

Restaurant *Spectacular*

Donning a suit for a vintage merlot and beef bourguignonne.
Throwing on a pair of jeans for cold suds with a heaping plate of fried clams.
Mixing up an eclectic funky outfit for a culinary adventure through an exotic land.
Whether it's after a day of shopping, a casual walk down the Charles, or you're looking
for the first half of a dressed-up dinner and a movie, there's a restaurant in
Boston (and beyond) to suit every palate, budget, and wardrobe.
What's your fancy?

BY CHERYL FENTON





Boston

Tresca is an Italian word that translates to “intrigue” and a North End site that captures the sentiment. Tresca serves up an old-world Tuscan-styled villa atmosphere and multiregional Italian cuisine—an endeavor backed by co-owner and hockey legend Ray Bourque’s true love of fine food and wine. Handmade pastas and sauces derived from the finest and freshest local and imported ingredients combine nicely with ostrich, lobster, fresh seafood, or veal, while a walk on the lighter side leads you to a slice of pizza grilled to perfection.

With two floors available for dining at Tresca, it’s possible to bring together whomever you wish—a large group of friends or an intimate twosome. Stargazing couples find romance seated at the coveted balcony table for two overlooking Hanover Street. They toast the night with a deep red Chianti Classico or a light, crisp Riesling from the cellar’s 3,000 bottles and 250 different varieties of wine. Tresca also recently received a go-ahead for a full bar, so martini and gin-and-tonic lovers are now welcome among wine, beer, and cordial enthusiasts.

Trade in your typical cocktails for something with more summertime flare. As the temps rise, raise your glass to a refreshing cocktail at **Fajitas & 'Ritas**, a fun-filled, award-winning Tex-Mex restaurant and bar located near the Boston Common. Its namesake specialties include a variety of sizzling fajitas and frosty margaritas well beyond the traditional faves of chicken or steak, strawberry or lime respectively. Order a piping hot plate of shrimp, veggie, scallop, or pork fajitas accompanied by the chilling delight of a Cape Cod 'Rita (Sauza gold tequila, triple sec, fresh lime juice, and cranberry juice). Chili, tequila wings, quesadillas, tostada salads, and nachos give this funky, watering hole an even more authentic kick.

Say sayonara to traditional sushi within Boston’s “House of Exquisite Elegance.” **Fugakyu** allows you to retreat from hectic city life as you are transported to the simplistic beauty of Japanese cuisine. A 2006 Best of Boston® winner, the extensive menu of traditional and nouveau Japanese delights sushi connoisseurs and novices alike. Those with a tame tongue dine on simple rolls of fish and rice, while the more adventurous choose unique creations such as the Fugakyu Maki (tuna, eel, fried sweet potato, scallions, and bonito flakes). Intriguing entrées include grilled marinated Chilean sea bass with special sweet miso paste and Katsu; seafood or tender meat dipped in Japanese bread-crumbs and deep-fried to perfection. Sip sake from an extensive list that includes imported varieties of this potent handmade rice wine.

Fugakyu has locations in Sudbury and Brookline. The two-floor Brookline location is the largest Japanese restaurant in New England, with a sushi bar, a cocktail bar, common dining areas, bamboo-enclosed booths, screened Tatami rooms and several private function rooms.

If you would rather indulge in seafood after it’s been grilled, broiled, or baked, no one knows gifts from the sea better than **Skipjack’s**. With locations in Boston, Newton, and Natick, this favorite has garnered several Best of Boston® awards with its enticing menu of fresh seafood, prepared in both traditional and exciting new ways. Hot and spicy peel-and-eat shrimp, gingered sea bass, lobster rolls, crab cakes, fried Ipswich clams, steamed lobsters, and surf and turf are just a few dishes that make seafood lovers’ mouths water.





Hyatt Harborside Grill and Patio



Stone Hearth Pizza Co.



33 Restaurant & Lounge

The Boston location adds the smooth sounds of jazz to your Sunday mornings with its Jazz Brunch. Indulge in a mimosa or Bloody Mary as an accompaniment to Skipjack's Sunday specialties, including its raw bar, smoked salmon omelet with Vermont goat cheese, and the Southwestern Brunch, two poached eggs on chicken and green onion hash with chipotle hollandaise sauce.

