

BOSTON COMMON

MEN'S ISSUE

A full-page photograph of Rajon Rondo sitting in a dark leather armchair. He is wearing a grey suit jacket, a blue and white checkered shirt, and a blue and grey striped tie. His hands are clasped in his lap, and he is wearing a watch on his left wrist. The background is a dark, textured wall.

RAJON RONDO

DOMINATING THE CELTICS' COURT WITH STYLE

BOSTON'S NEW GUARD

PLUS Malcolm Rogers, Ethel Kennedy, DJ Mario, Mark Miller

better buns

THE BURGER AND ITS ACCOMPANIMENTS GET A LUXURY UPGRADE. BY JAMIE EMMERMAN

606 Congress

Richard Garcia, the Renaissance Boston Waterfront Hotel's executive chef, honors legendary French chef Georges Auguste Escoffier with his Escoffier Burger, made with grass-fed Angus beef and topped with Hudson Valley foie gras, Madeira wine, and black truffles, served on a buttered brioche bun. **606 Congress St.** 617-476-5606; 606congress.com

Asana

Although the elegant restaurant within the Mandarin Oriental recently launched a new menu, the Asana Wagyu Burger is here to stay. Served on a brioche bun with fries, the burger is sure to please thanks to flavorful Australian Wagyu beef, ancho aioli mayonnaise, crispy onions, roasted plum tomato, sweet gem lettuce, and five-year-aged cheddar. **776 Boylston St.**, 617-535-8800; mandarinoriental.com

Craigie on Main

At this Cambridge restaurant, your local, grass-fed, free-range beef patty is infused with bone marrow and miso powder—to add savory flavor—and sits on a homemade bun. Top it with an egg, and it's Sunday brunch. **853 Main St., Cambridge**, 617-497-5511; craigieonmain.com

Farmstead

The Pig Mac Burger helped bring Matt Jennings, owner,

executive chef, and cheesemonger, to victory three times as a Cochon 555 champion. The burger, made with two Heritage pork patties, comes on a sesame-seed brioche bun and is topped with gochujang Russian dressing, Hannahbell cheese, arugula, and pickled onions. **186 Wayland Ave., Providence, RI**, 401-274-7177; farmsteadinc.com

Island Creek Oyster Bar

Where else would you find an oyster burger? Island Creek's version features Colorado Angus beef topped with Grafton cheddar, house-cured, thick-cut maple bacon, and three fried Duxbury oysters. It's garnished with pickled onions and horseradish mayonnaise. **500 Commonwealth Ave., 617-532-5300**; islandcreekoysterbar.com

Met Back Bay

Customize your Paris Burger with a choice of two different beefs (including Kobe), salmon, or turkey, and top it with melted Brie, a fried egg, caramelized onions, and a decadent truffle mayonnaise. **279 Dartmouth St., 617-267-0451**; metbackbay.com

Stephanie's on Newbury

Stephanie's ground ahi tuna burger comes topped with spicy mayonnaise on a toasted brioche



Ahi tuna burger at Stephanie's on Newbury.

roll and is served with sweet potato fries and Asian slaw. **190 Newbury St.**, 617-236-0990; stephaniesonnewbury.com

Summer Winter

James Beard Foundation Award-winning chefs Mark Gaier and Clark Frasier created a succulent lamb burger topped with house-made pickled cucumbers and a fresh mint aioli made from mint grown in the restaurant's on-site greenhouse. **Marriott, 1 Burlington Mall Road, Burlington**, 781-221-6643; summerwinterrestaurant.com

Tallulah on Thames

Every Wednesday starting November 14, two new burgers will appear on the menu. Our favorite is The Tallulah, made with Black Angus beef from BlackBird Farms, Great Hill Blue blue cheese aioli, red-wine-braised onions, and arugula, with truffle-Parmesan fries on the side. **464 Thames St., Newport, RI**, 401-849-2433; tallulahonthames.com

Toro

Here, the hamburger comes in tapas form. Chefs Ken Oringer and Jamie Bissonnette's Hamburguesas are made with grass-fed beef and topped with smoked tomato, aioli, and pickled red onion. Served on a brioche bun, these slider-size burgers come in threes. **1704 Washington St.**, 617-536-4300; toro-restaurant.com **BC**

MEAT & GREET

Farmstead's **Matt Jennings** dishes on the beauty of the burger



How does the traditional burger fit into the gourmet dining scene? Burgers are an iconic American food. They will always be in fashion, like a white T-shirt.

What toppings do you pile on your burgers? I've been taking my burger in a Spanish direction with heaps of whole piparras peppers, roasted garlic, anchovy aioli, and crumbled Queso de Valdeón.

Brioche or regular bun? I prefer a nice yeast roll, sprinkled with seeds and toasted on the grill.



Farmstead offers a variety of cheeses to top your burger.

PHOTOGRAPHY BY JAMIE EMMERMAN (AHI TUNA BURGER)