

# DAILY NEWS

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## on a roll

New York's seafood masters whip up their crustacean creations for Tasting Table's Lobster Roll Rumble

BY AMANDA P. SIDMAN  
DAILY NEWS FEATURE REPORTER

It's how New Yorkers will know it's summer, especially when the sun seems to have taken an excess of personal days: Outdoor restaurant seating, unruly bikers, and TastingTable.com's Lobster Roll Rumble, taking place June 9 at Center 548 (548 W. 22nd St.).

"We realized that there really wasn't anything like it going on in New York," says Tasting Table co-founder and CEO Geoff Bartakovics. "There are food

festivals, sure, but those concentrate on big chef names and high-end venues. The Rumble is about focusing on one thing that our readers are absolutely crazy about, and that's lobster rolls."

Competitors this year include New York favorites Ditch Plains, Lure Fishbar, Red Hook Lobster Pound, Mermaid Inn, the Lamb's Club and last year's champ, Luke's Lobster. Restaurants from Boston, San Francisco and Maine also will throw their rolls into the ring.

"Tasting Table isn't about finding the newest or most

popular restaurants or foods, it's about finding the best," Bartakovics says. "The hidden gems, the places who have been around forever but do what they do the greatest."

General admission tickets go for \$130, VIP for \$250, and all proceeds benefit Share Our Strength, a national nonprofit dedicated to ending childhood hunger in America. Guests will vote on their favorite roll, and a panel of celebrity guest judges will award an additional prize: bragging rights.

"We want the real winners to be the charity," explains Bartakovics. "But a little friendly competition never hurt."

Here's a sample of what you'll find:

### LURE FISHBAR

**Chef Josh Capon**  
142 Mercer St., SoHo; \$29

"This has been my go-to recipe for years — it's got everything a classic lobster roll needs. After winning Burger Bash at the NYC Wine & Food Festival in 2009, my goal is to become the reigning surf and turf champion of the world!"

### YOU SHOULD KNOW

Can't make it to the Lobster Roll Rumble? Try out Chef Capon's easy-to-make recipe below.

#### Classic Lobster Roll Serves 4

20 ounces lobster meat (about 5 lobsters)  
½ cup diced cucumber  
½ cup diced celery  
2 tablespoons Dijon mustard

3 lemons, juiced  
8 dashes Tabasco sauce  
¼ cup chives  
Salt and pepper, to taste  
2 cups Hellmann's mayonnaise  
Brioche rolls (you can also use store-bought hot dog rolls)

1. Steam or boil lobster (8 minutes/per pound). Shock the lobster in ice water, remove from shell and roughly chop.

2. Combine cucumber, celery, Dijon mustard, lemon juice, Tabasco, chives, salt, pepper and mayo.

3. Fold lobster into mayo mixture (to desired taste) and generously scoop into rolls. Serve and enjoy!



JULIA KANTHOS/DAILY NEWS