

COUNTYLICIOUS AT THE KNOLL

FIRST COURSE

Roasted Cauliflower Soup (V) GF Available
three cheese croquette, toasted cashews, chilli oil

Suggested Pairing: Oyster Bay - Sauvignon Blanc - New Zealand
3oz \$8 6oz \$16 9oz \$21

Beet Salad (V, GF)
heritage mixed greens, citrus vinaigrette, red beet crema, chèvre, candied walnuts, candy cane roasted beets, pickled formanova beets, snow sweet apple's

Suggested Pairing: Waupoos Estate Winery - Field Blend Rose - PEC
3oz \$8 6oz \$16 9oz \$21

Grilled Yakitori Chicken Skewers (DF, NF) GF Available
Return to Earth chicken thighs, maple soy glaze, scallion aioli, kohlrabi slaw, crispy lotus chips, toasted sesame seeds

Suggested Pairing: J. Lohr - Cabernet Sauvignon - California
3oz \$9 6oz \$18 9oz \$22

MAIN COURSE

Harrison's Pickerel (NF) GF Available
lightly floured pan seared pickerel, poblano cream sauce, tomatillo salsa verde, crispy polenta, charred zucchini medley

Suggested Pairing: Inniskilin - Late Autumn Riesling - Niagara Falls
3oz \$8 6oz \$16 9oz \$21

Meadow Farms Lamb Shank (GF, NF)
braised lamb shank, pomegranate red wine reduction, porcini mushrooms, Yukon gold & yam mashed, Chef's seasonal vegetables, buttermilk crispy onions

Suggested Pairing: Huff Estate - Merlot Cabernet Franc - PEC
3oz \$9 6oz \$18 9oz \$22

Chicken Supreme (GF, DF)
North Indian brined chicken breast, pumpkin korma, saffron and barberry basmati rice, chopped almonds

Suggested Pairing: Santa Margherita - Pinot Grigio - Italy
3oz \$8 6oz \$16 9oz \$21

Butternut Squash Gnocchi (V, NF)
hand rolled gnocchi, Honey Wagon Farms butternut squash, sage infused brown butter, parsnip & leek purée, heirloom cherry tomatoes, gremolata, crispy sage, Reggiano Parmesan cheese

Suggested Pairing: Spumante Bambino - White Sparkling - Niagara Falls
3oz \$8 6oz \$16 9oz \$21

THIRD COURSE

Warm Bread Pudding (V, NF)
Granny Smith apple's, ricotta, cinnamon crème anglaise, vanilla gelato
Suggested Pairing: Spumante Bambino Peach - White Sparkling - Niagara Falls
3oz \$8 6oz \$16 9oz \$21

Pumpkin Tiramisu (V, NF) GF Available
espresso dipped lady fingers, rum & pumpkin spiced custard, mascarpone, Belgian chocolate

Suggested Pairing: Waupoos Estate Winery - De Chaunac - PEC
3oz \$8 6oz \$16 9oz \$21

(V) - Vegetarian

(VE) - Vegan

(GF) - Gluten Free

(DF) - Dairy Free

(NF) - Nut Free