

Acanthus

Ala Carte Menu

Starters:

Ginger Soy Glazed Prawns, Spiced Mango, Citrus Buerre Blanc.
10

Acanthus Pierogi: Pierogi Pastry, Yukon Gold Potato Pancake,
Caramelized Onion and Sage Buerre Blanc.
7

Wild Mushroom Bread Pudding with Mushroom Stew.
8

Soup or Salad:

Yellow Pepper Bisque with Andoville Sausage Lardons.
10

Organic Greens tossed in Roasted Shallot Vinaigrette with Nicoise Olives and Tarragon Bread Stick.
9

Fish, Meat and Fowl:

Glazed Rack of Lamb with Roasted Yukon Gold Potatoes and Roasted Shallot and Mint Relish.
32

Pepper Crusted Filet Mignon with Wild Mushroom Bread Pudding and Mushroom Stew.
34

Soprosetta Stuffed Chicken Breast with Gorgonzola Risotto and Tomato Scallion Salad.
27

Dessert:

Jeweled Lemon Tart with Citrus and Raspberry Sauces.
10

Chocolate Strawberry Mousse Cake with Dipped berries and Crème Anglaise.
10