

CHEF'S TABLE

AMUSE BOUCHE

GOLDEN OSETRA CAVIAR

Potato | Cucumber | Champagne Beurre Blanc

Brut Champagne, Sadi Malot, Blanc de Blancs, Champagne, FR, NV

DUTCH WHITE ASPARAGUS

Artichoke Cream | Morel Mushrooms | Black Truffles

Chardonnay, J.J. Vincent et Fils, Pouilly-Fuissé Marie Antoinette, FR, 2021

HUDSON VALLEY FOIE GRAS

Parsnip | Rhubarb | Allspice Jus | Spring Greens

Pinot Noir, St. Innocent, Eola-Amity Hills, OR, 2018

WILD CAUGHT HALIBUT

Peas | Sea Vegetables | Alfredo Bouillabaisse Sauce

Grüner Veltliner, Birgit Eichinger, Lamm, Kamptal, AUT, 2020

INTERMEZZO

ROASTED WAGYU BEEF

Leek | Chantrelle | Carrot | Olive-Rosemary Sauce

Shiraz, Jim Barry the McRae Wood, Clare Valley, AUS, 2015

CITRUS BUDINO

White Chocolate | Blood Orange Gel | Passion Fruit

Bourbon Barrel Blonde, Whitecliff Vineyard, NY, 2021

ICE CREAM

SWEET TREATS



Mohonk
Mountain House

OUR TEAM

EXECUTIVE CHEF

Jim Palmeri

EXECUTIVE SOUS CHEF

Steve Anson

SOUS CHEF

Tamara Allen

EXECUTIVE PASTRY CHEF

Audrey Billups

BEVERAGE MANAGER

Samuel Harris

DIRECTOR OF DINING SERVICES

James Danks

FOOD & BEVERAGE DIRECTOR

Patrice Huart

