

# 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