

Guest Chef Nite Menu

with

Chef Dale Reitzer

of Acacia mid-town Restaurant



Starter

Kohlrabi soup with crème fraîche, leeks & ham

Wine Pairing: Rodney Strong Charlotte's Home Sauvignon Blanc

Appetizer

Scallops with Cauliflower Puree, Roasted Cauliflower Confetti and Basil-Ginger Lime Sauce

Wine Pairing: Rodney Strong Charlotte's Home Sauvignon Blanc

Entrée

Choice of:

Roasted Long Island Duck Breast,
stuffed with pear and wrapped with Applewood Bacon
Smoked Gouda Polenta &
balsamic honey sauce

-or-

Sautéed Rockfish with
Caribbean-glazed sweet potatoes, local
greens and pineapple curry sauce

Wine Pairing: Choice of

Davis Bynum Russian River Valley Pinot Noir or Rodney Strong Chalk Hill Chardonnay

Dessert

Passionfruit panna cotta with chocolate Ganache and Cactus Pear sorbet

