

THE ACUTE CAFE

2010 SPRING BALLET MENU

"LA BAYADÉRE"

APPETIZER COURSE

POPOVER OF BRAISED BEEF TENDERLOIN AND AROMATIC VEGETABLES WITH CHIPOTLE JUS

- OR -

GINGER SAFFRON BROTH WITH SPRING VEGETABLES, MASCARPONE CHEESE MOUSSE AND CHIVES

- OR -

HOUSE SALAD WITH GOAT CHEESE AND HERB VINAIGRETTE

ENTREE COURSE

MEDITERRANEAN BABY CHICKEN WITH COUSCOUS, SAUTÉED ASPARAGUS AND TOMATOES

- OR -

BUTTERFLIED PORK CHOP WITH BRAISED ROOT VEGETABLES, SWEET POTATO GRATIN AND BRANDY SAUCE

- OR -

HEIRLOOM TOMATO STUFFED WITH CRACKED GRAINS AND WOODLAND MUSHROOMS

DESSERT COURSE

CHOCOLATE ESPRESSO PANNA COTTA

- OR -

RUSTIC PEACH COBBLER WITH CRYSTALLIZED GINGER WHIPPED CREAM

- OR -

SEASONAL FRUIT AND BERRIES SERVED IN A TUILE CUP WITH CRÈME CHANTILLY

*PRIX FIXE 3 COURSE MEAL W/ CHICKEN
\$46.75*

*PRIX FIXE 3 COURSE MEAL W/ PORK
\$46.75*

*PRIX FIXE 3 COURSE MEAL W/ HEIRLOOM
TOMATO
\$39.75*

2010 SPRING BALLET MENU

"AMERICAN AT HEART"

APPETIZER COURSE

ROSEMARY SKEWERED BUFFALO MOZZARELLA CHEESE, CHERRY TOMATOES AND BASIL DRIZZLED WITH BALSAMIC VINAIGRETTE

- OR -

HOUSEMADE COUNTRY PÂTÉ WITH CARAMELIZED ONIONS, CORNICHONS AND DIJONAISE SAUCE

- OR -

HOUSE SALAD WITH GOAT CHEESE AND HERB VINAIGRETTE

ENTREE COURSE

MONKFISH MEDALLION WRAPPED WITH BACON, ROASTED GARLIC MASHED POTATOES AND BABY VEGETABLES WITH SCALLION BUTTER SAUCE

- OR -

GRILLED Tournedo of ANGUS BEEF TOPPED WITH CARAMELIZED ONION & STILTON WITH NEW POTATOES, SAUTÉED SPINACH AND HARICOT VERTS

- OR -

HEIRLOOM TOMATO STUFFED WITH CRACKED GRAINS AND WOODLAND MUSHROOMS

DESSERT COURSE

TRIO OF CHOCOLATE: WHITE CHOCOLATE TRUFFLE, DARK CHOCOLATE PYRAMID AND TRIPLE CHOCOLATE PETIT FOUR

- OR -

MEYER LEMON AND LAVENDER CHEESECAKE

- OR -

SEASONAL FRUIT AND BERRIES SERVED IN A TUILE CUP WITH CRÈME CHANTILLY

*PRIX FIXE 3 COURSE MEAL W/ MONKFISH
\$46.75*

*PRIX FIXE 3 COURSE MEAL W/ BEEF
\$54.75*

*PRIX FIXE 3 COURSE MEAL W/ HEIRLOOM
TOMATO
\$39.75*

CHEESE COURSE \$12.75

*GRATUITY NOT INCLUDED