



## Natirar's Ninety Acres restaurant and Cooking School unveil a robust calendar of epicurean events for 2017



**Peapack-Gladstone, N.J. – Feb. 6, 2017** – From a Wine vs. Stein battle of the crafts to a Night in Tuscany cooking class, the 2017 events calendar at [Natirar](#) is bursting with epicurean activities. The restored Somerset County retreat's state-of-the-art Cooking School will host an almost-daily curriculum of hands-on classes, seminars and tastings while its award-winning Ninety Acres restaurant will punctuate the calendar with special themed chef dinners, sommelier-led wine events, guest appearances and more. Natirar's pastoral setting on 500 protected acres provides a scenic and secluded backdrop, less than an hour from New York City and 90 minutes from Philadelphia.

### **At Ninety Acres**

Since its 2009 opening, Ninety Acres has become one of the most sought-after and best-reviewed dining experiences in New Jersey, known both for the exceptional quality of its cuisine and for its unequalled service standards. Under the leadership of Executive Chef David C. Felton and Wine Director Brooke Sabel, the restaurant's 2017 events include:

- Wine vs. Stein: Battle of the Crafts (Feb. 22; June 7)
- Beefsteak Dinner (April 17)
- Clam Bake (June 21)
- Crab Boil (July 26)
- Walk Around Wine Tasting (July 8; Aug. 19; Sept. 9)
- Oktoberfest (Oct. 14)

Guests can find more information and register for each of these [upcoming events](#) online.

### **At The Cooking School**

The Cooking School at Natirar offers an eclectic curriculum focusing on seasonality and fresh ingredients, often using produce harvested from Natirar's own 12-acre sustainable farm. Classes are taught by Natirar's best culinary educators in a state-of-the-art facility equipped by Sub-Zero and Wolf. The almost-daily calendar includes daytime and evening classes, ranging

from 3-5 hours and appealing to a wide range of ages and interests. Some must-experience classes this winter include:

- Couples Cook: For My Sweetheart (Feb. 12)
- Goodness of Garlic (Feb. 15)
- Asian Fusion (Feb. 16)
- California Cuisine and Wine (Feb. 17)
- Family Pizza Party (Feb. 19)
- Night in Tuscany (Feb. 21)
- International Steakhouse and Wine (Feb. 24)
- Advanced Wine Education: Sonoma (Feb. 26)
- Northern Italian Cuisine (March 2)
- Little Cooks: The Chicken or the Egg? (March 4)
- Cooking for Wellness (March 11)
- Spanish Food & Wine (March 24)
- Seafood Primer (March 25)
- Pacific Northwest Food & Wine (March 31)

The full [class calendar](#) through March is available online and will be updated as the year progresses. 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](http://www.natirar.com)

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