

Acanthus

6 Course Prix Fixe

Amuse Bouche

Duck Confit Spring Roll with Sweet Chili Paste and Soy Glaze.

Appetizer Course:

Black and White Bean Soup with Pepper Jack Shrimp Strudel.

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:

**Roasted Rack of Lamb with Wild and White Rice Pilaf
and Forest Blend Mushroom Sauce.**

or

**Seared Duck Breast with Gratin Potatoes
and Cranberry Essence Duck Reduction.**

or

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

Cheese Course:

**Parmesan Tuilles with Garlic Chive Goat Cheese.
Imported Asiago with Five Spice Blueberries, Crustini and Creole Cashews.**

Dessert Course:

Howling at the Moon Chocolate Chili Cake with Mango Soup.

or

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