ROOM SERVICE DINNER

Served from 6:00 p.m. until 9:30 p.m.

STARTERS

CHESTNUT AND MUSHROOM VELOUTE (GF, V) \$16

with Pear, Fennel, and Sherry

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FRENCH ONION SOUP \$16

with Comté Cheese and Brioche Crouton

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MUHAMMARA (V+) \$18

with Walnuts, Pomegranate Molasses, Chives, and Pita



BAKED OYSTERS \$16

with Mushroom, Spinach, Parsley, Panko, and Lemon



CHILLED PRIME BEEF \$20

with Brioche, Red Onion, Tartare Dressing, and Aged Parmesan



POACHED ENDIVE SALAD (GF, V) \$18

with Butternut Squash, Walnut, Chives, Pumpkin Seeds, and Maple-Mustard Dressing



MOHONK HOUSE SALAD (GF, V+) \$16

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) ♠



ROOM SERVICE DINNER

Served from 6:00 p.m. until 9:30 p.m.

ENTREES

GRILLED FILET OF BEEF (GF) \$48

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

PAN SEARED POLLOCK (GF) \$38

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

BLACK BEAN MOLE (V) \$32

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



GEMELLI BOLOGNESE \$32

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



SEARED CHICKEN BREAST \$32

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



CHERRY BRAISED FRENCHED LAMB SHANK (GF) \$42

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



MEATLESS QUINOA MEATBALLS (V+) \$32

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



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.

ROOM SERVICE DESSERT

Served from 6:00 p.m. until 9:30 p.m.

MOHONK CRUNCH CAKE

\$14

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

NY STYLE CHEESECAKE

\$14

with Mango Gel, White Chocolate Whipping Ganache, Hibiscus Jelly, and Tropical Compote

MASCARPONE TORTE

\$14

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

CHOCOLATE LAVA CAKE (GF, V+)

\$14

with Liquid Chocolate Center, Raspberry Compote, Cocoa Nibs, Freeze Dried Bananas, and Oat Milk Vanilla Gelato

COMPOSED CHEESE PLATE (V)

\$14

with Local Cheese, Seasonal Jam, Local Honey Comb, and Fig Bread

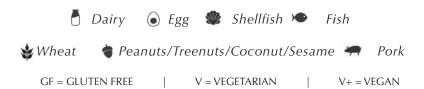
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SELECTION OF HOUSE-MADE ICE CREAMS & SORBETS (V, V+)

\$8

with Shortbread Cookies





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DRINKS & SNACKS

Served from 7:30 AM to 9:30 PM For service, please dial 2364 to place an order

BEVERAGES

SNACKS

Bottles of Water	5	: 12" Cheese or Pepperoni Pizza	30
Saratoga Sparkling Water sm / lrg	8 / 14	gluten free cauliflower crust upon request	
Coffee per person	10	Assorted Deep River Chips	3.75
French Press Coffee sm / lrg	14 / 16	Sea Salt, Rosemary & Olive Oil, Dill Pickle, Sour Cream & Onion	
Assorted Harney & Sons Teas	10	Assorted Chobani Greek Yogurts	3.50
English Breakfast, Earl Grey, Peppermint, Chamomile,		Plain, Blueberry, Strawberry	
Lemon Herbal, Japanese Sencha Green, Paris, Hot Cinnamon Spice		Orchard Valley Organic Trail Mix	4.75
Hot Chocolate	8	KIND Bars Dark Chocolate	6.75
Juice	8	CLIF Peanut Butter Protein Bars	6.75
Apple, Orange, Grapefruit, Cranberry, Pineapple, V8, Prune		Dried Mango Pack	7.25
Soft Drinks	6	Popinsanity Popcorn	8
Pepsi, Diet Pepsi, Ginger Ale, Sprite		Cinnamon Swirl, Classic Caramel	
Assorted Seltzers	6	Smart Pop White Cheddar Popcorn	4.50
Plain, Black Cherry, Orange, Lemon Lime		Organic Gummy Bears Vegan	7.25
Red Bull Energy Drinks Regular, Sugar-Free	7.50	Fruit Bliss Dried Fruit	7.25
Starbucks Espresso Double Shots	7.50	Savor by Suzie Pretzels	6
		Sea Salt, Roasted Garlic & Herb	
		Barkeater Chocolate	6.50

KIDS MENU

WINE & COCKTAILS

Peanut Butter Cups, Dark Chocolate Espresso, Sea Salt

Macaroni and Cheese	
Pasta Marinara with Parmesan Cheese	12
gluten free upon request	
Kids Spaghetti and Meatballs	12
gluten free upon request	
Crispy Chicken Tenders with French Fries	12
Cheeseburger on Brioche Bun with French Fries	12
gluten free upon request	
Mixed Green Salad with Tomatoes and Cucumbers	10
gluten free upon request	
Fresh Fruit Bowl with Yogurt Dip	10
Kids Assorted Steamed Vegetables	
French Fries	

Mimosa14Prosecco Mionetto, Veneto, IT, 187ml18Cabernet Sauvignon, Bogle Family Vineyards, CA, 202162Chardonnay Dough, Sonoma County, CA, 201962Brut Champagne Sadi Malot, Blanc de Blancs, FR139

Full Bar and Wine List Available 12 PM To 9:30 PM

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