

ACACIA

Restaurant Week: Pre-Fixe Dinner Menu

\$45 (tax & gratuity not included)

November 4th - November 11th

Appetizers:

Fire Roasted tomato soup, parmesan, croutons

Spicy Salmon Tartare, sesame rice, pickled onion, scallion

Sweet Potato Croquettes, smoked paprika aioli, bacon jam

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, roasted potato, carrot, mushroom, madeira jus

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

Seafood Cioppino, shrimp & mussels, potato, roasted fall vegetables, tomato, red wine

Cider Brined Pork Loin, sweet potato mashed, sauteed spinach, balsamic reduction, jus

Gnocchi,, wild mushrooms, garlic confit cream, toasted bread crumb, pecorino

Braised Beef Pappardelle, tomato & beef ragout, parmesan

Dessert

Chocolate Hazelnut Tart, berry compote

Maple Brown Sugar Bread Pudding, salted caramel