

Chef Bill Rosenberg Recipes - NoMa Social, New Rochelle, NY, USA



The **restaurant**[NoMa Social](#) in **New Rochelle, New York** focuses on **Mediterranean cuisine** and is located in the **Radisson New Rochelle**. The Culinary Institute of American-trained **Executive Chef Bill Rosenberg** is the talent in the kitchen. Chef Bill Rosenberg graciously shares his **culinary recipes** for **NoMa Pâté de Campagne**, and **Exotic Mushroom Risotto** and 2 **cocktail recipes: Smores** and **Feisty Spicy** to tempt your palate into visiting the restaurant. Located one-half mile from the New Rochelle Train Station, the restaurant is easily accessible making it perfect to meet friends for lunch, tapas and cocktails, or dinner in the evening.

NoMa Social takes its name from its location "North of Manhattan," and has an attractive and trendy ambience, tasty tapas and large plate menu, and a diverse selection of interesting cocktails. We had dinner at the restaurant in November 2015, and as one would expect with Chef Bill Rosenberg's impressive background graduating from the prestigious culinary school, The Culinary Institute of America (The CIA) in Hyde Park, New York, and later honing his culinary skills at Two Moons in Port Chester, New York, Barcelona Wine Bar in Norwalk, Connecticut, Vivo and Dome in Greenwich, Connecticut, and at his own restaurant F.I.S.H in Port Chester, New York for 10 years, his tapas are creative, well thought out, attractively presented, and delicious.



Chef Bill Rosenberg

When not working in the kitchen or dreaming up new recipes, Chef Bill Rosenberg likes to spend time with his three children, a daughter age 19, and sons, ages 14 and 9. When asked if there are any budding chefs in the family, Chef Bill replied that his daughter has an exceptional palate and has always enjoyed trying new food from a young age. His sons, not so much, as of yet, however it is still early in the game.

Chef Bill Rosenberg graciously shares a delicious "taste" of NoMa Social to tempt your palate into making a reservation at the restaurant.

Chef Bill Rosenberg Recipes - NoMa Social

Culinary Recipes

NoMa Pâté de Campagne

Exotic Mushroom Risotto

Cocktail Recipes

Smores

Feisty Spicy

The Culinary Recipes

NoMa Pâté de Campagne

Ingredients

4

Pounds

Pork Butt

8

Ounces

Chicken Livers

4

Large

Shallots

3

Tablespoons

Garlic, chopped

4

Tablespoons

Kosher Salt

1

Tablespoon

Fresh Ground Black Pepper

1

Teaspoon

Pâté Spice

1

Teaspoon

Insta Cure (pink Saly)

4

Tablespoons

Flour

4

Eggs

3

Tablespoons

B & B Liqueur

1

Cup

Cream

1

Pound

Ham, diced

2

Cups

Pistachios

Sliced Bacon, as needed

Method: Chill everything well. Grind pork and livers, shallots, and garlic. Place into a mixing bowl and mix to incorporate, add seasonings, eggs, cream, and flour. Mix to combine and distribute seasonings. Next add pistachios and diced ham. Line terrines with bacon slices, add pork mixture tamping down to remove air gaps, fold bacon over terrine and bake at 350° F in a water bath covered with aluminum foil until it registers 160° F on a thermometer. Remove and cool.

Exotic Mushroom Risotto

Ingredients

3

Tablespoons

Olive Oil

1

Spanish Onion, finely diced

1

Teaspoon

Garlic, minced

.50

Cup

White Wine

1

Cup

Arborio Rice

3

Cups

Chicken Stock or Water

1

Pound

Exotic Mushrooms, chanterelle, trumpet, hen of the woods, or what you can get

6

Tablespoons

Butter

0.50

Cup

Parmigiano or Gran Padano

Salt and Pepper, to taste

Method: Warm olive oil in heavy bottomed pot, add onions and garlic and cook until translucent. Add mushrooms, and cook until they release their liquid, next add the risotto, stir to combine and cook 1 minute. Next add white wine and stir until evaporated, then add chicken stock 1 cup at a time and stir until incorporated. Cook until almost dry and add next cup of stock. Again cook until dry stirring, stirring, stirring. This is important as it is what gives the risotto its creamy consistency. You can stop at this point and lay it on a sheet pan to cool and finish later or continue to cook and add last cup of stock stir, and when almost dry add butter, cheese and remove from heat stir to creamy consistency and adjust seasoning. The risotto should be as the say in Italian *al ondo* "like the waves" meaning slightly loose, it should have to be served in a bowl never a plate because it would run right off the plate if you made it correct.

The Cocktails



Smores

Yield: 1 Cocktail

Smores is made with Three Olives Smores Vodka, Godiva Chocolate Liqueur, and Baileys.

3

Ounces

Three Olives Smores Vodka

2

Ounces

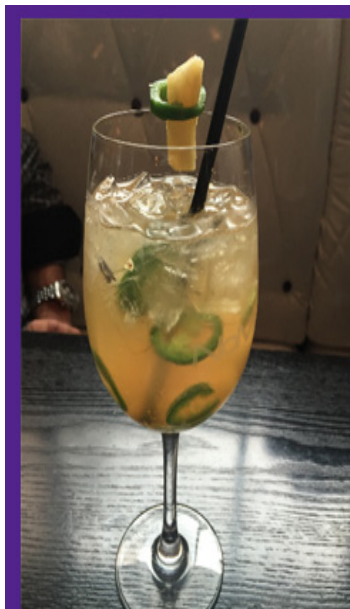
Godiva Chocolate Liqueur

1

Ounce

Baileys

Method: Shake with ice, pour into a glass drizzled with chocolate and garnish with crumbled graham cracker and marshmallow.



Feisty Spicy

Feisty Spicy is made with 1800 Tequila, Grand Marnier, lime juice, pineapple juice, simple syrup, fresh jalapeños, and pineapples.

Equal

Parts

1800 Tequila

Equal

Parts

Grand Marnier

1

Ounce

Pineapple Juice

1

Ounce

Simple Syrup

Jalapeño, sliced

Pineapple Wedge

Method: Shake all ingredients, and then pour into ice-filled glass. Garnish with jalapeño and pineapple wedge.

NoMa Social is open daily for Lunch from 11:00 am until 4:30 pm, and Dinner from 4:30 pm until 9:00 pm on Sunday, Monday through Thursday from 4:30 pm - 10:00 pm, and Friday and Saturday from 4:30 pm

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until 11:00 pm.

NoMa Social has Happy Hour Monday through Friday from 4:00 pm until 8:00 pm, with four different cocktails, beer, and tapas, for \$4.00 each. The bar also offers a late night snack menu until 2:00 am on Fridays and Saturdays. Located one-half mile from the New Rochelle Train Station, the restaurant is a mere 35-minute train ride from New York City's Grand Central on Metro North making it easily accessible, and there is ample free parking at the Radisson Rochelle parking lot for those driving to the restaurant.

Read about our dining experience at **NoMa Social** in the **Restaurants** section.



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