



Rat's
Sample Chef's Table Menus

First Course

Galantine of Griggstown Chicken

pistachio, blackberry, watercress

Sparkling Wine, Roederer Estate Brut, Anderson Valley

Second Course

Torchon of Foie Gras

sous vide peach and lavender, peppercorn brioche

Pinot Gris-Gewurztraminer-Riesling, Rat's Artist Series White, New Jersey 2010

Third Course

Roasted Pocono Trout

chanterelle duxelle, pommes solitaire, bacon vinaigrette

Grenache Blanc, M. Chapoutier "Belleruche", Côtes-du-Rhône 2011

Fourth Course

Cucumber Sorbet

Fifth Course

Grilled Rack of Lamb

eggplant purée, shell bean succotash

Pinot Noir, Raptor Ridge, Meredith Mitchell Vineyard, McMinnville, Oregon 2009

Roasted Magret Duck

grilled summer fruits, vanilla gastrique

Syrah, Ojai, Thompson Vineyard, Santa Barbara 2001

Cheese Course

Trioche

creamy Iberico-style cheese made from cow, sheep & goat milk

Late Harvest Gewurztraminer, Trimbach, Alsace 2001

Dessert Course

Chocolate Zucchini Cake

caramel corn ice cream



First Course

Asparagus Salad

fava bean purée, 62° egg, speck powder, burnt lemon vinaigrette

Sauvignon Blanc, Montgras Reserva, San Antonio Valley, Chile, 2010

Second Course

Hudson Valley Foie Gras

orange marmalade, pickled shallot, duck fat brioche

Riesling, Penner-Ash, Willamette Valley, 2011

Third Course

Butter Poached Lobster

hedgehog mushrooms, Tokyo turnips, carrot emulsion

Chardonnay, Acacia, Careros, CA 2011

Fourth Course

Rabbit Bolognese

bucatini

Sangiovese Blend, Spalletti, Chianti, 2011

Fifth Course

Tasting of Colorado Lamb

chop, shoulder, neck, sweet & sour eggplant, pistachio pistou

Carménère, De Martino, Organic, Maipo Valley, Chile, 2011

Cheese Course

Monte Enebro Chèvre

local honey, poached pear, grilled baguette

Dessert Course

Cocoa Nib Mousse

salted chocolate cookie, candied walnuts, cremoux

Unionville Port

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First Course

Confit of Lamb Belly

curried yogurt, grilled petite asparagus, pickled radish

Second Course

Seabream

Sprouting broccoli, browned butter agrodolce

Third Course

Hudson Valley Duck

saffron poached pear, warm salad of barley & duck confit

Intermezzo

Pink Grapefruit Sorbet

Campari & candied zest

Fifth Course

Venison Loin

smoked new potatoes, fava beans, chanterelle mushrooms, jus

Cheese Course

Epoisses

local honeycomb, strawberry & fig condiment

Dessert Course

Rhubarb Tarte

buttermilk ice cream, pistachio brittle

First Course

Torchon of Foie Gras

port juniper meringue, grape fruit, brioche

Trimbach Pinot Blanc, Alsace, France 2006

Second Course

Baby Beet Salad

pistachio, orange, goat cheese

Chateau de Sancerre Sancerre, France 2006

Third Course

Seared Jumbo Sea Scallop

asparagus coulis, radish

Cantina Del Taburno Albarosa, Aglianico, Italy 2008

Fourth Course

Carrot Sorbet

Fifth Course

Grilled Cote de Beouf

curried cauliflower, peanuts, snap peas

Philippe & Vincent Jaboulet Crozes, Hermitage, France 2006

Cheese Course

Aged Cheddar

vidalia onion and green apple chutney

Unibroue Éphémère White Ale, Chambly, Canada

Dessert Course

Warm Sour Cherry Bread Pudding

whiskey caramel sauce

Don Pedro PX, Ximenez, Spain 2004



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