

ZAGAT

5/13/2013 11:15:00 AM

Stalking Rhubarb: 8 Awesome Dishes From Around the U.S.

By Kathleen Squires

Chefs across the country love how rhubarb, the flamboyant member of the buckwheat family, adds drama and complexity to their plates each spring. Peak season for the magenta-hued, tart-to-the-tongue vegetable is now through June, and though traditionally great for sweets, this perennial is fit for much more than pies. It can smooth out a sweet cocktail, make for a savvy meat marinade and, when pickled, add a parade of sassiness to everything from fish to foie gras. Here are eight treatments of the vibrant veggie currently gracing menus across the U.S.



Boston: Oysters at Coppa

Instead of serving a humdrum mignonette with their oysters, chefs and co-owners Ken Oringer and Jamie Bissonnette brilliantly pair their bivalves with a rhubarb-infused white verjus sauce. A topping of pickled mustard seed and fresh herbs add an extra punch of acid and seasonality.

253 Shawmut Ave.; [617-391-0902](tel:617-391-0902)