



MODERN AMERICAN DINNER

STARTERS

CHESTNUT AND MUSHROOM VELOUTÉ (GF, V)
with Pear, Fennel, and Sherry



FRENCH ONION SOUP
with Comté Cheese and Brioche Crouton



MUHAMMARA (V+)
with Walnuts, Pomegranate Molasses, Chives, and Pita



BAKED OYSTERS
with Mushroom, Spinach, Parsley, Panko, and Lemon






CHILLED PRIME BEEF
with Brioche, Red Onion, Tartare Dressing, and Aged Parmesan



POACHED ENDIVE SALAD (GF, V)
with Butternut Squash, Walnuts, Chives, Pumpkin Seeds, and Maple-Mustard Dressing



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

B





MODERN AMERICAN DINNER

ENTRÉES

ROASTED TENDERLOIN OF BEEF (GF)

with Organic Kale, Kabocha Squash Purée, Salsify, and Mushroom Demi-Glace



PAN SEARED POLLOCK (GF)

with White Bean, Butternut Squash, Asparagus, Sea Vegetables, and Seafood Emulsion



BLACK BEAN MOLE (V)

with Zucchini Fritter, Scallion, Heirloom Carrots, and Herb Sour Cream



GEMELLI BOLOGNESE

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



SEARED CHICKEN BREAST

with Brussel Sprouts, Wild Mushrooms, Spiced Brioche, and Albuféra Sauce



CHERRY BRAISED FRENCHED LAMB SHANK (GF)

with Quinoa Salad, Butter Beans, Ratatouille, Natural Jus, and Cherry Pesto



MEATLESS QUINOA MEATBALLS (V+)

with Bok Choy, Cauliflower, Cashews, Cilantro, Pita, and Coconut-Green Curry Broth



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.

B





DESSERTS & SIGNATURE NIGHTCAPS

DESSERTS

MOHONK CRUNCH CAKE

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



CHEESECAKE

New York Style Cheesecake with Mango Gel, White Chocolate Whipping Ganache, Hibiscus Jelly, and Tropical Compote



MASCARPONE TORTE

with Mascarpone Mousse, Vanilla Cake, Figs, Grapes, Poached Pear, and Sicilian Pistachio Crumble



CHOCOLATE LAVA CAKE (GF, V+)

with Liquid Chocolate Center, Raspberry Compote, Cocoa Nibs, Freeze Dried Bananas, 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.

*No additional gratuities are expected.
Please let your server know if you have any
food allergies. We cannot guarantee the
absence of cross-contamination.*

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

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

