

Boston

home

THE COASTAL ISSUE

A FAMILY-FRIENDLY
MAINE HOME
THAT REALLY OPENS UP

CAPE COD LIVING
AMONG THE TREETOPS

RECIPES FOR THE
PERFECT SUMMER PARTY

ULTRA-LUXE BEACH TOWELS




A Summer

Festive tableware and an upscale, island-inspired menu for your next al fresco event.

BY AMY TRAVERSO
PHOTOGRAPHS BY NINA GALLANT
STYLING BY LAURAJEAN PECCI

Yvonne's feels like a fete, a spree, a fantasy world where meant-to-share punch bowls and large-format "feasts" invite parties within parties. For these reasons, we asked culinary director Tom Berry, executive chef Juan Pedrosa, and the Yvonne's



Vintage glass punch cups, New England Country Rentals.

Celebration

staff for an exclusive home-kitchen-friendly summer menu. The team looked to the islands for inspiration: a juicy punch of coconut, passion fruit, and Aperol; a green mojo sauce from the Canary Islands for grilled jumbo shrimp; a zesty

chipotle-cilantro skirt steak; and a corn-bread cake with strawberries that would be right at home on Nantucket. “I envisioned this as a summer cookout,” Berry says. “Serve it family style to encourage guests to grab a bit of everything.”



THIS PAGE Midcentury glass **punch bowl**, \$195, and vintage etched **champagne glasses**, \$60 for set of six, both Observatory. Vintage glass **punch cups**, New England Country Rentals. Vintage European **glass coupes**, \$58 for set of five, Reside. Be Home **ladle**, \$5, and "Granada" **juice glass**, \$40 for set of four, both Anthropologie. OPPOSITE Vintage glass **punch cups**, New England Country Rentals. "Urchin" **spoon**, \$22 for two, Artefact.

COCKTAIL

Great Elm Punch

- 8 oz. coconut water
- 1 c. granulated sugar
- 12 oz. tequila
RECOMMENDED:
Ocho blanco
- 6 oz. passion fruit purée
RECOMMENDED:
100 percent frozen
passion fruit
- 6 oz. fresh-squeezed
lemon juice
- 6 oz. Aperol or Campari
SUBSTITUTE: 2 oz.
Angostura bitters

MAKES SIX 5-OUNCE COCKTAILS

In a large jar or other container with a tight-fitting lid, whisk the coconut water with sugar until it dissolves. Add the remaining ingredients and shake to combine. Serve with ice in your favorite punch bowl or in a hollowed-out watermelon. Garnish as desired: Consider edible flowers, fresh mint, sliced lemon and lime, coconut, or watermelon cubes.



Beverage director Will Thompson created this tropical-with-an-edge punch recipe, then jazzed up the presentation with assorted lemon slices, herbs, and coconuts—feel free to play around with your own garnishes.



"In Spain you see a lot of green sauces at tapas restaurants. Green mojo is inspired by the Canary Islands," culinary director Tom Berry says. "It's a sauce I like to do with shellfish and squid." Berry recommends using wild shrimp for their quality and flavor.

THIS PAGE "Saga" stoneware **coaster**, \$8, Anthropologie. Jonathan's Spoons cherrywood **citrus peeler**, \$6, Didriks. OPPOSITE "Glenna" earthenware **dinner plate**, \$22. "Cocktail Hour" **martini glass**, \$12, and "Saga" stoneware **coaster**, \$8, all Anthropologie. Menu "New Norm" ceramic **side plate**, \$20, Didriks.



APPETIZER

Grilled Wild Shrimp with Green Mojo

FOR THE SHRIMP

- 2 lb. jumbo shrimp, peeled and deveined, tail on
- RECOMMENDED: U15 wild Gulf shrimp
- 4 medium cloves garlic, minced
- ½ c. olive oil
- 1 tbsp. kosher salt
- 1 tbsp. pimentón
- Bamboo skewers, soaked in water

FOR THE GREEN MOJO

- ½ c. extra-virgin olive oil
- 1½ tbsp. sherry vinegar
- 2 ½ c. loosely packed cilantro leaves and thin stems
- ½ medium green bell pepper, stem, seeds, and membrane removed, roughly chopped
- ½ medium green jalapeño, stem, seeds, and membrane removed
- 2 medium cloves garlic, peeled
- ¼ tsp. ground cumin
- Kosher salt to taste
- Lime wedges and cilantro leaves for garnish

SERVES 4 TO 6

Thread each shrimp on the skewers through the tail and along the length of the body so the shrimp are unfurled and straight. Arrange shrimp in a 9-by-13-inch baking dish. In a small bowl, combine the minced garlic and olive oil; pour the mixture over skewered shrimp. Turn several times to coat, then cover with plastic wrap. Place in the refrigerator and marinate for at least one hour, and up to overnight.

To make the mojo, place the olive oil, vinegar, cilantro, bell pepper, jalapeño, garlic, and cumin into a blender and blend until smooth. Season with salt and let sit for one to two hours.

Set up a coal or gas grill for high direct heat (you should be able to hold your hand just above the grill for only two seconds). In a small bowl, stir a tablespoon of kosher salt and pimentón together, then sprinkle just enough over the shrimp to coat both sides. Cook the shrimp two to three minutes per side, being careful not to burn the skewers.

Serve with green mojo and lime wedges on the side. Chef Juan Pedrosa recommends red-veined sorrel and micro-basil from specialty distributor Sid Wainer & Son for garnish, or you could add extra cilantro leaves.



