

Winter 2018
By Stacey Marcus



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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.

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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."



Boston Harbor Hotel

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Swordfish Belly Restaurant, Woods Hill Table



Review 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 fraiche, 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 Papegelis, 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." **BLOG**

Stacey Marcus is a freelance writer based in Marblehead.



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