

# *The Acanthus Restaurant*

## *Amuse Bouche:*

*Fresh Corn Madeleine, Smoked Trout, Radish, KimChi.*

## *Appetizer:*

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

*(Franciscan Chardonnay 2005, California)*

## *Fish:*

*Pan Seared Red Snapper, Mashed Baby Peas, Blood Orange Vinaigrette,  
Jerusalem Artichoke Frittes.*

*(Drylands Sauvignon Blanc 2005, New Zealand)*

## *Intermezzo:*

*Frozen Red Grape and Queso Blanco.*

## *Meat:*

*Filet Mignon, Herb Gnocchi with Butternut Squash, Shiitake Cream, Asparagus Tips  
and Port Wine Demi Glace.*

*(Terrunyo Cabernet 2004, Chili)*

## *Salad:*

*Chiffonade of Napa Cabbage, Grapefruit, Cashews, Raspberries,  
Warm Rosemary Shallot Vinaigrette.*

*(Rosa Regal 2005, Italy)*

## *Dessert:*

*Holiday Delight: Cornucopia filled Pastry with Seasonal Berries atop  
Vanilla Bean Sauce.*