

May 2, 2018  
By Matt Juul  
Circulation: 37, 649



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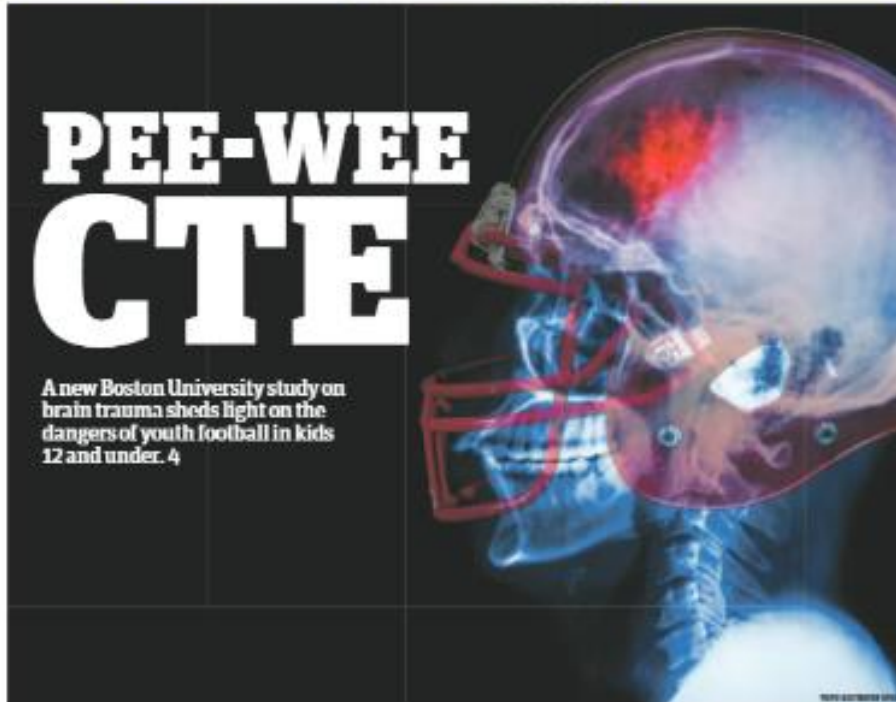


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# food **BEANTOWN** drink

## BITES



Rebel's Guild pays tribute to the city's rebellious past. **metroweb**



Executive chef Sean Dutton puts an edgy twist on New England cuisine. **metroweb**

### Rebel's Guild channels Boston's revolutionary spirit

Since Boston is often called the birthplace of the American Revolution, it's only appropriate that the Revere Hotel Boston Common pay homage to the city's rebellious past with its new bar and restaurant.

Rebel's Guild, which officially opened on the anniversary of Paul Revere's midnight ride earlier this spring, hopes to channel the spirit of our Founding Fathers with its funky decor and menu offerings. Located at what used to be the old Emerald Lounge, Rebel's Guild blends

modern bar aesthetics with artwork that embraces Boston revolutionary history.

The 4,500-square-foot space is adorned with a copper masonic eye and tiered chandeliers that were inspired by colonial craftsmen, as well as murals that blend scenes from events like the Boston Massacre with contemporary street style. Local artist Bruce Rosenbaum has also created a massive cannon that sits in the middle of the restaurant. Guests can enjoy food and drinks at the

white marble bar and lounge area located near the entrance, or in the 145-seat dining room.

Executive chef Sean Dutton has created a menu filled with smaller, shareable bites of "New England comfort food" with an "edgy twist" that are in line with the venue's rebellious scenery. Visitors can expect classics like baked beans, clam chowder and burgers, plus more adventurous takes on fan-favorite dishes.

Highlights include crispy buffalo oysters,

which are served over seaweed salad with carrot and blue cheese, and the smoked duck breast crostini, which are topped with wild Maine blueberry compote and crème fraîche. And it wouldn't be a Boston restaurant without a few crustacean options. Dutton has created a lobster-filled fritter made with vanilla-honey butter and thyme, as well as lobster bites, a smaller version of the traditional Maine lobster roll.

"When I cook, I cook for myself," Dutton tells

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The smoked duck crostini at Rebel's Guild. BRIAN SAMUELS PHOTOGRAPHY



Sip on Paul's Punch. BRIAN SAMUELS PHOTOGRAPHY



Feast on crispy buffalo oysters. BRIAN SAMUELS PHOTOGRAPHY

If you go

Rebel's Guild, 6:30 a.m.-1 a.m., 200 Stuart St., Boston, [www.rebelsguild.com](http://www.rebelsguild.com)

Metro. "I don't make anything I don't love." As far as the drinks go, Rebel's Guild's libations are also heavily influenced by the Revolutionary War theme, such as the large lineup of tea-infused spirits that harken back to the Boston Tea Party. Many of the cocktails are named after prominent

American rebels as well, such as the Paul's Punch, a tiki-style drink that features a mix of Newport Distilling Company's Thomas Tew Silver Rum, Thomas Tew Amber Rum, Falernum, and the Henry Price, an homage to the "Father of Freemasonry" made with Bulleit Rye, egg white, fresh raspberries, simple syrup and lemon. Rebel's Guild is open for breakfast, lunch and dinner every day of the week, from 6:30 a.m. to 1 a.m. Weekend brunch and the 40-seat patio area are set to debut later this spring. **MATT KIRK**

Patti LaBelle's recipe for a Monte Cristo sandwich

Take your sandwich game up a notch with this awesome recipe by Patti LaBelle.

The "Godmother of Soul" turned queen of the kitchen has shared with us her take on the classic Monte Cristo sandwich, which she concocted as part of her partnership with Hood Calorie Countdown.

The dish is a sweet take on the French croque monsieur, which is basically a fried ham and cheese sandwich.

Monte Cristo recipes usually add some extra flavor via preserves and powdered sugar. The singer's version of the sandwich utilizes sugar-free raspberry jam.



PROVIDED

- Ingredients:**
- 8 thin slices of bread
  - 4 ounces of thinly sliced Swiss cheese
  - 4 ounces of thinly sliced ham
  - 2 large eggs
  - 1 large egg white
  - 1/2 cups of Calorie Countdown 2% Reduced Fat Dairy

- Beverage**
- 1/4 tsp. of fresh ground black pepper
  - 1/8 tsp. of ground nutmeg
  - Sugar-free raspberry jam (optional)
  - Powdered sugar (optional)

**Directions:** Layer four slices of bread with the cheese and ham. Place remaining bread slices on top. In a shallow dish, whisk together the eggs, egg white, Calorie Countdown, pepper and nutmeg. Dip sandwiches in the egg mixture, soaking each side for 20 seconds. Coat a large skillet with cooking spray over medium-high heat. Add sandwiches and cook, turning once, until golden brown on both sides, about 8 to 10 minutes total.

**Preparation Tip:** Cut sandwiches in half. If desired, dust with powdered sugar and enjoy with jam, the traditional way to serve Monte Cristo sandwiches.

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