

Summer 2018

SUMMER | 2018

long island LIVING

A full-page photograph of Idina Menzel with long, dark, wavy hair, wearing a white, distressed, short-sleeved top. She is looking directly at the camera with a serious expression. The background is a solid, light blue color.

THE IMMORTAL

IDINA
menzel

FORE!

THE U.S. OPEN RETURN
TO LONG ISLAND

GOLFCATION

AT CASA DE CAMPO

LOBSTER ANYONE?

SOME OF LONG ISLAND'S
BEST LOBSTER ROLLS

DROP AN ANCHOR

AT THE KNICKERBOCKER
YACHT HOTEL

Wedding Bells: Little touches for your big day

| FOOD & SPIRITS |

LOBSTER *roll:*

THE SANDWICH OF THE SEA

By Ariene Gross

MIRABELLE TAVERN AT THE THREE
VILLAGE INN, STONY BROOK

Lobster rolls are only served during the summers at Mirabelle Tavern, when Maine or Canadian lobsters are more abundant, says chef Guy Reuge. Served on a buttered, grilled hot dog roll, the lobster roll at Mirabelle's is made with homemade mayonnaise, roasted chopped sweet onion, finely chopped celery and chives, and seasoned with lemon juice. If available, Reuge uses the less acidic Meyer lemons.

"The beauty of the lobster roll is that because we use a lot of lobster, I can use the claw and the knuckle, and keep the tail for a potage," Reuge says, adding that he'll use lobster shells to make bouillon or bisque.

The lobster roll is the quintessence of post-WWII cooking, says Reuge. In France, there were lots of food restrictions. "Our parents learned to be frugal with their food," he recalls, adding, "As a chef and restaurateur, our biggest enemy is waste. If we waste some food, then we're doing something wrong."

The lobster roll is almost a pedestrian dish, opines Reuge. "But it's fun and you have something quite satisfying."

Homemade mayonnaise and
lemon juice finish off the
lobster roll at Mirabelle Tavern.
Credit: Mirabelle Tavern
at the Three Village Inn.

