



Celebrating a 100 years on the Farm

Dinner for 45 per person

Appetizers

Choose one from the list below

Popovers

Traditional House and jalapeño Cheddar popovers, paired with our world famous boysenberry butter and boysenberry jam.

Shrimp Cocktail

Three jumbo prawns served chilled with our zesty cocktail sauce.

Deviled Eggs

A trio of deviled eggs - traditional, pickled beet, and bacon with chives.

Soup or Salad

Classic French Onion or Farm Salad

Entrées

Choose one from the list below

Mrs. Knott's Traditional Chicken Dinner

served with seasonal vegetables, mashed potatoes and Knott's country gravy

Pastry Chicken à la King

served with root vegetables

Beef Wellington

served with rich gravy, sweet caramelized onions, baby carrots, and roasted fingerling potatoes

Dessert

Choose one

Poppy Seed Pineapple Upside Down Cake

Berry Cobbler

Soft beverage included





FROM THE BAR

A Toast to the century!

Boysen Mule

Whiskey, Lime Juice, Boysenberry Juice, Ginger Beer

Mint Julep

Mint, Bourbon, Sugar Cubes

Boulevardier

Rye, Campari, Sweet Vermouth

Scofflaw

Rye, Vermouth, Lime Juice, Grenadine, Bitters

Grasshopper

*Crème De Cacao,
Green Crème de Menthe, Heavy Cream*

Royal Hawaiian

Gin, Sweet Orgeat, Pineapple Juice, Lemon Juice

El Presidente

*White Rum, Dry Vermouth,
Orange Curacao, Hibiscus Grenadine*

OPPS

Vodka, Maraschino Liqueur, Cherry

Mimosa

Champagne, OJ

Brandy Alexander

Cognac, Crème de Cacao, Heavy Cream

Gin Rickey

Gin, Lime Juice, Soda Water

Bee's Knees

Gin, Lemon Juice, Honey Simple Syrup, Lemon Wedge

Sidcar

Cognac, Cointreau, Lemon Juice

Hanky Panky

Gin, Sweet Vermouth, Fernet-Branca

Boysenberry Moonshine

*Moonshine, Lemon Juice, Boysenberry,
Sugar, Mint, Ginger Beer, Grenadine*

Non-Alcoholic Options

Bronx Cooler

Ginger Ale, Sarsaparilla, Mint, Lemon Rind

Loganberry Julep

*Loganberry Juice, Fresh Mint,
Mineral Sparkling Water, Raspberries, Mint*