

Fore Street owners to open new restaurant

BY KATHLEEN PIERCE
BDN STAFF

After more than a year and a half of development, a new restaurant with a familiar name and backed by some familiar Portland restaurateurs will soon open on Maine Wharf. Dana Street, owner of the new restaurant, confirmed Monday that Scales will debut in “February.”

Flanked by the Casco Bay Lines ferry terminal and the Porthole Pub, the 8,000-square-foot restaurant is a marquee location built from the ground up. Street and co-owner Victor Leon, who also own Street and Co. and Fore Street in the Old Port, are reimagining the restaurant by the same name that anchored the Portland Public Market in the early 2000’s. Sam Hayward, chef/owner of Fore Street, also is a partner.

“It’s new American cooking, it’s not fusion, it’s not California style ... it’s not

trendy,” said Street, who has hired Michael Smith from Portland’s Hugo’s and Duckfat and Ken Oringer from Toro in Boston as his chef de cuisine.

“It’s an old fashioned restaurant with an edge to it,” said Street.

That edge will come in the form of remade classics.

“People want seafood harvested in New England waters and cooked in a New England style,” said Street, and he is ready to give it to us.

But not just seafood, “vegetables, meat, fish and fowl,” will strike Scales’ balance.

Fans of old Boston institutions such as Durgin Park are sure to be hooked. Pot roast, brown bread, corn bread, Parker House rolls, even oyster crackers will all be made in house. Street, a Brookline, Massachusetts, native, wants to restore the “peasant style,” anything goes, community



KATHLEEN PIERCE | BDN

Built from the ground up, new restaurant Scales is set to open soon on Portland Harbor.

dining he grew up with at rowdy places such as Durgin Park.

“It’s an American bras-

serie,” said Street, with a “19th, 20th century Boston Seaport” vibe.

Built with reclaimed

wood, huge water-facing windows, ceramic drop lights and modern touches, the 145-seater is an urban

fish house 3.0. There also will be a fish store (not built yet) and outdoor seating for another 50 diners in season. Its marine history is part of the attraction.

Street owns the rights to the boat dockage. And as owner of Upstream Trucking, a seafood wholesaler, he’s keeping it real. No pleasure cruises a la Miami. Lobstermen will unload cargo as you crack claws and sip wine.

Throw in bread from Standard Baking Co., which Street also owns, and it’s hard to imagine this newcomer not tipping the scales in Maine’s foodiest city.

Though much smaller than DiMillo’s, a few piers away, Scales feels ready to send a ripple in the floating restaurant’s direction.

Should you not have your sea legs, there will be valet parking. Got Valentine’s Day plans yet? See you at Scales, 68-72 Commercial St., Portland.

Party

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Serve the oysters with lemon wedges and hot sauce, or make a tangy topping out of minced shallots floating in champagne vinegar.

For healthful eating in the new year, I am making another dish I enjoyed eating at K-Paul’s Louisiana Kitchen: red beans and rice. A cousin to hoppin’ john, which is eaten on New Year’s Day to bring luck throughout the year, my version of red beans and rice uses heirloom beans and brown rice. I’m crazy about the jumbo, gorgeous, mottled heirloom Christmas lima beans, such as those from Zursun Idaho in Twin Falls, Idaho, or ordered from Rancho Gordo. Simmer the beans with vegetables, then puree some to make a creamy dish. Served with aromatic jasmine brown rice, this hearty dish will satisfy for lunch and dinner any time of the year.

With both dishes, I like to serve Louisiana-style hot sauce — not the Asian style sauces I use on eggs and fries. I bring bottles of Crystal hot sauce home from New Orleans; it goes with everything.

As we enter a new year, I wish you the same sentiment that Paul inscribed to me in his book, “good cooking, good eating and good loving.”

Sparkling Sazerac

Prep: 5 minutes

Makes: 1 drink

You can find simple syrup in the mixer aisle of most liquor stores, or make your own by boiling 1 cup sugar in 1 cup water until dissolved. Cool and refrigerate for months.

1 teaspoon simple syrup (or light agave syrup)

¼ teaspoon Peychaud’s bitters

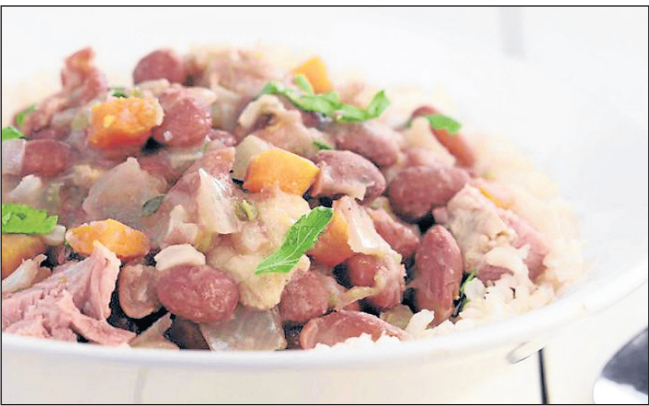
¼ teaspoon ouzo, Pernod or other anise-flavored liqueur

1½ ounces rye whiskey

1 to 2 ounces chilled club soda

Lemon rind twist

Put syrup, bitters, liqueur and whiskey into a cocktail



MICHAEL TERCHA | CHICAGO TRIBUNE | TNS

Beans are cooked with plenty of aromatic vegetables for a spin on red beans and rice.

shaker filled with ice. Shake well, 30 seconds. Strain into small, chilled coupe glasses. Top off with club soda. Add lemon twist and serve.

Chicken and Andouille Sausage Jambalaya

Prep: 45 minutes

Cook: 40 minutes

Makes: 8 servings

For converted rice, look for Uncle Ben’s Original or Rice-land Gold parboiled rice.

