



About The Restaurant :

Here at Acacia simplicity is key. We use local ingredients whenever possible and don't try to mask them with heavy sauces; instead we like to let the ingredients shine. We take pride in showcasing what New Jersey has to offer while putting our own spin on familiar dishes. Our dedication to uncomplicated excellence extends to our service as well. We believe that delicious food is best enjoyed in a comfortable, relaxed atmosphere. From our food to our service, we strive to give our guests an exceptional dining experience, one that they can come to expect time and time again.

Chris Voigtsberger Chef/Owner at Acacia.

Chris received his Culinary Arts diploma from the Institute of Culinary Education in Manhattan in 2010, completing his externship at the world renowned Eleven Madison Park in New York under Chef Daniel Humm. He worked at Ninety Acres Culinary Center in Peapack, New Jersey; and also stints as Sous Chef at Degustation in Manhattan, New York and Sous Chef at Blue Bottle Café in Hopewell, New Jersey.

SIX COURSE TASTING MENU - \$60

Requires participation of the entire table

1st Course

roasted heirloom beets, arugula, crispy quinoa, feta, balsamic
or
wild mushroom bisque, truffle oil, chive

2nd Course

cured salmon, sesame cracker, sriracha, soy, nori, pickled onion
or
beef tartare, brioche, mustard, salsa verde, egg yolk

3rd Course

sweet onion agnolotti, braised pork, spinach, chili, brown butter, pecorino
or
slow roasted duroc pork belly, apple, pickled mustard seeds, garlic gastrique, soy glaze

4th Course

olive oil poached salmon, roasted mushroom, braised celery, celery truffle root purée
or
black bass, crab risotto, brown butter

5th Course

duck 4 ways, confit, crispy wing, sliced breast, soba, bok choy, duck broth
or
filet of beef tenderloin, whipped potato, bacon roasted cauliflower, horseradish, jus

6th Course

pumpkin whoopie pie, caramel, vanilla ice cream
or
"s'more" chocolate pudding, toasted meringue, graham cracker

**INQUIRE ABOUT CATERING FOR
OFF-PREMISE EVENTS AS WELL AS
ON SITE PRIVATE PARTIES**