Chef Eric Martin
Rat’s Restaurant
Hamilton, NJ

Chef Eric Martin was born and raised on the South Shore of Long Island and also spent considerable time in the Hudson Valley while growing up. As the son of a fine French chef, Eric was constantly exposed to the culinary arts and fine food in his daily life. After briefly pursuing a degree in veterinary science, Eric decided to follow the path set by his father and first worked at Tavern on the Green as a waiter, which gave him a taste of the business, and decided to pursue it at the Parker Meridian with Chef Christian Delouvrier. He then went on to spend 18 months with a chef named Ed Brown, currently at the Sea Grill before attending the Culinary Institute of America. For his externship he spent 6 months with chef Daniel Bolude at Le Cirque. Upon receiving his degree, Eric set to work in Joel Robuchon’s Restaurant “Jamin” in Paris, where he externed for one year, learning the fine points of French cuisine.

After returning to the United States, Eric took a position at the newly opened Les Celebrites at the Essex House Hotel in New York City, again working under the tutelage of Christian Delouvrier. Gradually progressing through the ranks to the position of Chef de Cuisine, Eric became accustomed to using the finest ingredients and presenting them in lavish style.

When he left Les Celebrites, Eric was ready to work as a Chef in his own right, and took a series of Executive Chef positions at acclaimed New York restaurants such as Restaurant Raphael. However desirous to begin family life, Eric and his wife decided to make a break from the city and relocated to suburban Central New Jersey. Eric worked as Executive Chef at Stage Left in New Brunswick, garnering a four-star review (New Jersey Star Ledger) and a Top Five Best-of-the-Best Award (New Jersey Magazine). Eric left Stage Left to consult and work as Executive Chef for Rat’s at Grounds for Sculpture’s Rat’s Restaurant
16 Fairgrounds Road
Hamilton, New Jersey 08619
1-609-584-7800
http://www.ratsrestaurant.org