



Natirar's Ninety Acres restaurant and Cooking School offer a delectable December



Peapack-Gladstone, N.J. – Nov. 30, 2016 – The holidays are always a festive and joyous affair at [Natirar](#). Nestled on a 500-acre estate in New Jersey's bucolic equestrian country – just one hour from New York City and 90 minutes from Philadelphia – the resort's award-winning **Ninety Acres restaurant** and **Cooking School** will wrap up the year with a bit of holiday magic and a full calendar of culinary celebrations.

Holiday Entertaining

Guests will find lush holiday trimmings a plenty at Ninety Acres. These include boxwoods, ilex berry bushes and pinecones sourced fresh from Natirar's estate. The stunning setting is rivaled only by the quality of the dining experience.

Christmas Eve dinner at Ninety Acres will include three delectable courses served with family-style side dishes. The vision of Executive Chef David C. Felton, the holiday menu is designed to blend luxury with approachability. Many late fall vegetables, herbs and winter squashes are sourced directly from the bounties of the 12-acre **Farm at Natirar** which also serves as a picturesque backdrop to the restaurant. Held from 4 to 8 p.m., the Christmas Eve feast is \$85 per person (\$25 for children up to age 12).

Guests can bid adieu to 2016 in high style during **New Year's Eve** celebrations at Natirar. From 5 to 6:30 p.m., Ninety Acres will offer a four-course prix fixe dinner with a glass of champagne. Dancing shoes are recommended for Natirar's second dinner event. Held from 7:30 to 9:30 p.m., the four-course prix fixe menu will include the choice of wine or beer pairings. Thereafter, there will be various interactive dessert, cognac and bourbon stations, and live music by The Brynn Stanley Band. An open bar, champagne toast at midnight and party favors will cap off the year's grand finale.

To make a reservation, call 908-901-4701.

Holidays at The Cooking School

The Cooking School at Natirar is an ideal place to reconnect with family and friends. Classes are taught by Natirar's best culinary educators in a state-of-the-art facility equipped by Sub-Zero and Wolf. Specialty courses will make this December merry and bright, including:

- Fresh Pasta for the Holidays (Dec. 3)
- Cookie Workshop (Dec. 4 and Dec. 15)
- Do-Ahead Holiday Buffet (Dec. 7)
- Family Cookie Workshop (Dec. 11)
- Italian Christmas Feast (Dec. 13)
- Holiday Food & Wine (Dec. 17)
- Home for the Holidays (Dec. 28)
- New Year's Eve Italian Style (Dec. 30)

The full [class calendar](#) is available online, and reservations can be made by calling 908-901-4714.

About Natirar

Natirar is one of the country's most bucolic retreats, formerly owned by the King of Morocco, and set on a 500-acre estate in New Jersey's Somerset Hills. It is a public private partnership between Somerset County and Robert Wojtowicz, Natirar's founder. In 2017 a complete renovation to the historic Natirar Mansion will be complete, including restoration to the 1912 Tudor and the addition of a new Grand Ballroom, ideal for galas, weddings and exclusive meetings. Natirar already boasts one of New Jersey's most acclaimed restaurants, Ninety Acres, built in the estate's restored carriage house, which includes a cooking school, a private club and a 12-acre farm. Secluded, yet easily accessible, the Natirar estate is less than an hour from New York City and 90 minutes from Philadelphia. www.natirar.com

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