

BOSTON

Winter's Bone...In!

BY MARSHALL L. BERENSON, *Northeast
Chambellan Provincial/Bailli*

WINTER 2015 IN Boston was epic, and not in a good way. Storm after storm. Record snowfall. Massive piles of frozen white closing in on all sides...and that was just February! So, on March 2, for those Boston Bailliage members who had not escaped to warmer climates, Owner/Executive Chef Chris Coombs's newest venture, Boston Chops, was just the ticket to give hope that eventually the snow would disappear and life would return to normal. Chef Coombs has mastered the formula for the superb, classic steak house. His prior experience hosting our chapter at his flagship outlet Deuxave ensured us that we would get a terrific menu featuring shellfish and beef, all paired with spectacular wines by General Manager/ Sommelier Jason Irving.

Standout courses included rosemary-crusted spinalis steak and the chef's signature seventy-two-hour-braised short rib. With our eye on rib-eye, Chef Coombs's South End eatery beckoned, and we gathered for a "Petite Chaîne," the small-format dining experience that is so popular with our bailliage. **G**



Boston Chops

March 2, 2015

**SEARED SCALLOPS, BRAISED LEEKS,
Wellfleet Clams, Chowder**

Domäne Wachau Terrassen
Grüner Veltliner 2012

**BLUE CRAB CAKE, 60-DEGREE
YOLK, BERKSHIRE PORK**
Variations of Cabbage, Green Goddess
Domaine Chanson Vire-Clessé Burgundy 2011

BEEF CHEEK AGNOLOTTI
*Black Garlic, Roasted Romesco,
Pecorino, Black Truffle*
Lincourt Lindsay's Pinot Noir
Santa Rita Hills 2012

**ROSEMARY ASH-CRUSTED
SPINALIS STEAK**
*King Oyster Mushrooms,
Asparagus, Béarnaise Sauce*
Querciabella Mongrana Super Tuscan 2011

72-HOUR SHORT RIB
*Cipollini Onions, Chantenay Carrots, Bone
Marrow-Whipped Yukon Potato, Gremolata*
Michael David Winery Freakshow
Cabernet Sauvignon 2012

OPERA CAKE
with Caramel Glace
Quady Elysium Black Muscat 2013



Chevalier David Patrick, Dame Sally Patrick, Michelle Kimball, Stuart Kimball and Officer Kathy LaShay Berenson.



Chef de Cuisine Ryan Marcoux.



Chef de Cuisine Ryan Marcoux, Chambellan Provincial/Bailli Marshall Berenson and Owner/Executive Chef Christopher Coombs.



Kevin Mehra, Maitre Restaurateur Vinay Mehra, Chevalier Stephen Samuels and Chevalier Paul Barros.



Owner/Executive Chef Christopher Coombs, Chevalier Peter Georgantas and Vice Chancellor-Argentier Elizabeth Georgantas.

