

ninety acres

september 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 Tartare *smoked gelée, avocado, tomato water dashi, mustard crème fraîche* 26
add Ossetra Caviar 5g supplement 31
- Little Gem *tomato, cucumber, radish, crispy serrano ham, maytag blue cheese dressing* 19
- Kale & Cabbage Salad *honey crisp apple, dijon mustard-sesame vinaigrette, crispy quinoa, ricotta salata* 19
- Endive & Jamón Ibérico Salad *pole bean, whipped jersey girl ricotta, pickled husk cherry, plum* 20
- Jersey Girl Burrata *black mission fig jam, marcona almond aillade, toasted bread* 24
- Steak Tartare *smoked paprika oil, cherry tomato, manchego, potato chip* 25
- Faroe Island Salmon Rilette *crispy rice, shishito pepper yuzu kosho, nori* 20
- Manila Clams & Andouille Sausage *mirepoix, potato, crème fraîche, berbere, celery leaf* 21
- Pork & Foie Gras Pâté *pistachio, pluot marmalade, watercress* 20
- Scallops *celery root-truffle purée, brussels sprouts, meyer lemon, brown butter* 26

PASTA RICE PIZZA

all pastas are made in house

- Spaghetti *heirloom tomato sugo, parmigiano reggiano* 25
- Campanelle *corn, asparagus, fresno chili, ricotta salata* 24
- Venetian Black Rice Risotto *florida shrimp, guanciale, cajun butter, pickled garlic* 37
- Corn Risotto *jalapeño, chipotle aioli, popcorn, cotija cheese* 28
- Porchetta Pizza *cipollini, tomato, sunny side up Natirar egg* 26
- Margherita Pizza *jersey girl mozzarella, smoked tomato, basil pesto* 25

MAIN COURSE

- Roasted Griggstown Chicken *crispy polenta, farm heirloom tomato, taggiasca olive* 34
- Faroe Island Salmon *beluga lentil, frisée, ham broth, fennel* 37
- Dry Aged Striploin *potato fondant, braised king trumpet mushroom, pickled shallot, parmigiano reggiano* 60
- Smoked Long Island Duck Breast *corn purée, chanterelle mushroom, pole bean, pickled blueberry* 37
- Fennel Spiced Halibut *farm squash, sun gold tomato, sauce américaine* 42
- Whole Roasted Miatake Mushroom *farrotto, garlic, young onion broth* 28
- Butter Poached Black Bass *rock shrimp, garbanzo bean, coconut milk, cilantro, pickled chili* 45

VEGETABLES FROM THE FARM

- Pole Bean & Farm Tomatoes *"coleslaw dressing," scallion, preserved lemon, toasted almond* 11
- Shishito Peppers *bagna cauda aioli, bonito flake, charred lemon* 13
- Beets *hazelnut, chardonnay vinaigrette, blue d'auvergne* 13
- Heirloom Tomato "Parmigiana" *béchamel, smoked scamorza cheese, basil breadcrumb* 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