

MODERN AMERICAN DINNER

STARTERS

CAULIFLOWER AND ONION BISQUE (GF, V)

with Thyme, Cauliflower Purée, Cauliflower Chips, and Pickled Onion

FRENCH ONION SOUP

with Comté Cheese and Brioche Crouton



BURRATA CHEESE

with Bayonne Ham, Figs, Thyme, Honey, and Sourdough Bread



ROASTED BUTTERNUT SQUASH HUMMUS (V+)

with Roasted Marinated Vegetables, Caramelized Apples, Pumpkin Seed Oil, and Pita Chips



CRAB AND POTATO FRITTER

with Aged Parmesan, Celeriac Emulsion, Caviar, and Chives



LITTLE GEM CAESAR SALAD

with White Anchovies, Croutons, and Aged Parmesan



MOHONK HOUSE SALAD (GF, V+)

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) 🕞





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ENTRÉES

GRILLED RIB EYE OF BEEF (GF)

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

ROASTED BLACK COD (GF)

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

ROASTED CARROT AND RED LENTILS (V+)

with Caulilini, Shiitake Mushrooms, Coconut Yogurt, Almonds, and Toasted Flatbread



ROASTED CHICKEN BREAST (GF)

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

PUMPKIN FERGOLA (V)

with Tomato, Basil, Leeks, and Parmesan Cheese



GEMELLI BOLOGNESE

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



24 HOUR WAGYU ZABUTON (GF)

with Red Cabbage, Braised Onion, Broccolini, and Balsamic 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



WARM APPLE AND PEAR CRISP

with Salted Caramel and Vanilla Ice Cream



GIANDUJA MOUSSE (GF)

Chocolate Flourless Cake, with Candied Hazelnuts and Caramelia Whipping Ganache



CARROT CAKE (GF, V+)

with Cream Cheese Frosting and Carrot Ribbons



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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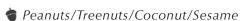














SIGNATURE NIGHTCAPS

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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