

Acanthus

7 Course Prix Fixe \$65

Amuse Bouche

Ginger Soy Glazed Tiger Shrimp over Spiced Mangos.

Appetizer Course:

Acanthus Pierogi: Whipped Yukon Gold Potatoes and Caramelized Onions
between Crispy Sour Cream Pasta Rounds with Sage Buerre Blanc.

Fish Course:

Poached Wild Caught Copper River Salmon, Sauce Mousseline, Sliced Cucumber.

or

Crab and Artichoke Cake, Tomato Confit.

Salad Course:

Mixed Field Greens Tossed with Poached Pear Dressing, Candied Walnuts, Grapes.

Main Course:

Sun-dried Tomato Stuffed Chicken Breast with Asparagus and Proscuitto Risotto.

or

Pan Seared Filet Mignon, with Smoked Cheddar Whipped Potatoes, Demi-Glace.

Cheese Course:

Warm Brie en Croute and Five Spice Blueberries.

Dessert Course:

Your Server will present the Daily Dessert Choices