



### 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

### 1<sup>st</sup> Course

shaved brussels salad, apple, walnut, pecorino, bacon vinaigrette  
or  
truffle & cauliflower soup, honey spiced almonds

### 2<sup>nd</sup> Course

stuffed grilled squid, sausage, arugula salad  
or  
salmon tartare, soy, avocado, radish

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

house-made gnocchi, brown butter, sage, pecorino  
or  
house made rigatoni, roasted fall vegetables, pumpkin seed pesto

### 4<sup>th</sup> Course

chatham cod, risotto, crab, parsnip chips  
or  
roasted duck, mushroom tart, jus

### 5<sup>th</sup> Course

chocolate pot de crème, whipped cream, chocolate pieces  
or  
apple crisp, vanilla ice cream

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ON SITE PRIVATE PARTIES