



### 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.

## THREE COURSE POWER LUNCH

**\$ 1 9**

### 1<sup>st</sup> Course (choice)

poblano & potato soup, herbs, olive oil  
pear salad, mixed greens, dried cranberries, gorgonzola  
caesar salad, romaine, herb croutons, house caesar dressing  
mixed greens, red onion, olive, tomato, red wine vinaigrette

### 2<sup>nd</sup> Course (choice)

blackened chicken wrap, romaine, mango salsa, sriracha aioli, fries  
pan roasted salmon, white beans, fennel, leeks, lemon vinaigrette  
gnocchi primavera, spring vegetables, parmesan, pistachio pesto  
crispy falafel, pita, housemade tzatzki, pickled vegetables, hand cut fries

### 3<sup>rd</sup> Course

power lunch dessert  
(for here or to go)

**please alert your server if you have any time restrictions**

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