



## STARTERS

### NAAN (V)

with Raita, Chutney, Jam & Curry



### PUFF BREAD (V)

with Burrata



### PIZZETTA (V)

with Mozzarella, Honey & Garlic



### DEVEILED EGGS (GF)

Capers | Bacon Jam | Sweet Relish  
Pickled Jalapeno



### BAKED LOCAL GOAT CHEESE

Bayonne Ham | Tomato | Rhubarb  
Baguette | Rosemary



### ORGANIC BABY ICEBERG LETTUCE (GF, V)

White Anchovies | Chives | Parmesan | Yogurt Dressing



### WOOD FIRE ROASTED MAITAKE MUSHROOM (GF, V+)

Tahini | Lemon | Chives | Pine Nuts



### LEMON AVOCADO ESPUMA (GF, V+)

Cilantro | Chili Flakes | Yuca Fries

### CRISPY OKRA (V)

Honey | Mustard | Yuzu | Lemon



### POLPETTE

Meatballs | Crispy Ricotta Salata  
Spicy Tomato Sauce | Parmesan | Basil



### HEIRLOOM TOMATO (GF, V+)

Strawberry | Organic Sweet Peppers | Red Onion  
Tomato Gastrique

### STEAMED PEI MUSSELS

Shallots | Thyme | White Wine | Tomatoes  
Toasted Baguette



*No additional gratuities are expected. Menus are subject to change based on seasonality and availability.  
Please let your server know if you have any food allergies. We cannot guarantee the absence of cross-contamination.*



# ENTRÉES

## TANDOORI HALF CHICKEN (GF)

Cabbage | Bell Pepper | Onion | Plantain  
MaMaud Hot Sauce

## WOOD FIRE GRILLED PRIME NEW YORK STRIP STEAK

Mushrooms | Crispy Onion | Veal Demi Glace | Herbs



## HOUSE MAFALDINE

Sausage Ragu | Burrata | Tomatoes | Basil | Parmesan



## FETTUCCINE PASTA (V+)

Asparagus | Zucchini | Tomatoes  
Sun-Dried Tomato Sauce



## WOOD FIRE GRILLED MAHI-MAHI (GF)

Tomatoes | Green Olives | Cilantro



## RICOTTA GNUDI (V)

Herb Pesto | Red Pepper Flakes | Parmesan | Breadcrumbs



## GLAZED 14OZ DRY AGED PORK RIB CHOP

Fennel | Arugula | Apple | Lemon Zest



# MARKET SIDES

## CAJUN DIRTY RICE (GF, V+)

Jasmine Rice | Bell Peppers | Onions | Parsley

## MASHED YUKON GOLD POTATOES (GF, V)

Garlic | Chives | Scallion | Sea Salt



## CHARRED SUGAR SNAP PEAS (GF, V)

Lemon | Sesame Seeds | Siracha Aioli



## ROASTED HEIRLOOM CARROTS (GF, V)

Almonds | Yogurt | Curry Dressing



## DINNER FOR TWO

### CHATEAUBRIAND

Mashed Potatoes | Roasted Carrots | Mushroom Ragout | Crispy Onions



### SCALLOPS MEUNIERE

Lemon | Capers | Parsley | Parsnip Purée | Brown Butter | Puff Pastry



Dairy   Egg   Shellfish   Fish

Wheat   Peanuts/Treenuts/Coconut/Sesame   Pork

GF = GLUTEN FREE | V = VEGETARIAN | V+ = VEGAN





## SWEETS

### CHOCOLATE CRÉMEUX

Dark Chocolate Cake | Apricot Gel | Cherries | Cocoa Nibs



*Warre's Late Bottled Vintage Port, POR, 2008 \$17*

### BASQUE CHEESECAKE (GF)

Sabayon | Orange Syrup



*Quady Black Muscat, CA, 2018 \$15*

### TIRAMISU

Espresso Sabayon | Chocolate Covered Espresso Beans



*Château Doisy Vedrines Sauternes, FR \$15*

### WARM CITRUS BREAD PUDDING

Orange Syrup | Vanilla Ice Cream



*Caravella Limoncello Originale, IT \$17*

### CHOICE OF HOUSE-MADE ICE CREAMS AND SORBETS



*Desserts May Contain Gelatin*

Dairy Egg Shellfish Fish

Wheat Peanuts/Treenuts/Coconut/Sesame Pork

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## SIGNATURE NIGHTCAPS

### THE FOREST CAP

\$20

Tia Maria Coffee Liqueur, Frangelico,  
Cherry Morlacco, Chocolate Whip



### CRÉME DE LA CRÉME

\$16

White Chocolate Liqueur, Cachaca, Fall Spiced Syrup



### MOHONK BONFIRE

\$18

Old Grandad Bourbon, Marshmallow Syrup,  
Chocolate Mole Bitters

**Single Espresso \$6 | Double Espresso \$10**

**Macchiato \$10 | Cappuccino \$10**

**Café Latte \$10 | Café Mocha \$10**

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