

ACACIA

Restaurant Week: Pre-Fixe Lunch Menu

\$25 (tax & gratuity not included)

March 17th - March 24th

Appetizers:

White Bean Minestrone, kale, bacon, carrots, tomato broth

Caesar, romaine, garlic croutons, parmesan, Caesar dressing

Pear Salad, spring mix, bosc pear, dried cranberries, spiced cashews, gorgonzola, honey balsamic vinaigrette

Entrée

Acacia Smash Burger, cheese, shaved onion, pickles, tomato, burger sauce, hand cut fries

Chicken Quesadilla, pico de gallo, shredded cheese, spicy sour cream, hand cut fries

Shrimp Arrabiata, bucatini, spicy marinara, olive oil

Pork Milanese, breaded & pan fried pork, arugula salad, pickled onion, tomato, red wine vinaigrette, parmesan

Fettuccine Pesto, mushroom, sundried tomato, lemon, ricotta

Dessert

Chocolate Hazelnut Tart, berry compote

Raspberry Mousse, candied pistachios

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Restaurant Week: Pre-Fixe Dinner Menu

\$45 (tax & gratuity not included)

March 17 th – March 24 th

Appetizers:

Wild Mushroom Bisque, olive oil, herbs

Spicy Salmon Tartare, sesame rice, pickled onion, scallion

Goat Cheese Croquettes, hot honey

Caesar, romaine, garlic croutons, parmesan, Caesar dressing

Pear Salad, spring mix, bosc pear, dried cranberries, spiced cashews, gorgonzola, honey

balsamic vinaigrette

Entrée

Roasted Griggstown Chicken, mashed potato, honey glazed carrots, salsa verde, jus

Fluke Oreganata, oregano bred crumb, white beans, tomato, kalamata olives, spinach, garlic

white wine

Shrimp & Mussel Curry, red coconut curry, jasmine rice, roasted vegetables, cilantro

Pickle Brined Pork Loin, cheddar grits, sauteed spinach, balsamic reduction, jus

Gnocchi Pesto, pistachio pesto, mushroom, sundried tomato, pine nuts, ricotta

Braised Beef Pappardelle, tomato & beef ragout, parmesan

Dessert

Chocolate Hazelnut Tart, berry compote

Raspberry Mousse, candied pistachios

Tres Leches, fresh berries