

Nantucket

TODAY

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Celebrating
CINEMA



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Wendy and Peter Jannelle Fifty-Six Union

Fifty-Six Union is one of those places that everyone wishes they had in their neighborhood. As its name suggests, it is located at 56 Union St. just a little way out of town with plenty of parking, a big plus in the summertime. It offers a comfortable, laid-back, intimate environment where friends always bump into each other. The extensive wine list, with a minimum of 150 bottles from small vineyards around the world, is a big draw and the bar is a convivial place for socializing year-round. The owners, Peter and Wendy Jannelle, describe it as an eclectic bistro with a global menu in a welcoming environment. Indeed, the dressed-up mannequin lounging at a café table on the front patio gives a hint of the playful attitude within.

Peter, a graduate of the Culinary Institute of America, is head chef and his innovative dishes cater to a loyal clientele. Once you've tasted his curried mussels made in silky yellow Thai curry broth or the truffle frites, you will return again and again.

Wendy's the one you see up front, welcoming guests as if they are regulars even if it's their first visit. While Fifty-Six Union is open year-round, the hours are cut back during the winter months so the Jannelles can refresh and refine the menu each year. And, of course, enjoy some rest and relaxation before their hectic schedule begins anew.

"In the winter I often do the baking, but the summer is too hectic," Wendy said.

Their son Andrew is the sous chef and his fiancé Rose can often be found tending bar or waiting tables when she isn't busy landscaping during the summer season.

"We love her," Wendy said. "She's a wonderful addition to our family."

Having a meal as a family is very special and one of the dishes Peter makes at home is pan-seared salmon and a green salad with as many fresh vegetables as he can find in-season. While they prepared this meal together, Wendy admitted that Peter does all the cooking and cleaning up while she chills out on the sofa with a glass of wine and catches up on "American Idol."

"He's good at what he does and he loves it," she said.

Last summer Wendy and Peter added an *Après La Plage* (after the beach) menu on the patio and garden, serving light meals from 2 to 6 p.m. along with enticing summer drinks.



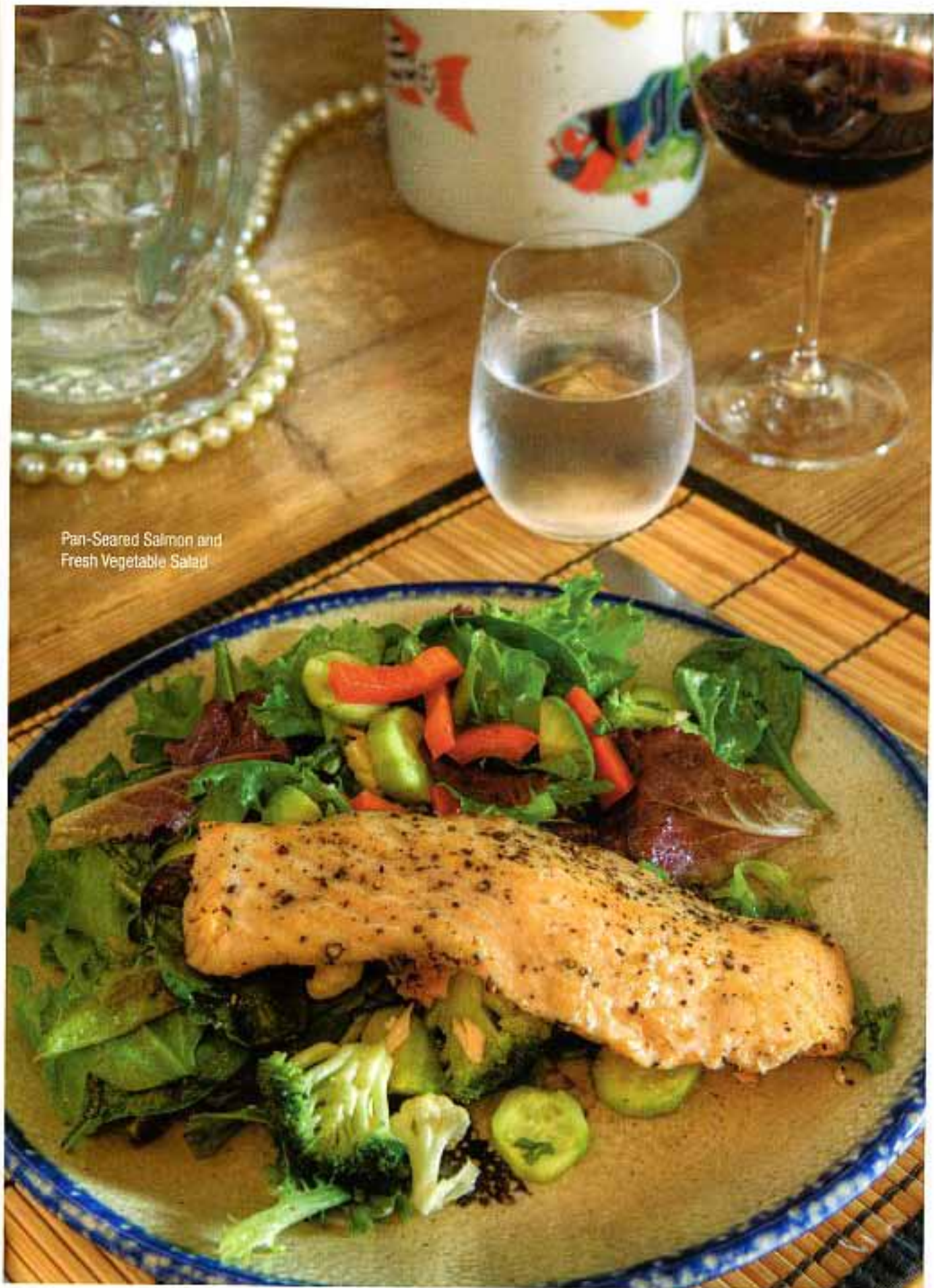
"People come in for a late lunch or an early supper with their children," Wendy said. "It's been very successful."

For a winter dinner at home Peter seared the salmon quickly in a skillet on the stove until caramelized, then finished it in the oven and served it medium rare.

"It should never be overcooked," he said. Together the Jannelles created a salad based on the seasonal produce in the markets at any given time of the year.

Peter and Wendy Jannelle share a rare dinner at home during the winter months. Wendy always makes a salad from whatever vegetables are in season in the markets; Peter sears the salmon in a skillet on top of the stove, then finishes the cooking in the oven. The Jannelles enjoy dinner at home in their country kitchen with their son Andrew and his fiancé Rose.





Pan-Seared Salmon and
Fresh Vegetable Salad