



What's cooking in the world of food

From The Boston Globe

RESTAURANTS

New Louis, new restaurant

Posted by Devra First May 17, 2010 11:18 AM

Forget about the whimper with which Louis Boston restaurants Boston Public (nee Boston Public Meat) and the subsequent Restaurant L came to their respective ends. It's a **new Louis**, at Fan Pier, and with it comes a new place to eat.



The new Louis.

Sam's is overseen by Esti and Drew Parsons, the former best known for her hospitality at Radius (and her fittingly **stylish** ways), the latter as a member of the band American Hi-Fi. This could mean good service *and* a good soundtrack, two things that rarely seem to go together.

The chef is Ken Rogers, who has cooked at Via Matta, Bina Osteria, the Parish Cafe, and Milton's 88 Wharf. He'll be serving bistro fare, creating casual French dishes using local ingredients.

This is a family affair: Drew Parsons's brother Jon has been imported from Brooklyn to run the beverage program. Rogers's brother Andy will be sous chef, and another brother -- another Jon -- will tend bar. The restaurant is named for Louis owner Debi Greenberg's daughter Samantha.

Right on the water, Sam's is located on the second floor of the building, with a large wrap-around deck. There are 40 tables outside, with 15 tables and an eight-seat bar inside. (This could make staffing interesting.) It will be open daily, serving continuously. Sam's will also rent blankets and offer picnic baskets for those who want to sit on the lawn. Note to boaters: They'll bring picnics out to the dock. Sounds like good summer fun. It's scheduled to open at the end of the month.