



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) 

 Dairy  Egg  Shellfish  Fish

 Wheat  Peanuts/Treenuts/Coconut/Sesame  Pork





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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

Dairy Egg Shellfish Fish

Wheat Peanuts/Treenuts/Coconut/Sesame Pork

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