



ACACIA mid-town

Happy New Year



New Year's Eve at Acacia Mid-town

first

sweet red pepper soup, creme fraiche, chives, crawfish

roasted beet, goat cheese, mixed lettuces, balsamic vinaigrette

house smoked rainbow trout, on apple, fennel, red onion salad, horseradish cream,
american caviar

salmon carpaccio, shiitake mushroom salad, soy meyer lemon dressing, shaved radish

pork pate, roasted cauliflower, capers, pickles, housemade saltine crackers, persimmon
mustard

second

duck confit, white sweet potatoes, homemade sausage, winter squash hash, sunny side up
egg, lingonberry duck jus

scallop, mascarpone and truffle wrapped in strudel, wilted spinach, port wine cream sauce

crabcake, vegetable and napa cabbage salad, warm curry vinaigrette

braised veal cheek and tomato fondue on gnocchi, fine herbs, shaved parmesan
fried oysters, southern coleslaw, spicy mayo

entree

prosciutto wrapped roasted duck breast stuffed with dried cherries on celery root puree,
kale, pomegranate sauce

sauteed rockfish over lobster and bacon braised savoy cabbage, shrimp and lobster buerre
blanc

sauteed fish, brussels sprouts, cippolini onions, black eye peas, raisins and pecans, orange madeira sauce

pan roasted venison loin, venison sausage ravioli, roasted chestnuts, baby carrots, cranberries, merlot sauce

pan roasted beef ribeye, roasted garlic mashed potatoes with leeks, sauteed broccolini, brandy green peppercorn sauce

dessert

black sesame cake, green tea ice cream, citrus soy caramel

stollen parfait, apple bread, vanilla bean sauce, blackstrap rum ice cream

milk chocolate hazelnut dacquoise, brown butter ice cream, caramelized bananas

cranberry goat cheese clafoutis, kaffir lime sorbet, goat butter streusel

landaff creamery cow's milk cheese, pate en croute with roasted pear and winter parsnip, cashew espuma

\$49 per person

Space is limited, dining room only. A selection of small plates will be available for bar guests.

Accepting Reservations 5:30-10:00 pm
Call 804-562-0138 for reservations.

Be on the lookout shortly after Christmas for a special New Year's Eve Crabcake to-go dinner offer.

Acacia's Holiday Hours

Friday December 24- closed

Saturday December 25- closed

Friday December 31- OPEN

Saturday January 1- OPEN

Sunday January 2-Tuesday January 4- closed

Wednesday January 5- OPEN

Catering

Holiday rush have you frazzled? We want to help. Fill out the form below (it's also on our website) and email or fax (562-0248) it to Acacia mid-town and leave the work to us

while you effortlessly dazzle your guests with great food!

Hassle-Free Holiday Catering Order Form

Name:
Phone number:
Credit card type:
Credit card number:
Exp. date:
Email address:
Order date:
48 hours notice*
Pick up between 4-6pm
Pick up date:
Pick up Time:

Mini Crabcakes 1 oz each (1 dozen) \$ 48.00

Truffled Deviled local Eggs (2 dozen) \$ 25.00

House Smoked Salmon & Accoutrements (serves 20)
72 hour notice*\$ 98.00

sweet onion tarts (1 dozen) \$ 25.00

roasted beet and goat cheese salad (serves 6) \$ 55.00

Crabcakes 3 oz each (6 per order) \$ 72.00

braised short ribs (serves 6) \$ 114.00

lobster mashed celery root potatoes (serves 6) \$ 72.00

gratineed macaroni and cheese, smoked bacon (serves 6) \$ 48.00

braised local greens (serves 6) \$ 36.00

Acacia Rolls, Sea Salt and acacia honey Butter (1 dozen) \$ 12.00

Acacia mid-town will confirm your order with a tallied invoice via email or phone upon receipt and will charge your credit card the day your order is confirmed.

Your signature above authorizes Acacia mid-town to charge your credit card the above total on the order date. Non-refundable.

Thank you and happy hassle-free holidays,
Aline and Dale Reitzer

[Pass it on.](#)

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