MAIN COURSE

Grilled Skirt Steak with Corn & Farro Salad

FOR THE STEAK

- 2 lb. skirt steak
- ½ c. canola oil
- ½ bunch cilantro leaves and stems, ends trimmed
- 2 tbsp. chipotle in adobo
- 2 large cloves garlic
- ½ tsp. ground cumin
- Kosher salt to taste
- Freshly ground black pepper to taste

FOR THE FARRO SALAD

- 1 c. uncooked farro
- 3 ears corn, husks and silk removed

- ½ c. blue cheese, crumbled
- ½ c. red onion, thinly sliced
- 1 lb. baby arugula

FOR THE LEMON-THYME VINAIGRETTE

- ½ c. extra-virgin olive oil
- ½ c. red wine vinegar
- 1 tbsp. shallot, minced
- 1 tsp. garlic, minced
- 1 tbsp. fresh lemon thyme, minced
- 1 tsp. granulated sugar
- 1 tsp. kosher salt

SERVES 4 TO 6

Unroll the steak onto a cutting board, fat side up, and cut into 4-inch pieces. Use a sharp knife to carefully remove the excess fat and any membrane on the surface of the meat, then divide it between two zip-top bags.

Combine the oil, cilantro, chipotle, garlic, and cumin into a blender. Blend until smooth. Divide the marinade between the two zip-top bags with the steak and quickly massage it to coat. Place the sealed bags in the refrigerator and marinate overnight.

Set up a coal or gas grill for high direct heat. Season the steak on both sides with the salt and pepper. Grill three to four minutes per side. Let the meat rest for two or three minutes, then slice against the grain.

Cook the farro according to package instructions. Drain and set aside. Set up a coal or gas grill for medium-high direct heat (you should be able to hold your hand just above the grill for three to four seconds). Grill the corn, turning regularly, until golden brown, about 10 to 12 minutes. Cut the kernels from the cobs. Toss the kernels with the farro, blue cheese, and onion.

To make the lemon-thyme vinaigrette, combine the olive oil, vinegar, shallot, garlic, lemon thyme, sugar, and salt in a jar with a tight-fitting lid. Shake well to combine.

Pour over the corn mixture and let stand three to four minutes. Gently toss in the arugula and serve immediately with the steak.



"This is my go-to marinade for grilling in the summer," culinary director Tom Berry says. "You don't need much more than that to get a lot of flavor and caramelization." In the salad, farro adds nuttiness and texture, earthy blue cheese plays off peppery arugula, and lemon thyme lends bright notes.

Vintage glass **punch cups**, New England Country Rentals. **Bowl**, \$108, Artefact. Menu "New Norm" ceramic **side plate**, \$20, and Libeco Home "Tennessee Stripe" linen **napkin**, \$24, both Didriks. "Carved Aurelian" mango-wood-and-stainless-steel **serving set**, \$42, and "Nantucket" brass lantern **votive**, \$14, both Anthropologie. "Gold" electroplated stainless-steel **flatware**, \$39 for five-piece set, forged **flatware**, \$39 per set, and "Two-Tone" metallic crackle glaze glass **votive**, \$9, all West Elm.



THIS PAGE Cranberry glass **bowl**, \$42 for six, Reside. Michael Michaud Table Art "Hosta" gold-plated pewter **spoon**, \$22 each, Artefact. Jars Ceramics "Tourron" dessert **plate**, starting at \$33, and Garnier-Thiebaut "Confettis" satin-finish cotton **napkin**, \$9, both Didriks. "Gold" electroplated stainless-steel **flatware**, \$39 for five-piece set, West Elm. "Nantucket" brass lantern **votive**, \$14, Anthropologie.

OPPOSITE Cranberry glass **bowl**, \$42 for six, Reside. Michael Michaud Table Art "Hosta" gold-plated pewter **spoons**, \$22 each, Artefact.

DESSERT

Sweet Cornbread Cake with Strawberries & Chantilly Cream

FOR THE CAKE

- 3 ¼ c. all-purpose flour
- 2 ¼ c. cornmeal
- 2 ½ c. granulated sugar
- 1 tbsp. baking powder
- 1 tsp. table salt
- ½ lb. unsalted butter, melted and cooled
- 1 c. half-and-half
- ½ c. vegetable oil
- 2 14.75-oz. cans creamed corn
- 2 large eggs
- ½ c. honey

FOR THE STRAWBERRIES

- 1 lb. strawberries, washed, hulled, and quartered
- 2 tbsp. granulated sugar
- 1 lemon, zested and juiced

FOR THE CHANTILLY CREAM

- 2 c. heavy cream
- 1 tbsp. granulated sugar
- 1 tsp. vanilla extract

SERVES 6

Preheat oven to 325 degrees and set a rack to the middle position. Grease a 9-by-13-inch baking pan and line with parchment paper.

In a medium bowl, whisk the flour, cornmeal, sugar, baking powder, and salt together. In a large bowl, whisk the butter, half-and-half, oil, creamed corn, eggs, and honey until frothy. Fold the dry ingredients into the wet until the mixture is smooth. Pour into pan, and bake for 35 to 45 minutes, or until a cake tester comes out clean.

Toss strawberries, sugar, lemon juice, and zest in a bowl until the sugar is mostly dissolved. Cover and let sit for 30 minutes; stir once before serving. To make the Chantilly cream, whisk the cream, sugar, and vanilla until soft peaks form.

To assemble, cut the cake into six equal squares. Top with strawberries and Chantilly cream.



Pastry chef Kate Holowchik takes two summer favorites, sweet corn and strawberry shortcake, and combines them into a single dessert that any home baker can master.