



Season's Best:

New England Chefs Share Seasonal Dishes

by Stacey Marcus

New England is home to a smorgasbord of delicious ingredients. Each season sprouts new reasons to keep your wedding reception menu brimming with fresh flavors from the bottom of the Atlantic Ocean to the top of the orchard fruit trees.

We asked area chefs to share their favorite dishes.

Winter: *Spiced roasted chicken with squash, onions, pomegranate, lemon-ginger aioli, and dukkah warms the heart and soul.*

For winter weddings, **Cory Seeker, chef de cuisine at Trade** recommends the spiced roasted chicken with squash from Sparrow Arc Farms. The talented culinary team at Trade work closely with Sparrow Arc Farms of Central Maine, to offer Bostonians the freshest produce year-round. During the winter months, the squash patch at Sparrow Arc Farms offers squash that is sweet and perfect to accompany the citrus and spices for Chef Seeker's dish. The spiced chicken will impress guests and take that classic banquet chicken entree to the next level. The flavors and brightness of the squash, onions, and pomegranate make this plate a showstopper.

Spring: *Blackened cod or escarole Caesar salad are delightful springtime favorites.*

Loews Boston Hotel/Precinct Kitchen + Bar's executive chef Olivier Senoussaoui recommends blackened cod served with a garlic and herb puree and pan-fried new potatoes. "This dish isn't as hard as people tend to think. I coat the cod in a black powder of dry ingredients and put it in a seasoned, French black steel pan. Good quality fish is important; I use cod from the Gulf of Maine—I think it tastes the freshest. The cod is light and fresh with a touch of heat from the seasoning, making it the perfect meal choice for a spring or summer wedding," says Senoussaoui.

For springtime weddings, **Capo's executive chef Tony Susi** recommends escarole Caesar salad, the perfect dish to satisfy meat eaters and vegetarians alike. For couples looking to offer



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a simple yet intriguing salad, the escarole Caesar is a crowd pleaser. The dish features escarole fresh from Stillman's Farm (New Braintree, MA), ricotta salata from Wolf Meadow Farm (Amesbury, MA) and (optional) anchovies. The escarole from Stillman's Farm introduces a fresh new flavor to the classic Caesar salad, and the hearty green is more tolerable to high temperatures than lettuce, making it a fresher more flavorful option during warmer months. Bostonians and guests can pick up Stillman's Farm and Wolf Meadow Farm produce at the recently debuted Boston Public Market.

Summer: *Savor locally sourced fresh heirloom tomatoes.*

For couples getting hitched in summer, there's nothing more refreshing than crisp New England tomatoes. **Chef Taylor Collis of Revere Hotel Boston Common** loves to work with

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heirloom tomatoes from **Allandale Farm** (Brookline, MA). For a dish that is sure to satisfy all guests, Chef Collis recommends a burrata and tomato salad, which can be served as a passed appetizer or as a salad course. For a simple dish that highlights the fresh summer flavors of New England, Chef Collis prepares the heirloom tomatoes with fresh local burrata cheese and basil. For couples looking to keep it

simple and healthy, serve up the fresh tomatoes with a pinch of sea salt and extra virgin olive oil, for a refreshing dish with a pop of color.

Fall: *Fall in love with crispy cauliflower, savory roasted carrots, baked New England scrod, and apple desserts.*

Loco Taqueria & Oyster Bar Chef Matt Drummond's crispy cauliflower with

roasted beet and goat cheese puree, pea greens (from Eva's Garden in Dartmouth, MA), and citrus, sunflower seeds. Eva's Garden provides Boston's top chefs with more than 200 uncommon herbs and greens. One of Eva's most popular items is her pea greens, which Chef Drummond features in a variety of dishes to give them a leafy yet flavorful freshness. For fall couples looking for a taste of autumn without the heavy flavors that often accompany the cold weather season, Chef Drummond's crispy cauliflower is the perfect seasonal veggie side to accompany dinner, or it can be served in small portions as an appetizer.

For the foodie-focused brides and grooms, **The Charles Hotel** in Cambridge, MA, offers the chance to create a custom menu for their most special occasion. With the colorful foliage and light, crisp air, fall is arguably the perfect time to have a classic New England wedding. Abiding by his "fresh and honest" culinary philosophy, **Chef Peter Davis of Henrietta's Table** will work alongside couples to bring a touch of seasonality to their wedding. This fall, Chef Davis imagines creating menus composed of classic New England favorites with a modern twist, such as savory roasted carrots, baked New England scrod and apple tarts with caramel ice cream, paired with a caramel apple Manhattan.

Ending Elements

Nancy Thomas of the **Mezze Restaurant Group** in the Berkshires shares these tasty treats to cap your celebration:

Winter: warm chocolate cake with caramel sauce

Early spring: apple rhubarb crisp with whipped cream

Spring: strawberry shortcake with fresh whipped cream

Summer: lemon pound cake with blueberries and whipped cream

Autumn: pear almond cake with vanilla ice cream **B&G**

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