

STARTERS

Most of our produce is harvested daily in season on Chef Paul's Farm

House Soup

Roasted Corn, Pepper & Tomato Chowder

\$5

Classic Caesar

Romaine Lettuce, House Made Dressing, Croutons & Parmesan Cheese

\$8

Arugula

Garden Fresh arugula, Red Sweet Peppers, Pear Slices, Toasted Pine Nuts,
Raspberry Vinaigrette & Chevre Cheese Baguette

\$9

Spinach

Spinach Leaves, Vine Ripened Tomatoes, Croutons & Roasted Shallot Dijon
Dressing with Smoked Bacon

\$7

Red Beet Salad

Mixed Greens, Roasted Beets, Pickled Onions, Fried Capers & Pomegranate
Vinaigrette

\$9

Hummus

Roasted Garlic, Artichoke, Roasted Red Pepper, Vegetable, Olive Granita &
Grilled Flat Bread

\$7

Lox

House Cured Salmon, Dill, Cucumber, Crème Fraiche, American Caviar &
Potato Cake

\$11

Smoked Quail

Pan Smoked Quail, Sweet Potato Puree, Grilled Spring Onions & Koenig
Huckleberry Vodka Sauce

\$9

Grilled Shrimp

Smoked Bacon, Arugula, Gorgonzola, Tomato & Balsamic Drizzle

\$10

Escargot in Mushroom

Snails, Garlic & Parsley Butter, Baked in a Mushroom Cap

\$12

ENTRÉE'S

Chef Paul's Menu has a unique feature for your dining experience. The Entrees are also being offered as "Tasting" courses for the adventurous or lighter diner.

Niman Ranch Beef Burger

Gorgonzola Cheese, House Vegetable Relish & Sweet Potato Fries

Tasting \$11 Entrée \$18

Wiener Schnitzel

Classic Austrian Veal, Spaetzle & Lemon Caper Butter or Huckleberry Sauce

Tasting \$15 Entrée \$22

Idaho Trout

Grilled, Asparagus Tips, Herb saffron Butter, Citrus & Israeli Couscous

Tasting \$14 Entrée \$22

Shrimp Alfresco

Risotto, Tomato, Basil, Garlic, Capers & Olive Oil

Tasting \$17 Entrée \$25

Quail

Apple Sausage Stuffing, Grilled Summer Vegetables & Raspberry Horseradish Drizzle

Tasting \$15 Entrée \$27

Simple Salmon

Chef Paul's Daily Preparation

Market Price

Filet of Elk

Pan Seared, Sweet Potato Chive Cake, Asparagus, Mushrooms Portelaise

Entrée \$30

Dinner Prix Fixe

Choice of House Soup, Caesar, Spinach Salad or Hummus, Choice of any Main (Tasting) Entrée, Choice of Ice Cream & Cookie or Apple Strudel with Vanilla Sauce

\$22

Paul Dean, Chef de Cuisine

There will be a 20% gratuity added to all parties of five or more.

The Knob Hill Inn is privileged to have on loan the original watercolor work of Nancy Taylor Stonington. These paintings are nearly all of local scenes and may be purchased.