



# MOUNTAINVILLE MANOR



## THE MOODNA ROOM MENU

### SELECTION OF HORS D'OEUVRES FOR TWO

(two pieces each)

Caviar Russe osetra caviar on blinis, foie gras torchon, shio koji wild salmon sunomono, A5 Japanese Miyazaki wagyu, Oaxacan mole negro mini tacos  
95-

#### SHRIMP COCKTAIL (6)

house-made cocktail sauce, lemon wedges  
18-

#### FRENCH ONION SOUP

house-made organic bone broth, Gruyère cheese  
18-

#### SHIO KOJI-MARINATED WILD SALMON

broiled, sunomono cucumber-wakame-hijiki salad  
24-

#### ROASTED HALF LOBSTER

black truffle butter, leeks, pommes Sarladaise  
24-

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

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

#### VEGETARIAN TIKKA MASALA

Basmati rice, crispy tofu, Spanish onion  
20-

#### CASSOULET TOULOUSAIN

duck confit, duck sausage, lamb, bacon, tarbais beans  
28-

#### 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-

#### 100% GRASS-FED MEATBALLS (5)

marinara sauce, Parmigiano Reggiano, country bread  
18-

#### ARTISANAL REGIONAL CHEESES

five selections, mostarda, honey, country bread  
30-

#### NEW YORK STATE SALUMI BOARD

five selections, mostarda, olives, country bread  
30-

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

4 ounces of Miyazaki prefecture 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