## **BOSTON**

## Modern Colonial Adventure

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

BOSTON CHAÎNE EVENTS typically offer a contrast of modern and traditional, and the kick-off to the Boston Bailliage's fiftieth-anniversary season on August 31 at

August 31, 2015

GRILLED SURF CLAM Soft Leeks, Pickled Garlic Scapes CHATHAM SCALLOP Tomatoes, Poppy Seed LITTLENECK CLAMS Ginger Vinegar, Chili Water

Bodegas César Florido Fino Sherry

PORK FAT-ROASTED HUSK CHERRIES Sea Salt

> Jolly Pumpkin Artisan Ales Oro de Calabaza 2014

GRILLED EGGPLANT

CURED MACKEREL

Yogurt POACHED OYSTERS Charred Arrowhead Cabbage, Foie Gras

Peter Lauer Senior Riesling 2013

MATELOTE OF SQUID Bone Marrow Dumplings

Von Winning Pinot Noir II 2012

VEAL BREAST CONFIT Onions, Caper Sauce, Lettuce, Hard

Cider Vinegar, Goat Cheese Cerasuolo di Vittoria Gurrieri 2012

STEAMED GINGERBREAD Mulled Plums, Sassafras-Leaf Chantilly

Rare Wine Co. Special Reserve Verdelho

Loyal Nine, a super new "modern colonial" venue, provided just such a contrast

In up-and-coming Boho, East Cambridge, Loyal Nine is situated alongside the railroad tracks. Chef Marc Sheehan and his partners, Rebecca Theris and Daniel Myers, create inventive dishes that hark back to New England's colonial culinary traditions by featuring a top-of-themarket, locally sourced, East Coast revival flair. The hot weather allowed the reception to spill out onto the trackside patio, and at least while the scrumptious hors d'oeuvres were passed, no train was in sight.

Dinner was served in the rough-hewn dining room. The standout

course of pork fat-roasted husk cherries was paired with Jolly Pumpkin Artisan Ale-non-traditional, to say the least! Yet, all of the offerings satisfied attendees' moderncolonial appetites, and, following the sweet finale, off they went—like Paul Revere—into the darkness. ©











