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COMPLIMENTARY
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The Bohlsen Brothers

By Beverly Fortune

Our lives are marked by milestones; Love, marriage and children. We celebrate many of these events with family and friends, sometimes at home. But for important milestones we look for a very special place to celebrate.

For Michael and Kurt Bohlsen, owners of the Bohlsen Restaurant Group, being selected to host one of these special occasions is not taken lightly.

"One of the wonderful things [about our business] is that you get to witness seminal moments in people's lives," Michael says. "We have to recognize how special this occasion is to them. They don't do this every day."

Owning and operating a restaurant group as successful as theirs is as much a lifestyle as a business. Each of their six high-end restaurants has a flavor of their own:

Tellers: An American Chophouse; Verace: True Italian, both located in Islip, Beachtree Cafe in East Islip, H2O: Seafood Grill in Smithtown, Monsoon: Asian Kitchen and Lounge in Babylon Village and Prime: An American Kitchen and Bar in Huntington.

Michael is the public face of the group and manages the daily operations while Kurt works behind the scenes with acquisitions and building management and oversees the design

and construction of each location.

"Kurt and I are partners, we work very well together," Michael says.

All of their venues have a distinctive ambience and menu with two major ingredients found at each: outstanding cuisine and the highest level of service.

Michael only has to look as far as the seats inside of each restaurant to gauge how well business is, and you're likely to find him smiling. Business is that good.

Things have gone so well that the brothers will be adding an upscale catering venue, The Harbor Club at Prime in Huntington, to their portfolio in the near future.

"It was a natural extension of what we do," Michael explains about their foray into catering.

"People are always looking for something different, they're open-minded and want new things," he says.

Whether hosting a bridal or baby shower at the Beachtree Café or Verace, an intimate wedding at Tellers, a rehearsal dinner at Prime or H2o or a bachelorette bash at Monsoon, the Bohlsen's know how to throw a party.

"We take every event very seriously and do our best to accommodate the needs of our guests. We have a high expectation and we deliver." *

bon appétit

TELLERS CRAB CAKES

IN 3 EASY THREE STEPS

CRAB CAKES BASE

Yield - 40 two-ounce cakes

- 2 lbs. Crabmeat, Jonah
- 2 lbs. Crabmeat, Lump
- ¾ cup Mayonnaise
- ¼ cup Dijon Mustard
- 1 tbsp. Chopped Tarragon
- 1 tbsp. Chopped Parsley
- 1 tsp. Cayenne Pepper
- 1 tbsp. Old Bay Seasoning
- ½ cup Fresh Bread Crumbs
- 2 tbsp. Salt
- ½ cup each minced Red Bell Pepper, Onion, Celery



Photo Credit: Jim Lennon

1. Clean crabmeat, removing all shells and cartilage, hold chilled.
2. In a large bowl, mix all remaining ingredients
3. Using a rubber spatula, fold the crabmeat into the mixture
4. Measure 2 oz. portions (or smaller for passed hors d'oeuvres). Form into patties and refrigerate.

OLD BAY REMOULADE

Yield - 1 quart

- 2 cups Mayonnaise
- 1 cup Cornichons, Chopped Fine
- 2 oz. Lemon Juice
- ¼ cup Old Bay Seasoning
- ½ cup each Capers & Parsley, chopped

1. In a large bowl, mix all ingredients until thoroughly combined.
2. Put into a storage container, refrigerate until needed (for crab cake base and plating).

COOKING & PLATING

Ingredients and method are for two 2-oz. crab cakes but can be used for party platter presentation.

- 1 tbsp. Vegetable Oil
- 2 oz. Crab Cakes recipe
- 2 tbsp. Old Bay (Aioli recipe)
- ½ cup Arugula Leaves
- 3 tbsp. Roasted Peppers, Julienne
- 1 tsp. White Balsamic Gel
- 1 ea. Pinch of Salt

1. In a medium sauté pan, heat the oil until lightly smoking. Add the crab cakes and sauté until golden on both sides finish heating in the oven until warmed throughout. Hold warm.
2. On the left of the plate, lay down some of the Old Bay aioli. Separately in a bowl, mix the arugula, roasted peppers with the white balsamic gel and the salt.
3. Lay the salad next to the Old Bay aioli.
4. Place the crab cakes on plate and serve.

Recipe from Tellers: An American Chophouse - TellersChophouse.com