

ninety acres

october menu

APPETIZERS

- Charcuterie Board *country pâté, chicken liver mousse, chef's selection of cured meats, pickled vegetables* 29
- Purée of Organic Carrot Soup *freekeh, harissa labne, duukah* 18
- Bluefin Tuna Carpaccio *farm radish, avocado-wasabi purée, lemon agrumato oil, horseradish* 26
add Ossetra Caviar 5g supplement 31
- Little Gem *black garlic dressing, rosemary breadcrumb, parmigiano reggiano* 19
- Kale & Cabbage Salad *honey crisp apple, dijon mustard-sesame vinaigrette, crispy quinoa, ricotta salata* 19
- Jersey Girl Burrata *black mission fig jam, marcona almond aillade, toasted bread* 24
- Steak Tartare *cornichon, caper, smoked egg yolk, crispy shallot* 25
- Manila Clams & Andouille Sausage *mirepoix, potato, crème fraîche, berbere, celery leaf* 21
- Pork & Foie Gras Pâté *concord grape marmalade, watercress* 20
- Scallops *celery root-truffle purée, brussels sprouts, meyer lemon, brown butter* 26
- Roasted Shrimp & Calamari *coco bean, calabrian chili butter, pickled shallot* 26

PASTA RICE PIZZA

all pastas are made in house

- Spaghetti *heirloom tomato sugo, parmigiano reggiano* 25
- Rigatoni *beef & pork ragu, bone marrow gremolata* 27
- Campanelle *autumn vegetable "sugo finto," mushroom, farm greens, walnut pesto, parmigiano reggiano* 24
- Venetian Black Rice Risotto *florida shrimp, 'nduja sausage, bangs island mussel, manila clam, taggiasca olive* 45
- Butternut Squash Risotto *duck confit, pickled raisin, foie gras mousse, parmigiano reggiano* 35
- Italian Sausage Pizza *goat cheese, delicata squash, crispy sage* 26
- Mushroom & Leek Pizza *jersey girl mozzarella, thyme* 27

MAIN COURSE

- Roasted Griggstown Chicken *confit leg, eggplant purée, okra, preserved tomato, toasted sesame seed salsa* 34
- Faroe Island Salmon *beluga lentil, frisée, ham broth, fennel* 37
- Dry Aged Striploin *black trumpet mushroom purée, beef fat potato, broccoli, black garlic jus* 60
- Pancetta Wrapped Duck Breast *parsnip, chanterelle mushroom, pistachio, honey crisp apple mostarda* 39
- Whole Roasted Miatake Mushroom *farrotto, garlic, parmigiano reggiano* 28
- Alaskan Halibut *rock shrimp, garbanzo bean, coconut milk, cilantro, pickled chili* 45

VEGETABLES FROM THE FARM

- Shishito Peppers *bagna cauda aioli, bonito flake, charred lemon* 13
- Roasted Sweet Potato *coconut palm sugar, ginger, autumn spice, five spiced pecan* 11
- Whole Roasted Cauliflower *raisin chermoula, pickled mustard seed* 12
- Crispy Fingerling Potatoes *parmigiano, black garlic aioli, crispy herbs* 11
- Beets *hazelnut, chardonnay vinaigrette, blue d'auvergne* 13
- Agave Glazed Honeynut Squash *brown butter, pomegranate seed, miso-tahini yogurt, crispy farro* 12

CHEF'S PRIX FIXE MENU

Enjoy 4 Courses,
Served Family Style

Highlighting the
seasonal offerings
from Natirar Farm
by Executive Chef
Freddy Vargas

We Kindly ask the
whole table to
participate

\$85 Per Person
\$50 Wine Pairing

EXECUTIVE CHEF FREDDY VARGAS
CHEF DE CUISINE BRIAN HENDRICKSON