

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

Eastern Standard's Glazed Salmon with Mustard



Jack Rose Cocktail

by Clint Hamblin

Open daily for breakfast, lunch and dinner, Garrett Harker's Eastern Standard is located at 528 Commonwealth Avenue adjacent to the Hotel Commonwealth in Kenmore Square. Whether you eat inside, on the patio or in your room, you will love the food and enjoy extraordinary attention from a very personable staff.

As wine director, Ed Mancuso's passionate expertise will help you select the most appropriate wine for your dinner. Manager Ryan Mulholland's knowledge of food and Frank DiPippo's superb service is impeccable. The restaurant's setting is old world with high ceilings and lots of open space.

Chef Jamie Bissonnette's menu starts with raw bar selections, including oysters, clams, shrimp, lobster and a made fresh daily Ceviche with Fried Capers. The Frisée Aux Lardons with Hazelnuts, Sweetbreads and a Poached Egg may sound strange, but this is a delicious salad with a distinct bacon and eggs flavor.

In the appetizer category, the Mussels and Frites with Vermont Cider and Fennel is a great choice, but the freshly made Steak Tartare with Fries, Capers and Tomato Jam is so good, you will return to have it again and again.

Few restaurant entrées compare to Eastern Standard's outstanding Glazed Salmon with Mustard, Mashed Potatoes and Green Beans. When making it at home, remember to always buy the freshest fish, and don't overcook. The salmon should break apart with the touch of a fork. It's so good you'll raise your eyebrows, close your eyes and wonder how you made it yourself.

Glazed Salmon with Mustard, Mashed Potatoes and Green Beans (Serves 1)

Ingredients

Beurre Blanc (Butter Sauce)

1 cup white wine
1 large shallot sliced
1 teaspoon black peppercorn
1 pound cold butter, cubed
Salt
Fresh lemon juice



Glazed Salmon with Mustard, Mashed Potatoes and Green Beans

Combine wine, shallots and peppercorns in a small sauce pan. Reduce over medium heat by four-fifths. Strain shallots and peppercorn out. Whisk butter into pan one cube at a time until each piece is emulsified. Add lemon juice and salt to taste.

Mustard Glaze

1/4 cup whole grain mustard
1/4 cup smooth Dijon mustard
1/4 cup honey
2 teaspoons soy sauce
2 teaspoons fresh-picked thyme

In a small bowl, whip all ingredients together until smooth.

Salmon

Grill or pan sear the fresh salmon fillet to medium rare. Do not cook through. Season with kosher salt.

Spread mustard glaze over the top of the partially cooked salmon. Place under the broiler until the mustard starts to bubble and lightly brown. Spread beurre blanc on bottom of the dish. Place the cooked salmon on the beurre blanc along with the green beans and mashed potatoes and serve.

Wine Pairing

Pio Cesare – Barbera d'Alba 2004

Signature Cocktail

Bar Manager Jackson Cannon recom-

mends the Jack Rose, an easy to drink cocktail that will stimulate your appetite and get your dinner off to a great start. Cannon recommends using ice that has been made from filtered water. "The quality of the water can have a major influence over the taste of your drinks."

Eastern Standard makes its Grenadine onsite.

Homemade Grenadine

2 parts 100% pomegranate juice (commercially available)
1 part cane sugar

Bring the juice and sugar to a boil. Reduce the heat and simmer 10 to 15 minutes. Remove from stove and finish with a few drops of orange blossom water (commercially available in any middle eastern or spice store).

The Jack Rose

2 ounces Laird's Applejack (apple brandy)
3/4 ounce homemade grenadine
1/2 ounce fresh lemon juice
2 or 3 drops of Peychaud's Bitters
Ice

Pour all ingredients into a shaker, mix for about 30 seconds, pour into a martini glass and garnish with a slice of orange. Delicious!

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