



SEAFOOD TOWER



Nothing epitomizes the glamour and over-the-top opulence of Oscar's Delmonico like the signature seafood tower, a dish that dates back to the 1800s. During my father's courtship with my mother, he instinctively knew that in order to "kiss the girl," he had to give her the jewels of the sea. Lobster, oysters, and caviar are just a few of my mother's favorite things. And when they were presented on a tiered tower, my mother knew that Mario was going to be the captain of her ship. If you do not have a metal tiered tower you can arrange everything on a large platter.

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SERVES 4 TO 6

MUSSELS & CLAMS

1 cup white wine
2 cloves garlic, crushed and minced
½ cup loosely packed chopped flat-leaf parsley
3 tablespoons salted butter
½ cup clam juice
12 mussels
12 clams

CRAWFISH

1 cup beer
½ cup Old Bay seasoning
1 pound small crawfish

OCTOPUS, SHRIMP, AND LOBSTER

6 baby octopus
6 jumbo shrimp, shelled and deveined with tails attached
1 lobster, about 1 ½ pounds
2 lobster tails, in shells
¼ cup extra-virgin olive oil
Juice of 1 lemon
Salt to taste
Freshly ground black pepper to taste

OYSTERS

1 dozen raw oysters

CRAB LEGS

½ pound steamed and cracked King crab legs

ASSEMBLY

2 pounds crushed ice
6 lemon wedges
Decorative seaweed or a combination of dill fronds and lacinato kale sliced into ribbons
Prepared horseradish for serving
Cocktail sauce
(see page 126) for serving
Dijon mustard for serving
1 2-ounce tin black caviar

◀THE DELMONICO WAY▶

For the mussels and clams, in a large sauté pan with a lid, heat the wine, garlic, parsley, butter, and clam juice to a gentle boil. Add the mussels and clams and cover. Lower the heat and simmer until the shells open, 4 to 10 minutes. Discard any unopened shellfish. Set aside to cool.

In a medium pot, combine the beer, 1 cup water, and Old Bay seasoning and bring to a boil over high heat. Place the crawfish in a steamer rack and set it over the liquid. Cover and steam until the crawfish are bright red, 4 to 6 minutes. Set aside to cool.

Brush the octopus, shrimp, lobster, and lobster tail with the olive oil. Drizzle the lemon juice over them and season with salt and pepper. Grill over high heat until opaque, a

few minutes per side for the octopus and shrimp and about 10 minutes for the lobster. Set aside.

Shuck the oysters.

Fill the bowls or platforms of the tower with ice. Arrange the seafood on top of the ice. Drape the seaweed decoratively. Place the lemon wedges between the seafood. Serve with horseradish, cocktail sauce, and mustard in small bowls. Nestle the tin of caviar in the ice.

To mark Macy's 100th anniversary, the store windows celebrated Delmonico's for being the "merriest, gayest, most gala place in the world." Sesta had a private salon at Macy's with food catered by Delmonico's.





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