

COUNTYLICIOUS AT THE KNOLL

FIRST COURSE

Ratatouille Soup (VG)

Honey Wagon fall harvest, San Marzano tomatoes, pistachio and basil pesto, buttered puff pastry

Honey Wagon Beet Salad (VG, GF)

Ontario mixed greens, citrus vinaigrette, red beet crema, Chèvre, candied walnuts, candy cane roasted beets, pickled Formanova beets, snow sweet apples

Shrimp Ceviche (DF, NF)

lime marinated Argentine shrimp, mangos, cucumbers, Honey Wagon habanero peppers, cilantro, corn tortillas

MAIN COURSE

Boneless Short Rib (GF, NF)

8oz slow braised AAA short rib, juniper berry demi glacé, Yukon Gold mashed, Honey Wagon roasted root vegetables, Chef's seasonal greens

Maple Whisky Pork Belly (GF)

pan seared Ontario pork belly, Kinsip's Maple Whisky and Honey Wagon maple glaze, creamy gouda polenta, toasted cashews, Honey Wagon roasted root vegetables, Chef's seasonal greens

King Oyster Mushrooms (GF, VG, NF)

grilled king oyster mushrooms, chimichurri sauce, Honey Wagon honey nut squash risotto, whipped ricotta, gremolata

Balsamic Chicken Supreme (GF, NF)

charred chicken breast, Honey Wagon Farm sweet potato purée, garlic cream sauce, Honey Wagon Farm roasted mini purple potato, seasonal greens

DESSERT

Autum Apple Delight

phyllo wrapped Campbell's caramelized apples, amaretto caramel, almond and granola crumble, vanilla gelato

Crème Brûlée (GF, NF)

Violet Hill lavender scented custard, burnt turbinado sugar crust, fresh berries

\$65



(VG) - Vegetarian

(VE) - Vegan

(GF) - Gluten Free

(DF) - Dairy Free

(NF) - Nut Free

Sandbanks Winery

Violet Hill

Campbell's Orchard

Kinsip

Honey Wagon Farms