



MOTHER'S DAY 3-COURSE DINNER AT THE KNOLL

SUNDAY MAY 11TH, 2025

Seating times from 5pm to 8pm.
Reservations are required 613-393-2090.

(VG) - Vegetarian

(VE) - Vegan

(GF) - Gluten Free

(DF) - Dairy Free

(NF) - Nut Free

FIRST COURSE

Roasted Cream of Asparagus (VG, GF, NF)
roasted garlic, Reggiano Parmesan

Summer Salad (VG, GF, NF)
heritage mixed greens, sherry vinaigrette, strawberries, glazed peaches, goat cheese, balsamic reduction

Baked Feta (VG)
phyllo wrapped Greek feta, honey truffle glaze, pistachios

MAIN COURSE

Grilled New York Striploin (NF)
8oz AAA center cut striploin, Port wine reduction, Yukon Gold mashed, Chef's seasonal vegetables

Steelhead Trout (GF, NF)
pan seared trout, caper cream sauce, roasted garlic smashed potatoes, Chef's seasonal vegetables

Portobello "STK" (NF)
portobello mushroom cap, wild mushroom and ricotta farce, crispy oyster mushrooms, creamy herb polenta, gremolata

THIRD COURSE

Sticky Toffee Pudding (NF)
banana and date cake, rich toffee sauce, house churned honey lavender gelato

Chocolate Crème Brûlée (GF, NF)
chocolate and Grand Marnier custard, burnt turbinado sugar crust, fresh berries

\$65 per Person | Kids Menu Available for Children Ages 12 and Under
Above price does not include tax and gratuity. Tubbs Clubb does not apply.