



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.

FIVE COURSE TASTING MENU - \$65

Requires participation of the entire table

1st Course

tomato panzanella, cucumber, croutons, pecorino, basil, red wine vinaigrette
or
chilled melon gazpacho, cucumber, cilantro, olive oil

2nd Course

tuna sashimi, pickled ginger, sesame, ponzu, sesame cracker
or
salmon tartare, lemon aioli, avocado, radish

3rd Course

house-made gnocchi, ricotta, corn, fire roasted tomato puree
or
slow roasted pork flatbread, cumin, red onion, lettuce, salsa verde

4th Course

seared scallops, risotto, spinach, lemon, crispy shallot
or
grilled flatiron, confit potatoes, summer greens, chili butter, natural jus

5th Course

chocolate pot de crème, whipped cream, chocolate pieces
or
meyer lemon semifreddo, whipped cream, fresh berries

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OFF-PREMISE EVENTS AS WELL AS
ON SITE PRIVATE PARTIES