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BOSTON
JUNE 2009

GO ALFRESCO!

15 sunny summer picks

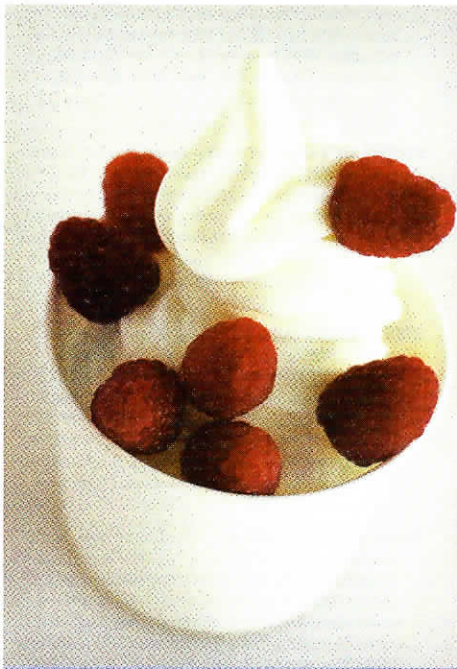
SMALL PLATES: TAPAS,
STUZZI, MEZZES & MORE

THE COLOR PURPLE ONSTAGE

TRAVEL CHANNEL'S
SAMANTHA BROWN
TALKS BOSTON



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FRO-YO REMIX

The nutritious, Californian frozen yogurt craze (read Pinkberry) has finally hit ice cream nation with the grand opening of boYO. Put aside past visions of TCBY, these are not your ordinary chilled desserts. Made in-house with nonfat milk, boYO fro-yo is fat-free, gluten-free and natural. Flavors rotate by the day and season, but run the gamut from chocolate and carob to fruit varieties, and can be topped with almonds, granola, wheat germ, fresh fruit and berries. It's a health-

food nut's heaven, and it's open for breakfast. 175 Cambridge St., 617.227.2696, www.boyoufroyo.com. —L.H.

Guidelines

This directory is a compendium of restaurants recommended by the editors of *Where Boston* and includes regular advertisers. Hours, menu items and prices are subject to change. Restaurants accept reservations, except where noted.

PRICE SYMBOLS

Price ranges are noted by dollar signs and refer to the approximate cost of a dinner entrée.

\$—14 and under

\$\$—15-23

\$\$\$—24-37

\$\$\$\$—38 and up

MAP LOCATIONS

The references at the end of each listing (A1, State B5) apply to the maps on pages 53-55.

Food & Wine Events

CELEBRATE SEAFOOD DINNER SERIES—Food & Wine

Events. The New England Aquarium and its executive chef Tim Ridge team up with local chefs to create an informal three-course sustainable seafood meal paired with wine. This month, the featured guest chef is Dan Enos of The Oceanaire Restaurant and the menu includes crayfish, mahi-mahi and golden tilefish. **June 23** at 6:30 p.m. \$75. Reservations required. www.neaq.org/fofm. New England Aquarium, Central Wharf, 617.973.5206. **G5**

THE CHOCOLATE BAR—Dessert. A 20-year Boston tradition, the Langham Hotel and Café Fleuri's Chocolate Bar is a massive spread of chocolate delicacies. Pastry chef Trena Costello whips up more than 125 treats that fall under the theme of "Decades of Decadence." Not to miss: the chocolate fountain, chocolate martini bar and make your own crepes and candy bar stations. Many gluten-free and vegan options. Sa 11 a.m.-3 p.m. \$20-38, free ages under 4. www.langhamhotels.com. 250 Franklin St., 617.451.1900. **F5**

COOKING WITH JODY—Food & Wine Events. Renowned chef Jody Adams hosts a popular cooking series at her Cambridge restaurant, Rialto. This month as part of "The Market Series," learn about Italian street foods, like *panelle*, *porchetta* and pizza, as well as sweet gelato. **June 13**, 11 a.m.-2 p.m. \$100. Includes demo, lunch and wine pairing. www.rialto-restaurant.com. 1 Bennett St., Cambridge, 617.661.5050. **A2**

TASTE OF ALLSTON—Food & Wine Events. Allston, a Boston neighborhood known for its incredible selection of ethnic restaurants, hosts this annual food tasting event that travels from Colombia to Russia and everywhere in between. Includes a silent auction and live bands. **June 28**, noon-3 p.m. Tickets: \$20. www.allstontasting.com. Murr Center at the Harvard Athletic Complex, 65 North Harvard St., Allston. **A2**

Allston/Brighton

THE BATTERY—Irish. This place was built to be like the "chippers" back in Ireland and by all accounts lives up to natives' expectations. Nearly everything on the menu is fried (crispy and delicious!), so try out handy treats like fried pollack and haddock, chips with peas and curry, battered sausages, savory cheese and onion^o or potato pies, and the giant Battery burger. Open daily for lunch and dinner. 379 Washington St., Brighton, 617.987.0884. \$ **State E2**

MT. EVEREST KITCHEN—Himalayan. If you find yourself wandering the streets of Allston, take an hour and stop into this small, quick-serve Nepalese restaurant with Indian flair. The food is nothing if not flavorful; try the

ECONOMY CLASS

Broker deals without going broke at Boston's top power lunch spots. —S.G.

OAK ROOM

Known for its service, the Oak Room makes speed a priority, too, with its new express lunch. Four selections—including two apps (try lobster bisque), an entrée (think steak frites) and dessert (like espresso *pot de crème*) arrive all at once on a quartered plate. \$20.09. *The Fairmont Copley Plaza*, 138 St. James Ave., 617.267.5300

ASANA

The lavish Mandarin Oriental's main dining room offers a palate-pleasing luncheon menu it calls "business talks." Diners may opt for two or three courses: palm heart and avocado salad, caramelized Atlantic salmon and banana *millefeuille* anyone? \$19-23. 776 Boylston St., 617.535.8800

L'ESPALIER

At L'Espalier, acclaimed chef Frank McClelland chooses for you. His inspired power lunch features an appetizer of lamb persillade with mustard rosemary vinaigrette, grilled hanger steak with spring succotash as the main dish, and Greek yogurt panna cotta to cap it all off. \$24. 774 Boylston St., 617.262.3023

TOP OF THE HUB

A clear choice to bring colleagues at 52 stories above the city, Top of the Hub could charge a fee for the view alone. So, indulge in a beautiful panorama along with prix-fixe picks including garden salad, pan-seared Georges Bank haddock and key lime tart. \$20.09. *Prudential Center*, 800 Boylston St., 617.536.1775



Asana