



festive MENU

STARTERS

ROASTED BEET SALAD \$24

Baby Beet with Arugula, Crispy Goat Cheese, Roasted Hazelnut, Truffle Honey Dressing

TRUFFLE BURRATA PLATE \$32

Creamy Burrata Served with Roasted Bell Pepper Marinated with Garlic and Balsamic, Arugula, and Pistachio Pesto

HOMEMADE PAPPARDELLE \$28

with White Lamb Ragout, Finished with a Touch of Pecorino Cheese

GORGONZOLA RISOTTO \$26

with Red Bell Pepper Cream, Tossed with Gorgonzola Cheese, Basil, and Sundried Tomato

MAIN COURSE

PAN-SEARED DUCK BREAST \$45

with Orange Reduction, Mashed Purple Potato, Bok Choy, and Rainbow Baby Carrots

ROASTED LAMB RACK \$65

with Warm Hummus, Toasted Pine Nuts, Sautéed Spinach, Red Wine Reduction, and Pomegranate Seeds

BAKED RED SNAPPER \$38

with Cherry Tomato, Kalamata Olives, and Lemon, Served with Butternut Squash Purée, Sage, Toasted Hazelnuts, Dill Oil, and Baby Zucchini

HERB-CRUSTED GROPER \$44

Fillet Served with Cauliflower Purée, Roasted Fennel, Tomato and Mango Salsa, and Potato Millefeuille

DESSERTS

\$15

STICKY TOFFEE PUDDING

with Vanilla Ice Cream and Caramel Sauce

APPLE TART TATIN

with Milk Ice Cream and Caramelized Almonds

Add 1 glass of wine for \$18.00++ per person

Add 1 glass of wine for \$70.00++ per person on premium selection



20 · KNOTS
CASUAL DINING