

# **Acanthus**

6 Course Prix Fixe \$65

## **Amuse Bouche**

Petite Crab Cake served with Rumulade Sauce.

## **Appetizer Course:**

Ginger Soy Glazed Prawns, Spiced Mango, Citrus Buerre Blanc

*or*

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

## **Salad Course:**

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

## **Main Course:**

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

*or*

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

*or*

Pan Seared Filet Mignon, with Blue Crab and Corn "Pillow"  
Tomato Pedals, and Béarnaise Essence Buerre Blanc.

## **Cheese Course:**

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

## **Dessert Course:**

Howling at the Moon Chocolate Chili Cake with Mango Soup

*or*

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