

ninety acres

spring menu

APPETIZERS

Charcuterie Board *duck & foie gras terrine, chef's selection of cured meats, pickled vegetables* 33

Purée of Artichoke Soup *fingerling potato, caper aioli, house-smoked salmon* 20

Charred Sugar Snap Pea & Strawberries *feta-buttermilk espuma, pickled green strawberries, avocado, sunflower seed* 22

Salmon Tartare *ginger vinaigrette, avocado, creme fraiche, furikake* 26
add Ossetra Caviar 5g supplement 31

Kale & Cabbage Salad *honey crisp apple, dijon mustard-sesame vinaigrette, crispy quinoa, ricotta salata* 19

Jersey Girl Burrata *marinated leek, bacon marmalade, spicy walnut* 24

PASTA RICE PIZZA

all pastas are made in house

Rigatoni *sausage ragù, tuscan kale, pecorino romano* 27

Campanelle Primavera *green garlic, spring vegetables, pecorino romano crema* 25

Black Spaghetti *'nduja, rock shrimp, maine uni, basil, breadcrumb* 35

Mushroom & Leek Pizza *jersey girl mozzarella, thyme* 27

Fennel Sausage Pizza *fontina cheese, pickled bell pepper, fresno chili* 26

MAIN COURSE

Griggstown Chicken *confit leg, sunchoke, maitake mushroom, sunflower seeds, charred scallion salsa verde* 34

Faroe Island Salmon *olive oil poached potatoes, prince island mussels, wild stinging nettle broth* 38

Dry Aged Striploin *cauliflower purée, fingerling potato, pearl onion, aged balsamic vinegar* 62

Long Island Duck Breast *english pea purée, caramelized spring onion, pickled mustard seed relish* 43

Whole Roasted Maitake Mushroom *farrotto, cipolini onion, seaweed butter, parmigiano reggiano emulsion* 28

VEGETABLES

Crispy Fingerling Potatoes *parmigiano, smoked calabrian chili aioli, crispy herbs* 11

Variation of Beets *pickled black mission fig, la tur cheese, horseradish, hazelnut* 14

Asparagus 'Caesar' *4-minute egg, black garlic dressing, prosciutto crumble* 15

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

\$90 Per Person
\$50 Wine Pairing

EXECUTIVE CHEF FREDDY VARGAS
CHEF DE CUISINE STEPHEN GONZALEZ