

Acanthus

6 Course Prix Fixe \$65

Amuse Bouche

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

(Sokol Blosser Evolution, Willamette Valley Dundee Hills, Oregon)

Appetizer Course:

Yellow Pepper Bisque with Andouille Sausage Lardons.

or

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

(Rutherford Ranch Chardonnay 2005 Napa Valley, California)

Salad Course:

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

Main Course:

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

(Moon Mountain Cabernet Sauvignon 2003 Sonoma County, California)

or

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

(Moon Mountain Cabernet Sauvignon 2003 Sonoma County, California)

or

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

(St Hallet Gamekeepers Reserve 2005 Grenache Shiraz, Barrosa Valley, Southern Australia)

Cheese Course:

Chef's Combination of Cheeses, Compotes and Crackers

Dessert Course:

Jeweled Lemon Tart with Citrus and Raspberry Sauces.

or

Chocolate Strawberry Mousse Cake with Dipped Berries and Crème Anglaise.

(Churchill's 10 Year Old Tawny Port)