

ACACIA

Restaurant Week: Pre-Fixe Dinner Menu

\$45 (tax & gratuity not included) *The whole table must participate*

March 28th - April 2nd

Appetizers:

Pea Soup, crispy prosciutto & olive oil

Salmon Tartar, ponzu, crispy wonton, spicy mayo, tobiko

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

Caesar Salad, romaine, croutons, parmesan, Caesar dressing

Entrée

Herb Roasted Griggstown Chicken, spring vegetable & potato fricassee, chicken jus

House-made Gnocchi, chanterelles, peas, burrata, sherry cream, crispy prosciutto

Braised Beef Pappardelle, tomato & beef ragu, parmesan

Pan Roasted Salmon, white beans, cherry tomato, pearl onion, turnip, yellow squash, grilled scallion chimichurri

Shrimp & Mussel Curry, red curry coconut, jasmine rice, seasonal vegetables, pickled onion

Dessert

Lemon Curd Custard, cookie crumble, whipped cream, olive oil

Chocolate Hazelnut Tart, berry compote

ACACIA

Restaurant Week: Pre-Fixe Lunch Menu

**\$25 (tax & gratuity not included) *The whole table must participate*
March 28th - April 2nd**

Appetizers:

Pea Soup, crispy prosciutto & olive oil

Salmon Tartar, ponzu, crispy wonton, spicy mayo, tobiko

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

Caesar Salad, romaine, croutons, parmesan, Caesar dressing

Entrée

All Sandwiches comes with hand cut fries

Acacia Smash Burger, american cheese, shaved onion, pickles, tomato, burger sauce

Cod Bahn Mi Sandwich, crispy cod, pickled carrot & onion, cucumber, sriracha aioli

Chicken Quesadilla, cheese, pico de gallo, chipotle

Buddah Bowl, kale, roasted sweet potato, broccoli, crispy chick pea, quinoa, tahini vinaigrette

Shrimp Fettuccine, garlic & white wine butter, herbs, chili flake

Dessert

Lemon Curd Custard, cookie crumble, whipped cream, olive oil

Chocolate Hazelnut Tart, berry compote

