

Winter 2018
By Stacey Marcus





42 Winter 2018 BRIDE&GROOM

Under the Sea

Chefs Dish about Scrumptious Seafood Selections

by Stacey Marcus

Couples who want their menu to reflect their passion for seafood have plenty of options in New England. Surrounded by coastal waters brimming with under-the-sea delicacies, New England offers a unique opportunity to create a menu brimming with local and fresh seafood. We fished around for some creative advice from area chefs.

Sean Dutson, chef at Revere Hotel Boston Common, believes couples should embrace seafood on their wedding menu, especially in New England where fresh seafood is abundant. "Seafood selections add to the elegance of the party and give those guests focusing on healthy eating a great choice," says Chef Dutson.

Boston Harbor Hotel chef Daniel Bruce always recommends that couples select fish as a great alternative to beef as the entrée for wedding guests. Born and raised in New England, Chef Bruce loves being located on the water and using fresh local ingredients whenever possible.

Charlie Foster, chef at Woods Hill Table, likes to get creative. Swordfish Belly Pastrami is a favorite and is currently paired with, trout roe, lemon crème fraîche, radishes, and crispy rye on top of a bed of baby lettuce. Made from rotating sustainable ingredients to celebrate each season sourced from the restaurant's own farm—The Farm at Woods Hill—and other small-scale purveyors, the various textures and flavors create an unforgettable dish.

Kimpton Marlowe Hotel's executive chef, David Bazirgan, notes that one of the more popular items on wedding cocktail menus right now is locally sourced oysters on the half shell passed with artisanal accompaniments made onsite at Barbara Kitchen and Bar. "I think the oysters are playful and an unexpected appetizer for couples and their wedding guests," he says.

continued on page 44



Kimpton Marlowe Hotel

www.bridegroommag.com 43



Rita-Carlton Boston

"Surrounded by coastal waters brimming with under-the-sea delicacies, New England offers a unique opportunity to create a menu brimming with local and fresh seafood."



Seaton Harbor Hotel

44 Winter 2018 BRIDE&GROOM



Swordfish Belly Restaurant, Woods Hill Table



Revere Hotel Boston Common

Executive chef Robert Bruce at the Ritz-Carlton, Boston, recently planned a wedding that was framed around a New England Style Seafood Boil in the newly redesigned Grand Ballroom. "The contrast between our sleek new design and the couple's favorite childhood comfort seafoods suited both them and our new space perfectly," says Bruce. "For cocktail receptions, one of our most popular items is our Mini Lobster Tacos, which are made with fresh lobster meat mixed with crème fraîche, tarragon, and citrus, and served on a dollop of fresh guacamole. They're a winning choice, not only for their fresh, bold flavor, but also because they're simple enough to eat while balancing a drink or greeting guests during cocktail hour," says Bruce.

And for those fish fanatics who want to make a seafood statement, Peter Papegeilis, general manager of Mastro's Ocean Club, advises, "Custom building a seafood tower of their favorites and sharing oysters instead of a cake makes a great photo opportunity. And to make the night even more luxe, split a bottle of Veuve Cliquot champagne." **BACQ**

Stacey Marcus is a freelance writer based in Marblehead.



Publick House

Historic Inn & Country Lodge



THE PERFECT GARDEN ROMANCE TENT WEDDING



Celebrate your wedding

Stone walls and flower gardens surround you as you walk down a lush, natural aisle and exchange vows under the shade of tall oak trees. The natural beauty of our Red Barn Patio nearby will be the backdrop for your cocktail & hors d'oeuvres reception. Your wedding celebration will continue under our lighted tent, making the Publick House Historic Inn the perfect place for your garden wedding.

The Publick House

has been creating picturesque New England weddings for over 237 years. Our magnificent cathedral ceilings and antique colonial chandeliers are just the beginning of a perfectly romantic reception.

- ♥ 2 Restaurants
- ♥ 1 Bakery & Yankee Gift Shop
- ♥ 8 Private Banquet Rooms
- ♥ 115 Overnight Rooms
- ♥ 1 Hour from Boston & Rhode Island & 45 Minutes from Hartford




CREATE YOUR OWN Historical Romance

Call our sales office or visit our website to take a virtual tour.

Listed in the National Register of Historic Places

On the Common, Route 131 Sturbridge, MA 01566
1-800-PUBLICK Ext. 286
www.publickhouse.com sales@publickhouse.com