Your Irish (or otherwise) eyes will smile as you make a beeline for the sunken outdoor patio at **Dillon's Restaurant & Bar**, part of the Glynn Hospitality Group. Dillon's transports patrons back to the days of the Roaring Twenties. Accented by dark bamboo woodwork and large banana fans, the only thing missing are the flappers. Nod to a candy Apple Martini in the warmly lit lounge on your way to the dining room, where the eclectic menu tickles your fancy with everything from gourmet pizzas to lobster ravioli served with a tomato-brandied cream sauce. If you're less inclined to fine dine, just grab a burger and a Guinness. The traditional New England Clam Bake is a definite hit, including a cup of Dillon's award-winning clam chowder, a boiled 1-pound lobster, mussels, red bliss potatoes, corn on the cob, fresh baked corn bread and drawn butter.

Another favorite among Glynn's Group, **Brownstone** takes its name from the charming architecture known within the elegant neighborhoods of Back Bay and the South End. You can't escape its classic warmth, from the hardwood floors to the Venetian plaster ceiling; large leather booths for dining and low lounge tables for enjoying after-dinner cocktails. The bar is sleek and intimate, made of mahogany and granite, complete with European draft towers and plasma screens encased high above. Whether lunch, dinner, or late-night fare, the comfort of this

hearty creative cuisine continues through each meal. Begin with the chicken lollipops or the tartare trio, and move on to an entrée such as the short-rib pot roast or pan-seared haddock. On weekends, the kitchen turns out delectable "late-night" cuisine until 1:30 a.m., featuring midnight snacks of fritto misto, baked fondue, and pancakes and eggs from the brunch menu.

Inspired Bistro/New England cuisine and a striking view are on the menu at Boston's newly renovated **Hyatt Harborside Grill and Patio**. Relish in continental cuisine, the freshest seafood, and some of the most creative cocktails this side of the Harbor, all while taking in the breathtaking scenery of the downtown-Boston skyline. The view is unparalleled, while the signature selections take the best of fresh regional ingredients and turn them into delicious accompaniments to the sights of the city. A daytime visit for lunch fills hungry patrons with sumptuous salads, sandwiches, and chowders, while dinnertime serves dishes such as Georges Bank Cod served paella style or grilled lamb chops.

Nestled just off the beaten path in Boston's Back Bay, fabulously trendy **33 Restaurant & Lounge** will satisfy your craving for creative cuisine, see-and-be-seen nightlife, and elegant, modern décor. With an award-winning contemporary American menu, this hot spot uniquely fuses traditional New England cuisine with hints of the exotic. Using the best locally grown produce, freshly caught seafood, and homemade pastas, dishes don't flavorfully complement each ingredient perfectly. Such dishes include truffle mac and cheese, nori-wrapped Indonesian tuna and wild turbot. Can't make up your mind? Try the prix fixe menu—a three-course meal that captures the best of the best.

With few places in Boston touting true patio dining, 33's outdoor area is dressed to impress. The next-door addition of Stix restaurant affords newly expanded patio seating for both restaurants, creating a more secluded haven reminiscent of a European escape.

Beyond

City limits shouldn't confine fine dining. Travel beyond Boston's borders and discover a world of authentic ethnic delights, good old-fashioned pizzas, pies, or fresh seafood.

A beautiful patio awaits you at **Stellina**, Watertown's sweet little trattoria celebrating its 20th year of serving regional Italian cuisine. The quaint courtyard is peppered with little tables for two, surrounded by lush greenery, authentic grapevines, and the bubbling sounds of the lovely centerpiece fountain. Stellina boasts a menu that embraces a style of cooking that combines simple ingredients for exceptional flavors. Stellina's warm tomato salad with goat cheese is the perfect example of this oft overlooked concept—a three time Best of Boston® winner. Fresh pastas, meats, and seafood align themselves with savory spices and sauces to bring you unique flavors of Northern Italy. Stellina's brand-new sandwich bar menu is perfect for a quick bite at the bar or for light, early-evening patio dining.

