

# ninety acres

## winter menu

### APPETIZERS

- Charcuterie Board *pork & foie gras terrine, chef's selection of cured meats, pickled vegetables* 29
- Purée of Winter Squash Soup *freekeh, harissa labne, duukah* 18
- 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 *black mission fig jam, marcona almond aillade, toasted bread* 24
- Steak Tartare *cornichon, caper, smoked egg yolk, crispy shallot* 25
- Scallops *celery root-truffle purée, brussels sprouts, meyer lemon, brown butter* 26
- Wagyu Beef Meatballs *tomato chutney, horseradish raita, pickled cauliflower* 25

### PASTA RICE PIZZA

all pastas are made in house

- Rigatoni *sausage ragu, tuscan kale, pecorino romano* 27
- Campanelle *winter vegetable "sugo finto," mushroom, farm greens, walnut pesto, parmigiano reggiano* 24
- Jasmine Rice & Shrimp Porridge *lemongrass, crispy shallot, cilantro* 32
- Mushroom & Leek Pizza *jersey girl mozzarella, thyme* 27
- Broccoli Pizza *fontina cheese, pickled red onion, pancetta* 26

### MAIN COURSE

- Griggstown Chicken *confit leg, black eyed peas, sweet potato, bacon, bell pepper relish* 34
- Faroe Island Salmon *russet potato, bloomsdale spinach, tomato broth, basil* 37
- Dry Aged Striploin *cauliflower purée, roasted potato, pearl onion, herb salsa* 62
- Apicius Spiced Long Island Duck Breast *parsnip purée, chanterelle mushroom, apple mostarda* 39
- Whole Roasted Maitake Mushroom *farrotto, garlic, parmigiano reggiano* 28

### VEGETABLES

- Roasted Sweet Potato *coconut palm sugar, ginger, five spiced pecan* 11
- Whole Roasted Cauliflower *raisin chermoula, pickled mustard seed* 12
- Crispy Fingerling Potatoes *parmigiano, black garlic aioli, crispy herbs* 11
- Crispy Brussels Sprouts *kimchi vinaigrette* 13

### 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