

Food News

## Robbin Haas Resurfaces at the Montauk Yacht Club

By Jacquelyn D. Powers, Wednesday, Apr. 28 2010 @ 10:00AM

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Robbin Haas

In the '90s, Robbin Haas was one of the top chefs of Miami. Haas and his fellow "Mango Gang" toques (Norman Van Aken, Allen Susser, Mark Militello and Douglas Rodriguez) created an innovative, sun-kissed cuisine, which became synonymous with Miami's vibrant dining scene. For years, Haas did so from his perch at Ocean Drive's Colony Hotel. In 1994, he was named one of the 10 Best New Chefs by *Food & Wine* magazine. He also opened Baleen in Coconut Grove and worked for China Grill management. His last Miami stint was at Chispa, the well-received Latin restaurant, which has since closed its doors.

Local foodies have always followed Haas' career with rapt attention. Short Order discovered that he is now helming the Gulf Coast Kitchen at the [Montauk Yacht Club](#), a posh resort and marina on the tip of Long Island. The restaurant's website describes it as "a serene setting where Chef Robbin Haas focuses on using perfect, local ingredients with impeccable technique to generate intense flavors and an unforgettable dining experience." Since Montauk is part of the trendy Hamptons social scene, albeit at the very eastern end of the community, Haas can expect the same sort of chic Miami crowd, albeit with a more Northern bent. He'll certainly have to trade in his usual pantry staples like black beans and mango for chowders and chanterelles.

We took a look at Haas' first menu at the Gulf Coast Kitchen. It is seafood-heavy and includes dishes like clam chowder; griddled Montauk calamari with capers, toasted garlic and oregano; Acorn Hill goat cheese gnocchi with roasted tomato basil soup; seared diver scallops with fava beans, marinated lemon and herb oil; sautéed Montauk fluke with wilted spinach, brown butter and toasted hazelnuts; slow roasted rib of beef with blue cheese polenta and red wine sauce; and whole wheat quadrefiore with asparagus, mushrooms, snap peas and pear tomatoes. In fact, there's nary a mango sliver to be found.

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