

The Strand House

Executive Chef Austin Cobb

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In 2011 a small group of South Bay families with a shared love of great food, wine and friends had the idea to open a sophisticated yet comfortable restaurant in Manhattan Beach. Thus The Strand House was born, featuring 180° sweeping views of the Pacific Ocean, warm hospitality and farm fresh, chef-driven cuisine.

Executive Chef Austin Cobb's menu highlights the bounty of produce available year-round in Southern California. Each week Chef Austin and Chef Partner Greg Hozinsky roam the farmers market, sourcing directly from the best farmers and purveyors around. The Strand House also features a carefully crafted cocktail and wine program.

Chef Austin is no stranger to the food industry. "As a second generation chef, I grew up in the kitchen," he shares. "My earliest memories are of me wanting to be a chef."

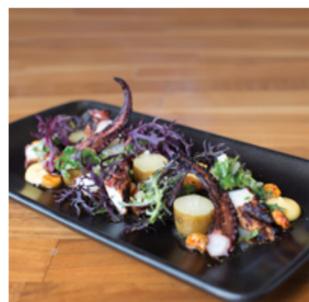
The chef describes his cooking as New American and free-style, blending inspiration from cuisines around the world. "I plan to bring healthy, fresh, flavorful food with a seasonal emphasis to The Strand House guests," he says.

Austin enjoys mentoring the kitchen team and loves his job at The Strand House. "If you love your job, you never work a day in your life," he says. "Food brings people together, which is what ignites my passion for cooking."

When he's not at work, Austin enjoys surfing, playing baseball and enjoying the great outdoors. He is also skilled at pottery and plans to craft unique serving plates for his food at The Strand House.

Grilled Spanish Octopus

Serves 8



- 1 octopus
- 1 gallon filtered water
- 2 bay leaves
- thyme
- garlic
- olive oil
- fingerling potatoes
- Chimichurri (see recipe)
- Aji Amarillo Aioli (see recipe)

- Choclo (see recipe)
- red frill mustard greens

Cook octopus in water with bay leaves, 3 sprigs of thyme and 1 head of garlic for 45 minutes or until tender. Remove octopus from water, rub it with olive oil and grill it on a wood-fire grill. Meanwhile, bake potatoes tossed with olive oil, garlic and thyme in oven for 1 hour or until tender. Serve octopus with potatoes, Chimichurri, Aji Amarillo Aioli and Choclo. Garnish with greens.

Chimichurri

- 1/4 cup chopped shallots
- 1/8 cup chopped garlic
- 8 sprigs chopped thyme
- 1 ounce red wine vinegar
- 1/2 ounce lime juice
- 2 ounces extra-virgin olive oil
- 1 bunch chopped cilantro
- pinch of salt

Mix all ingredients thoroughly in a bowl.

Ají Amarillo Aioli

- 2 cups garlic aioli
- 2 tablespoons ají amarillo paste

Combine garlic aioli with ají Amarillo paste.

Choclo

- 1 pound fresh choclo
- Espelette chili pepper
- salt

Place choclo in the dehydrator for 14 hours until completely dried out. Deep-fry for 1 minute crispy and toss with Espelette chili pepper and salt.