RESTAURANT REVIEW BY GAIL GERSON WINEDINEANDLEISURETIME.COM

CONGRATS TO SYED RAZA VOTED BEST *** 2024 NJ OPENING









Laurent, (staff member) displayed the pristine DAYBOAT HALIBUT CHOWDER Ray Wilson gave it a perfect 10. Gail could not stop raving about the full bodied, flavorful LAMB SHANK (Boursin Cheese, Polenta & Vinegar Peppers)



Reporter Ray Wilson & Waiter Cam present the CHICKEN CHERMOULA. Ray Wilson wrote, "The plate included delicious Safron Risotto, Piquillo Peppers & fresh Spinach. Best Chicken preparation I've ever experienced".





Enchanting Desserts

Do try the captivating homemade desserts that include the enthralling APPLE COBBLER, the bewitching CHOCOLATE WHIPPED CAKE & my fav the ENTICING STRAWBERRY SHORT CAKE, that are all perpetual palate pleasers.

Try the Perfect BAR MENU

Salmon Rillette Crostini (\$12)
Double Deuce-2 Wagyu Burgers (\$19)
Duck Wings-Sesame Ginger (\$14)
Crispy Calamari Hot
Cherry Peppers (\$18)
Crispy Chicken Cordon Bleu
Sandwich (\$18)
French Onion Soup w. Fries (\$14)



THE ALL NEW RAZA'S of Hamilton NJ

ZAGAT

"Owned by the Raza family & where contemporary, meets old-style, they offer superb dining in the center of Hamilton, NJ. & specialize in skillfully fashioned steaks, tasty seafood & a varied European influenced menu that melds time-honored recipes with contemporary tastes. They deliver scrumptious culinary flavors."





Owners SYED RAZA & SON ELIAS, are really concerned with their customer's satisfaction and in delivering a bona fide *** DINNER PARTY experience.

CRITIC'S CHOOSE RAZA - NJ'S BEST NEW OPENING For Holiday Dinner Parties BY Gail Gerson

2024, the new Raza's is the hottest NFW reservation in town. With host-owners Syed & Niki Raza's recipes, I cannot say enough good things about the superb quality & taste of the cuisine. Syed, his son Elias, the general manager & hostess Niki, his wife, are always searching for the new taste & the most innovative products. They always consider the sophisticated tastes of their very knowledgeable guests. Only open a few weeks, they are exciting throngs of picky diners far & wide. There is also an extensive, hard to find Bourbon & Tequila selection & a well-developed wine list that offers truly insightful wine picks across a wide range of price points.

Open since November 18

Syed trained in every restaurant position, in the best eateries, in order to prepare himself for his dream, to have his own restaurant, where he now, constantly searches for the newest taste sensations & after only a few weeks Raza's has become the premier destination for 'foodies'. He believes, "To eat is a necessity, but to eat intelligently is an art." The warm allure of the friendly, family honored, haute

atmosphere dazzles everyone who enters. Proportionsflavors, colors &, textures, are all right in sync, for the nightly mob who are thrilled with the fresher- than

SPLENDID CONTINENTAL MENU WITH EUROPEAN FLAVORS 557 U.S. 130, Hamilton Township, NJ 08691, 609.905.0925; www.razasnj.com Open 7 Davs: Hours –Mon & Tues 3pm-

Open 7 Days; Hours -Mon & Tues 3pm-9pm Wed &-Thurs 12to 9pm- Sun 2pm-8m- Fri-12pm-10pm & Sat 2pm-10pm; Reservations-A Must on Weekends; Take-out; Credit Cards-All Major;-Private Lot; Eat-in Full Bar - Private Area for parties up to 50: Will close for an EVENT-Mon-Thursday only: Need advance notice but availability is the answer: Party Pkgs- Open for Lunch -Wed, Thurs & Friday: Liquor Packages -Budgets Accommodated: Menus On Line: Good for Groups; Outdoor Seats-45: Total Seating 175; Wi-Fi; TV; Excellent Inside Catering; You Pick up Trays: Close to rt 130, Rt. 33, Rt. 195, NJ Tpk: No Delivery: Call Restaurant for Entertainment Schedule : Menu Changes Seasonally: Children's Menu-\$15

RESERVE FOR NEW YEAR'S EVE

\$99pp + Tax & Tip-Reservations Begin at 3pm AND NEW YEARS DAY W. A LA CARTE MENU RESERVE FOR CHRISTMAS EVE A LA CARTE MENU



fresh DRY AGED SALMON (Napa Cabbage, Celeriac Stone Ground Mustard Butter), the plump HERITAGE PORK CHOP. (.Bourbon Glazed Apples, Brussel Sprouts & Toasted Barley). Entrees were large portioned, robust & flavorful. They are cooking at a level of energy & finesse that is exciting. A favorite entrée was the stimulating perfectly plated AGED DUCK BREAST, My HARISSA SPICED SKIRT STEAK (Creamed Spinach. Peanut Potatoes & Charred Shallots) & the pristine hand selected dry aged 36 oz PORTERHOUSE, both aged 45 days in house, deserves a round of applause, as does the much admired hand selected 18 OZ RIBEYE. The delectable SIDE DISHES like CRISPY BRUSSEL SPROUTS, ROMAN GNOCCHI, TRUFFLE FRIES & ROASTED EGGPLANT, are all presented beautifully. The many remarkable choices will confound your ability to decide, but, then again, that's why the crowds keep coming back & booking their holiday parties. The menu offerings are a source of endless culinary pleasures. Raza's is a proper upscale

destination restaurant & should be on the food-lovers' map next to those other NYC & NJ icons. Gail says "Go:

Dessert Cocktails To Try

Raza's Revolver- French Connection-Chocolate Martini



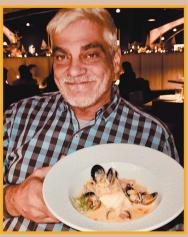






About The Appetizers

The BAKED CALAMARI, Oreganata Style Is innovative, robust & flavorful & the stimulating FIVE LEAF CAESAR-ISH is so appetizing. We found the BEET & BLOOD RANGE salad with Pistachio & shaved Fennel delicate, quite large & flavorful & the 'Special' ESCARGOT TOAST is a succulent choice. The CHARRED OCTOPUS, (Cured Olive & Black Garlic, Persevered Lemon, Parsley & Shaved Fennel) & MUSSELS, BREAD & SPREAD w. homemade bread are both mouthwatering.



Ray Wilson will return for the FRESH DAYBOAT HALIBUT CHOWDER. "This enchanted my eye & beguiled my palate."





The Press Speaks

Gourmet Magazine

"Intoxicates before the first glass of Merlot is poured."

Citysearch.com

"By far THE best NJ destination for holiday dining.
It's a special restaurant & the perfect date place." Yelp
"A unique dining experience for adventuresome