



# MOUNTAINVILLE MANOR



## MOODNA ROOM MENU

### SELECTION OF HORS D'OEUVRES FOR TWO

(two pieces each)

sweet corn purée with oyster, shio koji wild salmon sunomono,  
foie gras torchon, A5 Japanese Miyazaki wagyu,  
Oaxacan mole negro mini tacos  
75-

#### SHRIMP COCKTAIL (6)

housemade cocktail sauce, mignonette, lemons  
18-

#### HUDSON VALLEY SMOKED SALMON

everything bagel, chive cream cheese, celeriac remoulade  
18-

#### LOCAL SWEET CORN PUREE

oysters, king crab, fennel herb  
18-

#### SHIO KOJI-MARINATED WILD SALMON

broiled, sunomono cucumber-wakame-hijiki salad  
24-

#### STEAMED KING CRAB LEG

sunomono cucumber-wakame-hijiki salad, uzu butter  
35-

#### ANCHO-CHIPOTLE SHRIMP TACOS (2)

avocado, jicama, mango, cilantro, lime, cotija  
18-

#### HUDSON VALLEY GARDEN VEGETABLES

extra virgin olive oil, black truffle paste, fresh herbs  
18-

#### TORCHON OF FOIE GRAS

fresh figs, orange zest, honey, toasted brioche  
\$28

#### OAXACAN MOLE NEGRO-CHICKEN TACOS (2)

avocado, cotija cheese, cilantro, lime  
18-

#### 100% GRASS-FED SLIDERS (3)

Tellicherry black pepper, 5-Spoke Farms Welsh cheddar,  
caramelized onion, brioche bun  
18-

#### ARTISANAL REGIONAL CHEESES

three or five selections, fruit, country bread  
18-/28-

#### NEW YORK STATE SALUMI BOARD

three or five selections, fruit, country bread  
18-/28-

#### JAPANESE A5 BMS 11/12 MIYAZAKI WAGYU

4 ounces of the Miyazaki strip loin:  
Japanese milk bread, katsu sauce  
85-

#### CAVIAR SERVICE

(served in original *Caviar Russe* tin)

blinis, crème fraîche, red onion, sieved farm egg, chive

**CASPIAN SEA CLASSIC OSETRA** \$95 (1 ounce)

**CASPIAN SEA SELECT OSETRA** \$140 (1 ounce)

**CASPIAN SEA GOLDEN OSETRA** \$225 (1 ounce)

Chef Craig C. Shelton, Partner

