



NEW YEAR'S EVE DINNER

ROOM SERVICE - 2024

STARTERS

CAULIFLOWER AND ONION SOUP (GF, V) \$16
with Thyme, Cauliflower Purée, Cauliflower Chips, and Pickled Onions



FRENCH ONION SOUP \$16
with Comté Cheese and Brioche Crouton



BEEF TARTARE \$20
with Cured Egg Yolk, Brioche, and White Truffle



ROASTED BUTTERNUT SQUASH HUMMUS (V+) \$16
with Roasted Marinated Vegetables, Caramelized Apples, Pumpkin Seed Oil, and Pita Chips






CHILLED OYSTERS (GF) \$20
with Champagne Cream, Ice Vinegar Mignonette, and Sevruga Caviar



LITTLE GEM CAESAR SALAD \$18
with White Anchovies, Croutons, and Aged Parmesan



MOHONK HOUSE SALAD (GF, V+) \$16
with Local Artisan Lettuce, Tomatoes, Cucumbers, Carrots & Grilled Asparagus

HOUSE-MADE DRESSINGS (GF)
Sherry Shallot (V+), Fat-Free Italian (V+), Ranch (V)  , Creamy Balsamic (V) 

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



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ENTRÉES

DRY AGED NEW YORK STRIP (GF) \$48

with Yukon Gold Potato, Arugula, Red Onion, and Sun-Dried Tomato Butter



ROASTED BLACK COD (GF) \$38

with Cockles, Potato, Cucumber, Scallions, Fennel, and Seafood Beurre Noisette



ROASTED CARROT AND RED LENTILS (GF, V+) \$32

with Caulilini, Shiitake Mushrooms, Coconut Yogurt, and Almonds



ROASTED CHICKEN BREAST (GF) \$34

with Mashed Sweet Potato, Heirloom Carrots, Spinach Aioli, and Chicken Jus



PUMPKIN FERGOLA (V) \$32

with Tomato, Basil, Leeks, and Parmesan Cheese



MAINE LOBSTER AND SCALLOPS \$48

with Porcini Mushrooms, Puff Pastry, and Américaine Sauce



PAN SEARED LOCAL VENISON (GF) \$42

with Red Cabbage, Braised Onion, and Cape Gooseberries



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

 Dairy  Egg  Shellfish  Fish

 Wheat  Peanuts/Treenuts/Coconut/Sesame  Pork



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DESSERTS

MOHONK CRUNCH CAKE \$14

Vanilla Sponge Cake with Toffee, Pecans,
Chocolate Ganache, Salted Caramel,
and Orange Peel



ENTREMET \$14

White Chocolate Mousse with Yuzu Crèmeux,
Passion Fruit Curd, and Vanilla Sabayon



CRÈME BRÛLÉE (GF) \$14

with Mixed Berries, Fruit Caviar, and Champagne Gelée



CARROT CAKE (GF, V+) \$14

with Cream Cheese Frosting and Carrot Ribbons



COMPOSED CHEESE PLATE (V) \$14

with Local Cheese, Seasonal Jam,
Candied Walnuts, and Harvest Grain Bread



**SELECTION OF HOUSE-MADE
ICE CREAM & SORBETS** \$10



Desserts may contain gelatin.

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SIGNATURE NIGHTCAPS

BANTHA MILK

\$17

Empress Gin, White Chocolate Liqueur,
Disaronno, and Butterfly Pea Foam

DARK-SIDE CAVE

\$20

Green Tea Infused Vodka, Mr. Black Coffee Liqueur,
White Chocolate Liqueur, and Matcha Powder

MOHONK BONFIRE

\$18

Old Granddad Bourbon, Marshmallow Syrup,
Chocolate Mole Bitters

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

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

Café Latte \$10 | **Café Mocha** \$10

Dow's, POR, NV \$15

Grahm's, POR, NV \$17

Warre's, POR, 2008 \$17

Quady, Elysium, CA, 2021 \$15

Lastau, Jerez, SPA, NV \$15

San Emilio, Lustau, Jerez, SPA, NV \$15

Emotions, De La Tour Blanche, Bordeaux, FR, 2019 \$15

Donnafugata, Ben Ryè, Sicily, IT, 2018 \$20

Fattoria Selvapiana Vin Santo Del Chianti, 2013 \$15

Dashe Zinfandel, Dry Creek Valley, CA, 2018 \$15