

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

Top of the Hub's Avocado and Lobster Salad

by **Clint Hamblin**

Located on the top of the Prudential in the heart of the Back Bay, the landmark Top of the Hub Restaurant & Lounge has provided its patrons with outstanding award-winning cuisine and panoramic views of Boston for the past 40 years. Let the truth be known: Executive Chef Mark J. Porcaro's creative menu is so exceptional that Top of the Hub would maintain its fine dining status if it were located in a basement with views of absolutely nothing.

Having recently completed a major renovation, Top of the Hub continues to offer a warm and spacious ambiance featuring a new see-through bar in a stylish and very comfortable setting. Mirrors have been carefully placed and tilted on the interior walls so that no matter where you sit, you can see the extraordinary landscape of Boston and beyond. It's no wonder that this superb restaurant is a favorite location for marriage proposals and other celebratory events.

An international staff of meticulous personnel manages your dinner and expressively describes the food and wine being served. Dinner might include a tender and savory Sautéed Foie Gras served with Peach Compote and Brioche Toast or the Pan Seared Sea Scallops served with Mango Salsa and Coconut Jasmine Rice, a scallop lover's dream. The generously sized scallops are slightly rare and go perfectly with the contrasting fresh fruit.

The Spice Rubbed Rare Tuna is served with Soybean Purée and Miso Truffled Butter, and the



Avocado and Lobster Salad

Grilled Tenderloin of Beef Au Poivre is served along with a Potato Strudel with a Wild Mushroom Ragout. Beautiful to look at and delicious to eat, each dish surpasses what came before.

The Avocado and Lobster Salad served with Dill Oil and Fresh Tarragon Vinaigrette is an inspired interpretation. Avocado salsa is placed at the bottom of the salad so as not to disturb the sweet taste of the succulent diced lobster resting above. Topped with crème fraiche, lobster never had it so good – and neither have you.

Avocado and Lobster Salad
(Serves 4)

Ingredients

- 2 pounds fresh lobster meat
- 4 ounces avocado salsa
- 1/2 ounce prepared crème fraiche
- 1 orange
- Fresh tarragon

Avocado Salsa

- 2 ripe avocados peeled and diced into 1/4 x 1/2-inch squares
- 1/2 red onion diced fine
- 1/3 cup chopped cilantro
- 1 tablespoon olive oil
- 1 jalapeño pepper finely diced

- 1 tablespoon extra virgin olive oil
- 3 limes juiced
- Salt and pepper to taste

Preparation

Avocado Salsa

In a medium bowl, mix all ingredients. Toss well using a rubber spatula to mix. Set aside.

Lobster

Boil a two-pound lobster for 10 minutes. Cool in ice water. Break

lobster meat out and dice. Store lobster in refrigerator.

Using a two-and-a-half by two-inch ring mold, place avocado salsa approximately one inch from the bottom. Place a portion of the diced lobster meat on top of the salsa and press down slightly. Using a flat metal spatula, spread crème fraiche over the top. Gently remove ring mold. Next to the lobster, place orange segments with tarragon and olive oil.

Wine Pairing

Sauvignon Blanc, Geyser Peak, California

Signature Cocktail

Level 52 is not only the final elevator stop taking you to the Top of the Hub, but it's also the name of their most popular signature cocktail.

Level 52

- 1 1/2 ounces of Level Vodka
- 1/2 ounce of Chambord
- 1 splash of champagne
- Fresh raspberries and lime garnish

Pour Level Vodka and Chambord in a martini shaker with ice. Shake thoroughly to mix then chill well. Pour into a chilled martini glass and top with a splash of your favorite champagne. Garnish the chilled martini glass with raspberries and a lime wedge or curl.



The Level 52

The South End Garden Tour

Saturday, June 16

10am to 4pm, rain or shine

The fourteenth annual, self-guided tour of private backyards, roofdecks, community gardens, and open spaces in the historic South End of Boston. A new tour each year!

Tour Center: The Boston Center of the Arts

(Tremont Street at Clarendon)

Tickets: \$20 day of tour; \$17 in advance

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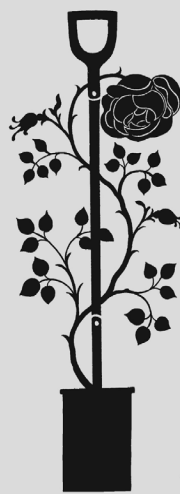
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