

# G R E A T C H E F S O F B O S T O N

## B & G Oysters' Lobster Roll



Chef de cuisine Greg Reeves



Lobster Roll with French Fries

**by Clint Hamblin**

"Massachusetts' waters have the best oysters," said chef de cuisine Greg Reeves referring to the long list of oysters that are served daily. The menu has a checkmark next to the varieties of oysters that are available that day and your order is served with an index card identifying each vari-

ety. If you're an oyster aficionado, you will appreciate the absolute fresh quality of these bivalve treasures as well as the assortment of New England seafood classics you might see at your favorite beach restaurant. The difference is that B & G Oysters is located in the South End of Boston where there's no sand to shake off of your feet and no sunblock required.

B & G's calamari is soaked in buttermilk before dredging in a combination of white flour and semolina. Rings only are served with a spicy lemon aioli mayonnaise. The squid is tender and yet still crunchy without the usual globs of batter holding the squid hostage.

The Heirloom Tomato Salad with ricotta salata and pickled shallots is rich in color, beautiful to look at and tantalizing to eat. Nothing says end of summer like fresh vine-ripened heirloom tomatoes.

Caught in Gloucester, Massachusetts, the Day Boat Cod couldn't be prepared any better than B & G's version of this New England dish. A light and flaky cod is served with a Panzanella salad featuring heirloom Sungold

tomatoes, shaved red onion, torn basil, peppers, olive oil, jalapeños, cucumber, croutons infused with black olives with aged balsamic vinegar and a mouth watering mascarpone mousse. This symphony of distinct flavors can be called nothing less than superb and rivals comparable cod dishes from many outstanding seafood restaurants. For dessert, the chocolate almond cake with peach confiture ganache was a perfect ending to a great dinner. Moist and with a slightly rich almond taste, the cake is not a dessert you'll want to share with your eating companion. They're small. Live a little - order two.

The Maine Lobster Roll with French Fries, freshly made coleslaw and bread-and-butter pickles, was exceptional. "We serve dozens of lobster rolls every day," Reeves said, and it's no wonder. The tender lobster is

cut into good-sized chunks and mixed into a salad using a lemon and garlic-flavored mayonnaise, sliced chives and celery.

The double fried French Fries were crunchy with just enough salt and both the homemade coleslaw and bread-and-butter pickles were tangy and full of flavor. Served in a buttered frankfurter bun, the lobster roll can be eaten as a sandwich or picked out with a fork. We Northeast residents love lobster. It's delicious to eat and so typically New England. You can close your eyes and almost hear the ocean roaring.

**Lobster Roll with French Fries**  
(Serves 2)

**Ingredients**

- 2 Maine lobsters,
- 1 1/4 pound each
- 1/2 cup aioli

- (garlic-flavored) mayonnaise
- 2 lemons
- 1 tablespoon fresh chives
- 1 stalk celery, brunoise
- 2 tablespoons butter
- 2 frankfurter rolls

**Preparation**

Prep the celery using the brunoise method in which it is first julienned and then turned 90 degrees and diced again, producing cubes of a side length of about two millimeters on each side or less.

Mix the aioli, lemon juice and celery in a bowl and season with salt and pepper. Fill rolls with lobster salad and garnish with sliced chives. Serve with your favorite coleslaw, pickles and french fries.

**Wine Pairing**

B & G recommends 2006 Trimbach Muscat d'Alsace.

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