knolls

Thanksgiving

4-COURSE MENU 25 November 2021 | \$88** per person

SELECTION OF ARTISAN BREAD ROLLS **0** © espelette butter, smoked butter

ROASTED BUTTERNUT SOUP **0** ® smoked duck breast, candied walnut, winter black truffle

SMOKED NORWEGIAN SALMON

Baeri caviar, pickled fennel, baby potato salad, lemon zest, cured egg yolk

MAPLE-BOURBON BRINED TURKEY **8** ⊕ ♀

slow-roasted turkey breast and confit leg heirloom carrot, truffle mashed potato, honey poached cranberries, turnips, pine nut-sage and onion bread stuffing, turkey gravy

VIRGINIA APPLE PUDDING 8 1

Cointreau crème, maple syrup ice cream, spiced walnut crumble, candied chestnut

