



MODERN AMERICAN DINNER

STARTERS

HONEYNUT SQUASH SOUP (GF, V)

with Dill, Crème Fraîche, and Chanterelle Mushrooms



FRENCH ONION SOUP

with Comté Cheese and Brioche Crouton



CRISPY LOCAL EGG

with Creamed Potato, Fresh Truffles, Tender Herbs, and Parmesan



HEIRLOOM BEET TARTARE (GF, V)

with Goat Cheese, Walnuts, Mint, and Little Gem Lettuce



GREEK STYLE HUMMUS (V+)

with Cucumber, Eggplant, Olives, Red Onion, Tomatoes, and Pita Bread



ORGANIC SUPERGREENS (GF, V+)




with Shaved Asparagus, Honeydew, Avocado, Pistachio, and Chlorophyll Vinaigrette



MOHONK HOUSE SALAD (GF, V+)

with Local Artisan Lettuce, Tomatoes, Cucumbers, Carrots, and Grilled Asparagus

HOUSE-MADE DRESSINGS (GF)

Sherry Shallot (V+), Fat-Free Italian (V+), Ranch (V)  , Creamy Balsamic (V) 



Dairy



Egg



Shellfish



Fish



Wheat



Peanuts/Treenuts/Coconut/Sesame



Pork





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ENTRÉES

GRILLED PRIME NY STRIP STEAK (GF)

with Chili-Herb Mashed Potato, Roasted Heirloom Carrots, and Bordelaise Sauce



SEARED OMA KING SALMON FILET (GF)

with Black Rice, Bok Choy, Onion, and Coconut-Lemongrass Sauce



GEMELLI BOLOGNESE

Classic Sauce with Pork, Beef, Veal and Red Pepper Flakes, served with Shaved Parmesan



WILD MUSHROOM FRICASSEE (V)

with Crisp Puff Pastry, Caramelized Onion, Parmesan Cream, and Truffles



HONEY AND SAGE ROASTED CHICKEN BREAST

with Fermented Mixed Grain, Green Cabbage, Carrots, and Sweet Onion Cream



ROASTED CARAFLEX CABBAGE (V+)

with Chickpeas, Tahini, Romesco, and Croutons



STUFFED PORK LOIN (GF)

with Cippolini Onion, Fingerling Potatoes, Parsley Purée, Black Trumpet Mushroom, and Pork Jus



GF = GLUTEN FREE

| V = VEGETARIAN

| V+ = VEGAN

*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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DESSERTS & SIGNATURE NIGHTCAPS

DESSERTS

MOHONK CRUNCH CAKE

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



BUDINO (GF)

White Chocolate Mousse with Orange Liquid Center, Dark Chocolate Glaze, Pomegranate Gel, and Vanilla Sabayon



FINANCIER

Almond Cake with Fig Jam, Candied Almonds, Honey Sabayon, Chocolate and Crème Anglaise



ALMOND TART (GF, V+)

with Blueberry Jam, Orange Segments, and Oat Milk Vanilla Gelato



COMPOSED CHEESE PLATE (V)

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



SELECTION OF HOUSE-MADE ICE CREAM & SORBETS



Desserts may contain gelatin.

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Dairy Egg Shellfish Fish

Wheat Peanuts/Treenuts/Coconut/Sesame Pork

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 Grandad 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

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