

SPRING COUNTYLICIOUS AT THE KNOLL

FIRST COURSE

Tropical Salad (GF, VG)

heritage mixed greens, frisée, Island Bees honey sesame dressing, mangos, carrots, cashews, mint, cilantro

Maple Butternut Squash Soup (GF, VG)

whipped chèvre, roasted walnuts, grilled sourdough focaccia, Honey Wagon maple

Grilled Achiote Chicken Skewers (NF, DF)

Prinzen's chicken thighs, crema, apple jicama slaw

MAIN COURSE

Steelhead Trout (GF, NF)

pan seared trout, Cressy's grainy mustard cream sauce, roasted garlic smashed potatoes, Chef's seasonal vegetables

Duck Breast (Gluten Free Available)

King Cole's duck breast, juniper berry red wine jus, Campbell's apple and parsnip purée, braised farro, almonds, Chef's seasonal vegetables

Grilled Hanger Steak (GF, NF)

AAA marinated steak, saffron infused sauce chasseur, wild mushrooms, creamy herb polenta, Chef's seasonal vegetables

Cauliflower "STK" (GF, NF, VG)

Spanish marinated cauliflower, chimichurri sauce, Honey Wagon sweet potatoe purée, crispy chickpeas

THIRD COURSE

Sticky Toffee Pudding (NF)

banana and date cake, rich toffee sauce, house churned honey lavender gelato

Maple Crème Brûlée (GF, NF)

maple scented vanilla bean custard, burnt turbinado sugar crust

Brioche Delight

fried PECish brioche, cardamon syrup, saffron and rose water rabri, pistachios, strawberries

\$65 per person

Above price does not include tax and gratuity. Tubbs Clubb does not apply.

Honey Wagon Farms | Island Bees Honey | Campbells Orchard
Waupoos Winery | Prince Eddy's Brewing Co. | Dune Hooper Brewing Co. | The County Cider Co.
Prinzen Poultry Farm | Cressy Mustard Co. | PECish Baking Co.

Revised as of March 26, 2025.

(VG) - Vegetarian

(VE) - Vegan

(GF) - Gluten Free

(DF) - Dairy Free

(NF) - Nut Free