

COUNTYLICIOUS AT THE KNOLL

3 Course Prix Fixe Dinner - \$60

APPETIZERS

Roasted Cream of Asparagus (NF, GF)

prosciutto, Fifth Town aged parmesan

Radicchio & Mixed Green Salad (GF)

Ontario mixed greens, radicchio, maple shallot vinaigrette,
gorgonzola, hazelnuts, Empire apples

Yakitori Chicken Spring Rolls (DF, NF)

Prinzen's chicken thighs, mango tamarind glaze, mint, cilantro, scallion aioli

MAINS

Hanger Steak (NF, GF)

6oz AAA hanger steak, marsala reduction, wild mushrooms, Morning Moon
Yukon Gold croquettes, Chef's seasonal vegetables

Duck Breast

brined duck breast, pomegranate reduction, parsnip purée, brown
butter couscous, almonds, barberry, seasonal greens

Broccoli "STK" (VG, GF)

charred broccoli crown, maple miso cauliflower puree, slow
roasted garbanzo beans, crushed cashews

DESSERT

Bread Pudding (NF, VG)

cinnamon bun, glazed apples, salted maple crème anglaise, vanilla gelato

Panna Cotta (GF, NF, VG)

honey and lavender panna cotta, almond crumble, rhubarb preserve

Local Suppliers Featured: Honey Wagon Farm, Island Bees, Prinzen Poultry Farm,
Deb's Log Cabin Preserves, Fifth Town Artisan Cheese Co., Violet Hill Lavender Farm,
Campbell's Orchard

(VG) - Vegetarian

(VE) - Vegan

(GF) - Gluten Free

(DF) - Dairy Free

(NF) - Nut Free