



THE DISH: The Grilled Shinnecock Striped Bass and the Allegría dining rooms, right.



Bass Appeal

Hamptons Chef Todd Jacobs serves up grilled striper with a twist.

RICH, COLORFUL, AND TASTY is what's on the menu for Chef Todd Jacobs this season. Jacobs has been the head chef at the Allegría Hotel and Spa on Long Island since its opening in September of 2009. Before that, he owned another oceanfront venue in West Hampton Beach called the Atlantica.

The ever-popular Shinnecock Striped Bass, which Jacobs has been cooking for years, has helped build his reputation for cooking delectable, colorful, and savory dishes.

"It's a beautiful dish," Jacobs says. "The carrot broth is bright orange and sweet, the ginger is pungent, and the bass is meaty. It's a very interesting contrast of textures and flavors." He says his guests love the carrot broth and the amount of vegetables in the dish, especially the scarlet runner beans, which Jacobs discovered years ago. This bean

is the size of a nickel or quarter and tastes similar to a small potato.

Luckily for Allegría patrons, the Shinnecock Striped Bass returns every year from July to December. —*Terri Ogan*

Grilled Shinnecock Striped Bass

SERVES 8

ORGANIC CARROT BROTH

1.5 lb. butter at room temperature
6 stalks lemongrass, crushed
3.5 oz. fresh ginger, thinly sliced
10 shallots, thinly sliced
1 gal. organic carrot juice
 Salt and pepper to taste
Sweat shallots in bottom of large sauce pan until soft. Add carrot juice, ginger, and lemongrass and bring to a boil. Cook over medium heat until liquid is reduced by one-third and thickened slightly. Strain and add butter. Add salt and pepper to taste.

STRIPED BASS

8 tsp. chives, minced
8 tsp. chives cut in matchsticks lengths
8 servings organic carrot broth (above)
2 cups braised savoy cabbage
1/4 cup leeks (split down the middle)
8 7-oz. striped bass fillets, lightly oiled and seasoned
4 cups scarlet runner beans (below)
 Salt and pepper to taste
Place oiled and seasoned fish on very hot grill. Grill until cooked through, but not dry; about three minutes on each side. Ladle six ounces of carrot broth into large serving bowl and add braised cabbage, leeks, chestnut beans, and minced chives. Place the grilled fish on top of the cabbage. Garnish with chives and scarlet runner beans (below) then serve.

SCARLET RUNNER BEANS

1 cup scarlet runner beans
1 small onion studded with 3 cloves
 Salt and pepper to taste
Bring to a boil. Gently simmer for 45 minutes until beans are tender and then spoon over dish. —*Terri Ogan*