

ACACIA

Restaurant Week: Pre-Fixe Dinner Menu

\$45 (tax & gratuity not included)

March 30th – April 6th

(Closed Monday & Tuesday's)

Appetizers:

White Bean Minestrone, bacon, kale, carrots

Tuna Nachos, crispy wonton, spicy mayo, scallion, ponzu

Grilled Boar Sausage, cheddar grits, balsamic reduction

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, grilled asparagus, roasted potato, parsnip puree, cherry gastrique, jus

Lemon Crusted Fluke, lemon breadcrumb, white beans, tomato, kalamata olives, spinach, garlic white wine

Seafood Bucatini, shrimp & crab, spinach, sundried tomato, garlic, tomato cream

Pork Milanese, breaded & pan fried pork, arugula, red onion, crispy potato, prosciutto, parmesan, red wine vinaigrette

Gnocchi, wild mushrooms, olive oil, pesto, lemon ricotta

Braised Beef Pappardelle, tomato & beef ragout, parmesan

Dessert

Chocolate Hazelnut Tart, berry compote

Raspberry Mousse, white chocolate brownie

Tres Leches, fresh berries

