

Acanthus

A la Carte Menu

Starters:

Soy Glazed Prawns, with Spiced Mangoes and Citrus Buerre Blanc.
10

**Acanthus Pierogi: Yukon Gold Potato Pancake and Caramelized Onions
between Crispy Sour Cream Pasta Rounds, with Sage Buerre Blanc.**
8

Blue Crab and Corn "pillow" with Béarnaise Essence Buerre Blanc.
10

Salad:

**Organic Field Greens tossed with Roasted Shallot Vinaigrette,
Tarragon Bread Stick and Shropshire Bleu Cheese.**
10

Entrees:

**Veal Palatina ala Collette, Veal stuffed with Pepper Ham, Assorted Cheese,
accompanied by Herbed Egg Spatzel and Creamed Spinach Soufflé**
28

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

**Pan Seared Filet Mignon with Blue Crab and Corn "pillow"
Tomato Pedals, and Béarnaise Essesnce Buerre Blanc.**
36

Desserts:

**Herbed Brie Encrusted in Puff Pastry
accompanied by slivers of Buttered Almonds and Raspberry Coulis.**
8

Howling at the Moon Chocolate Chili Cake with Mango Soup.
10

**Hazelnut Mascarpone Cheesecake
with Champagne Poached Seckel Pear
and Crème Anglaise.**
10