

BOSTON

Spring Adventure

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



Aga Cyak, Vice Conseiller Gastronomique Camilo Gutiérrez, Chevalier William Numa, Professionnel du Vin Jason Katz, Monica Numa and Officier Kathy LaShay Berenson.



Chambellan Provincial/Bailli Marshall Berenson, Co-Owner/Chef Alex Crabb and Vice Conseiller Gastronomique Camilo Gutiérrez.

AFTER THE GLACIATION of Boston this winter, Boston Bailliage members were in sore need of a gastronomic adventure on March 30. With James Beard Foundation's "Northeast Best Chef of 2015" nominee and the *Boston Globe's* 2013 and 2014 "Chef of the Year" Alex Crabb as our guide, and his award-winning restaurant Asta as our venue, what an adventure we were to experience!

After apprenticing at Noma in Copenhagen and working at Boston's legendary L'Espalier, Chef Crabb has collaborated with Co-Owner Shish Parsigian to create a minimalist home for the chef's dynamic palate, taking diners far and wide from farm to table and from simple fare to unbounded molecular gastronomy. This was the second Chaîne dinner at Asta; the first was during the 2014 Northeast Regional Assemblage. It was after the success of that evening that Chef Crabb and Boston officers began discussing an uber menu, featuring the best of all offerings at this tasting menu-driven house of gastro-magic! So, as the first hints of spring washed over our winter-weary bodies, we convened at Asta for a world-class culinary adventure! **G**

MAYAGÜEZ

Going Green

BY VIRGEN ACOSTA DE OBÉN, *Caribbean/Atlantic Islands Conseiller Gastronomique Provincial/ Mayagüez Bailli*



Vice Chargé de Missions Hon. Hamed Santaella and Chevalier Rafael Grovas.



Dame Frances Torres and Vice Chancellor-Argentier Hon. Luis Blay.

FOR THEIR FIRST event of 2015, Mayagüez Bailliage members went green. On March 21, they gathered for a St. Patrick's Day celebration at the exquisite San Germán home of Chevalier Rafael Grovas and Dame de la Chaîne Caroline Rodríguez. Attendees were asked to wear a green detail for the occasion.

The wet evening did not dampen our spirits. While waiting for the rain to subside, we sampled scrumptious hors d'oeuvres. Executive Chef Christian Quiñones heads the kitchen at Salt Gastrobar in Isla Verde. An up-and-coming young chef who has been a member of our chapter, he prepared a delicious, eclectic menu for our group.

The rain eventually gave way to clear, starry skies, enabling us to savor the chef's small plates while comfortably situated on sofas on the poolside terrace. A musician played guitar melodies while we chatted and partook of the delicacies, champagne, and wines. After thanking our hosts for their hospitality, we extended thanks and praise to Chef Quiñones and his team for orchestrating this delectable St. Patrick's Day celebration. **G**

PHOTOS BY MARCELLO OBÉN