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Travel

Bites Proprietors Bar & Table | NANTUCKET, MASS.



Duck breast tiradito is among the dishes with global flavors.

Tweaking the Daring Palate



The little white house on slender India Street does not look much different from the rows of centuries-old buildings that line the cobblestoned streets of downtown Nantucket.

And things aren't that different inside the Proprietors Bar & Table. With its pale sage walls and neat banquettes lined with plump throw cushions, it is a modern take on a distinctly Nantucket look. But the menu reflects a more adventurous attitude: local seafood and greens are prepared with flourishes from Korean, Middle Eastern and other cuisines. Then again, adventurousness is baked into the island's culture.

"This is the epitome of Nantucket: it's strange, it's odd, it's funny, it's cute," said Orla LaScola, who opened the restaurant (named for the colonists from Massachusetts and New Hampshire who were the first landowners on the island) in June with her husband, Michael LaScola, and their executive chef, Tom Berry. (The LaScolas earned their local following at American Seasons, on nearby Centre Street.)

During a recent visit, the cocktail selection was the first sign of a bold and peripatetic approach, with ingredients that included Yufuin shochu, a Japanese barley liquor; quinoa vodka; and ginger-infused Mekhong, a sugar cane-in-

flected Thai spirit.

The menu is equally far-flung; Mr. Berry said his aim was to create a "well-traveled palate." Dishes, many of which are designed to be shared, included sweet shrimp coated with a spicy sauce and perched on a bed of cheesy masa. There are also tater cubes: potatoes cooked sous vide, shredded, formed into cubes, fried, then topped with Gouda, neon-pink slivers of pickled egg and joppiesaus, a creamy yellow Dutch sauce. Local seafood shows up in dishes like a delicious monkfish spiced up with a seafood kibbe and chanterelles. Shaved "Pork-Umms," a slider made with a kimchi biscuit stuffed with Berkshire pork and sesame barbecue sauce, was truly memorable.

For dessert, hot Moroccan doughnuts enticed, but it was the house-made soft-serve ice cream — a different flavor is offered every two weeks — that won us over. Our flavor that night: Valrhona chocolate and ricotta, sprinkled with toasted hazelnuts. It had the no-fuss simplicity of the seaside but also the sophistication to please that daring Nantucket soul.

CHERYL LU-LIEN TAN

The Proprietors Bar & Table, 9 India Street, Nantucket, Mass.; (508) 228-7477; proprietorsnantucket.com. An average meal for two, without drinks or tip, is about \$55.