For some, hotter months mean lighter meals. Leave the heavy hitters behind, and grab a slice of **Stone Hearth Pizza Co.**'s Neapolitan-style, thin-crust pizza, or perhaps one of its gourmet salads. Afterward, take a dip into a dish of refreshing Italian gelato and leave satiated through any summer day or night. In Belmont, Sudbury, and the recently opened Needham location, Stone Hearth's menu is forever evolving, but always incorporates a healthy blend of premium organic, locally produced ingredients. Its hand-stretched pizzas are made with high-protein organic flour and are decorated with seasonally picked tomatoes, mixed organic/locally sourced ingredients, and a special assortment of cheeses to create the perfect palette of flavors. These 12-inch, individually sized pizzas are baked in an open-flame, stone hearth oven. The result? The perfect balance



of chew, crunch, and char, with unique combos such as the chicken pesto pie or the farm fresh veggie pizza.

For an on-the-go taste of Italy, try the Pizani, Stone Hearth's new take on a wrap sandwich—warm bread wrapped around a variety of fresh and flavorful combinations including fresh avocado and chicken or oven-roasted vegetables.

Surrounded on three sides by windows overlooking Salem Harbor, **Finz** Seafood & Grill offers you lively waterfront scenery in a comfortable open interior. The copper-topped bar, floor-to-ceiling glass wall, fireside lounge with comfy sofa seating, and built-in raw bar all inspire any seafood lover to indulge. In the warmer months, the outdoor patio dining along the water is superb, with spots in the shade or the sun. The menu at Finz emphasizes seasonal, fresh seafood in creative preparations, such as salmon Wellington, Cajun-seared mahi and Baja fish stew. If you're feeling a little more land-based, Finz offers filet mignon, as well as specials such as duck, pasta dishes, and the best seasonal meats.

Finz's new Dedham location promises an equally innovative menu; a raw bar of fresh seasonal oysters, clams, and shrimp; and a carefully chosen wine list, all leading to an extraordinary dining experience for the inland crowd.

Take a deep breath. Welcome **OM**, a little piece of nirvana among the hustle and bustle of Harvard Square in Cambridge. Named Best New Restaurant by Esquire magazine, this relaxed respite is an adventure through ancient Asia. Settle in among the stunning Tibetan and Nepalese treasures—authentic Buddhist sculptures, “thanka” paintings, wood-carved doors, and stone walls—and dine on dishes from a menu that is an intriguing showcase of modern American cuisine with a global edge. The popular

“steak and eggs,” a filet mignon with a truffled fried egg nestled on potato purée, is anything but pedestrian. The lychee ice cream with Thai chili syrup and mint—pure Zen. The chef's tasting menus are the perfect way to sample OM's offerings, with five or seven courses.

For nightowls, the lower lounge sets its sites on comfort, with couches, a warmly lit design, and a water wall that hypnotizes. Aromatherapy cocktails infused with essential oils (think lavender, rose, and jasmine) awaken the senses and breathe new life into Cambridge nightlife.

Known as the fine Boston restaurant that's not in Boston, **Café Escadrille** in Burlington has been a site of spirited dining since 1973. Its very name stands for a love of food and drink—something known to the 1916 WWI Lafayette Escadrille flight unit (“Lafayette Squadron”) of the French Air, as they refueled after fighting gallantly during the day, eating fine meals at night.

At Cafe Escadrille, you'll be delighted by three dining experiences in one restaurant, with your choice of gourmet, continental, or lighter fare. There's elegant classic cuisine in the Gourmet Room, with meticulous tableside dish presentation and a cozy, romantic setting for meals such as award-winning, Château-briand, rack of lamb, and veal Oscar. The extensive menu of Continental and American favorites for lunch or dinner in the Greenhouse Café include continental offerings of oysters on the half shell, baked brie, prime rib, and a variety of pasta specialties. The lighter-fare menu is perfect for late-night dining on sandwiches, salads, and light appetizers.

Appetizers and apéritifs. Entrées that finish with the hope of something sweet. No matter what you order or where you order it, dining in and around Boston will always prove to be a tasteful experience.