½ cup chopped smoky bacon, about 6 slices (6 ounces total)

1 pound boneless, skinless chicken thighs, cut into 1-inch pieces

1 tablespoon vegetable or olive oil

2 ribs celery, chopped

1 medium-large onion, chopped (about 6 ounces)

½ each, seeded, chopped: red bell pepper, green bell pepper

4 cloves garlic, finely chopped

1 teaspoon each: smoked paprika, thyme, salt

¼ teaspoon each: black pepper, cayenne

5 cups chicken broth

1 can (14.5 ounces) tomatoes, undrained

¼ cup tomato paste

12 ounces diced smoky ham

12 ounces cooked chicken andouille sausage, thinly sliced

3 cups converted rice

Chopped fresh parsley

Louisiana-style hot sauce

Cook bacon in a large (7-quart) Dutch oven or heavy-bottomed pan over medium heat until it starts to render its fat, about 3 minutes. Increase heat to medium-high and add chicken. Cook, stirring occa-

sionally, until chicken starts to brown, about 4 minutes. Use a slotted spoon to remove bacon and chicken to a plate. (Refrigerate covered up to 3 days.)

Add oil to pan. Add celery, onion and bell peppers. Cook and stir until wilted, about 3 minutes. Stir in garlic, paprika, thyme, salt and peppers; cook 1 minute. Add broth, tomatoes and tomato paste. (Base can be made ahead to this point and refrigerated covered up to 3 days.)

Reheat base, if necessary, to a simmer. Stir in chicken mixture, ham and sausage. Heat to a simmer. Stir in rice and return to a simmer. Cover pan tightly and cook over low heat until rice is tender, 20-23 minutes. Remove from heat and let stand covered for 10 minutes.

To serve, fluff with a fork. Spoon into wide bowls. Sprinkle with parsley. Pass hot sauce.

Nutrition information per serving: 562 calories, 16 grams fat, 5 grams saturated fat, 130 milligrams cholesterol, 65 grams carbohydrates, 34 grams protein, 2,060 milligrams sodium, 1 gram fiber

Red Beans and Rice 2016

Prep: 25 minutes

Soak: 1 or 2 hours

Cook: 2½ hours

Makes: 8 servings

Trader Joe’s fully cooked pork carnitas tastes great here instead of roast pork or ham. For the beans, you may sub cranberry beans or red beans.

1 pound heirloom Christmas lima beans

10 cups unsalted vegetable or chicken broth (or water)

3 ribs celery, chopped

2 medium onions, chopped

2 carrots, trimmed, peeled,

Taste

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Just Google Atwell Pecan. I bought a 5 pound bag of it once and gave the meal in smaller packets to various relatives for Christmas. I was very pleased with the quality of the meal.” Now, that would be handy.

Send queries or answers to Sandy Oliver, 1061 Main Road, Islesboro 04848. Email sandyoliver47@gmail.com. For recipes, tell us where they came from, list ingredients, specify number of servings and do not abbreviate measurements. Include name, address and daytime phone number. And make sure to check out Sandy’s blog at tastebuds.bangordailynews.com.

Potato Latkes with Sour Cream and Caviar

Yields about 2 dozen

1 to 1½ pounds peeled russet potatoes

1 small onion

2 eggs, lightly beaten

2 tablespoons of flour

1 teaspoon baking powder

salt and pepper

peanut oil

sour cream

caviar

Grate the potatoes on a medium grater blade. Put the potatoes in a sieve to drain, pressing firmly with your hand or the back of a spoon. Grate the onion, and add to the potatoes. Add the beaten eggs. Sprinkle on the flour and baking powder, and stir to mix. Add salt and pepper.

Heat a fry pan until it is quite hot, then pour peanut oil on it. Drop 2-inch diameter spoonfuls of potato mixture, and flatten them with your spoon. Cook until the latke has a rich, dark-brown color on the bottom, then flip over and repeat. Drain the latkes on paper towels.

When you are ready to serve, put a small bit of sour cream on each, then top with a sprinkle of caviar.

Dining

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weeks before opening, they admit, “it’s been a bear of a project.” But the enthusiasm of passers-by has sustained them.

Amid custom seating by WoodLab and high retro ceilings, customers can enjoy “classic, straightforward” fare, said Loreg. “A melding of classic diner and bistro dishes.”

The menu begins with hors d’oeuvres such as broiled oysters, classic deviled eggs and stuffed clams. There are daily specials such as baked stuffed lobster or quahog chowder. Braised duck ravioli and a hanger steak with house sauce should appease all appetites.

“We want to serve people who live around here,” said Shambaugh. “We aspire to be a destination.”

A place “to come for the holidays or for a steak before the prom.”

McLAUGHLIN's AT THE MARINA

New Year's Eve Dinner

Seatings from 4:00 pm – 9:00 pm

100 Marina Rd, Hampden, ME
207.990.1111 📞 207.974.9228

Menu

Beginning Selections:

Jumbo Shrimp Cocktail
Crabcake Appetizer
Haddock Chowder
Spinach Salad

Entrees:

Beef Wellington
Cranberry Pecan Encrusted Chicken Breast with Herb Pesto
Maine Lobster Dinner
Served traditional or lazy style.

Baked Seafood Stuffed Haddock
Served with oven roasted potatoes and winter butternut squash.

Desserts:

Cheesecake with Fresh Seasonal Berries
Espresso Creme Bruleé
Ghirardelli Brownie with Walnuts, Vanilla Ice Cream, and Ghirardelli Caramel Drizzle
\$60 per person plus tax and gratuity.

Join us for
our 2015
New Year's Eve
celebration.

Wishing you a healthy
and prosperous new year.
~Reid and Kimberly McLaughlin

