

NJ Culinary Stars Lunch

MAY 2, 2026

§ PIZZA §

margherita, zucchini, cinghiale

CHEF DAN RICHER — RAZZA, JERSEY CITY

§ KANPACHI CRUDO §

sesame miso aioli, charred kale, daikon radish, kumquat

CHEF SEAN YAN — RAM + ROOSTER, METUCHEN

§ OPEN-FLAME GRILLED SWORDFISH §

charred asparagus, smoked tomato, ramp pesto, crispy prosciutto

CHEF TOM SILVESTRI — ORA, ORADELL

HAY ROASTED DRY AGED SIRLOIN

grilled caciocavallo, marble potatoes

CHEFS FLORIAN WEHRLI + MATT LAURICH
RESTAURANT LATOUR, HAMBURG

New Jersey



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