

• FORWARD



Chef Ed Brown: "This is a major upscale restaurant menu. It just happens to only be open 14 days a year."

STADIUM FOOD DECONSTRUCTED

## Serve's Up!

SKUNA BAY SALMON CRUDO  
ARTHUR ASHE STADIUM COST: \$14 ESTIMATED CALORIES: 500

At this year's U.S. Open (Aug. 28–Sept. 10), come for the tennis, stay for this classy finger food.

Ed Brown has catered to the U.S. Open faithful since before Arthur Ashe Stadium was built, back in the days when hungry fans sought sustenance in food tents surrounding the tennis courts. These days, the Michelin-starred chef dishes up fresh seafood inside the stadium at his restaurant Aces. Between helming his Lincoln Center haunt, Ed's Chowder House, and appearing on NBC's *Today* show, the author of *The Modern Seafood Cook* fished out a few minutes to break down his ace Skuna Bay salmon crudo.

### What makes this recipe the perfect fit for the U.S. Open?

The U.S. Open is one of the world's premier sporting events, but it's also one of its greatest eating events—which happens to feature tennis. In the New York market, crudo is a very popular dish. What makes it especially great for the Open is that we make it on a rice crisp, so it's easily shared. Guests pop in and out, and they can pick one up and go.

### Salmon crudo typically includes some form of lemon. Yours has blood orange. Why the substitution?

I happen to like blood orange. Whenever you're doing a pesce crudo, which is Italian for "raw fish," you need a little citrus. I also use pickled shallots in there to get a little sweet and sour. Salmon has a lot of fat. It's good fat, but you need a little acid against it.



### SKUNA BAY SALMON CRUDO

#### INGREDIENTS

¾ lb. salmon belly, skinned, thinly sliced  
20 mini cucumbers, thinly shaved  
8 French breakfast radishes, thinly shaved  
½ cup extra virgin olive oil  
Sea salt and fresh-ground black pepper  
16 black olives, pitted, cut in half  
1 blood orange, peeled, cut in half lengthwise  
12 fresh mint leaves, torn into medium pieces  
4 rice crisps

#### INSTRUCTIONS

Distribute slices of salmon equally on four plates. Top with cucumbers and radishes. Drizzle oil generously over each plate and season with salt and pepper. Add sliced olives and orange segments to each dish and squeeze the juice from any remaining orange segments on top of the crudo. Garnish with mint leaves. Serve on rice crisps. Makes 4 pieces.

**What changes in the tournament, the area and the appetites have been most noticeable over time?**  
I've been participating at the U.S. Open since we were cooking in tents. We were very proud of what we did back in those days. Fast-forward 20 years and the sheer volume of what we do out there is impressive. We open this restaurant for 14 days,

close it, then come back the next year.  
**If you could prepare a private dinner for one tennis player, male or female, who would it be and why?**  
Jimmy Connors was a gentleman of tennis, a great player who had a long career. He was the model for what a tennis player should be. I'd love to cook for him. —INTERVIEW BY DAN HAJDUCKY