

NEW ENGLAND TRAVEL

▶ THE BEST OF NEW ENGLAND
THE TOP PLACES TO EAT, SHOP, STAY & PLAY 2011



FROM THE
EDITORS OF

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HOTEL
[LUXURY]

MANDARIN ORIENTAL

➔ For some reason, the word “luxury” in these parts tends to get modified by adjectives like “classic,” “old-world,” and “traditional.” Well, kudos to the Mandarin for showing that edginess and sophistication can go hand in hand. From the moment you enter, floor-to-ceiling art and Asian minimalist design combine to create a sexy, modern vibe. Upstairs, plush rooms feature enviable views of the Back Bay’s townhouses, while downstairs you’ll find three of Boston’s most talked-about dining destinations: L’Espalier, the region’s flagship Sel de la Terre outpost, and Asana. // 776 BOYLSTON ST., BOSTON, 617-535-8888, MANDARINORIENTAL.COM/BOSTON. 📞📞📞



Grill 23’s prime short-rib *tataki* with yuzu-pickled Laughing Bird shrimp.

DINING

BISTRO

BLEU

➔ The Cape does fried seafood really, really well. Beyond that...dining in the area can be hit-or-miss. Loire Valley expat Frederic Feufeu reels it in with authentic French bistro fare the likes of which the Cape has never seen: cassoulet with duck confit; poached foie gras *au torchon*; escargot in garlic butter. // 10 MARKET ST., MASHPEE, 508-539-7907, BLEU RESTAURANT.COM. 📞📞📞

STEAKHOUSE

GRILL 23 & BAR

➔ Let the newcomers show off their newfangled steakhouse specialties; people who really love steak will always return to Boston’s exemplar of the genre. Here you’ll find dry-aged, bone-in chops and tenderloins that drip with flavor in each juicy bite. The vibe—gold rails, leather banquettes, white-coated waiters—is classic without seeming clubby. // 161 BERKELEY ST., BOSTON, 617-542-2255, GRILL23.COM. 📞📞📞





SEAFOOD [UPSCALE]

ISLAND CREEK OYSTER BAR

Some places are just right for producing certain kinds of edibles—the right soil, the right temperature, the right weather. It turns out Massachusetts' Duxbury Bay has the perfect tides for oyster farming, as Island Creek Oyster Company's fresh and briny shellfish have masterfully shown. They're shucked daily at the company's happening new restaurant, which also showcases seafood dishes created by chef Jeremy Sewall that are as fresh in concept as in ingredients—for example, pan-roasted monkfish in lobster broth with white-bean ragout and fennel. // 500 COMMONWEALTH AVE., BOSTON, 617-532-5300, ISLANDCREEKOYSTERBAR.COM. 🍴🍴



Grilled Faroe Island salmon with black rice and ginger bu

ROMANTIC WHEATLEIGH

▶▶ We're not saying the views from the dining room of this grand 19th-century Italianate palazzo make the food taste better. But there's something about sitting in the glassed-in portico with a view of the sun setting over lake and mountains that perhaps makes diners better appreciate both their meal as well as the company with whom they share it. An eight-course



tasting allows couples to linger over an old-world European menu of foie gras and venison, along with a first-rate wine list and service as attentive as at the finest Parisian hotel. // 11 HAWTHORNE RD., LENOX, 413-637-0610, WHEATLEIGH.COM. 🍴🍴



Artfully presented chocolate soufflé.

SANDWICHES

THE BLACK SHEEP

▶▶ Everyone knows a great sandwich starts with the bread, and the bakers at this perennial favorite of hungry college students come in early in the morning to bake theirs from scratch. From there, sandwichistas overflow them with the best deli cuts and grilled meats in classic combinations—Black Forest ham and Brie; grilled chicken and guacamole—to create the centerpiece for any fantastic Pioneer Valley picnic. And for vegetarians and vegans, the deli has plenty of options without meat, too.

// 79 MAIN ST., AMHERST, 413-253-3442, BLACKSHEEPPDELI.COM. 🍴

FRIED CLAMS

THE BITE

▶▶ The lines are long, the seating is sparse, and forget about finding a parking space at this Vineyard clam shack outside the fishing village of Menemsha. But trust us, it'll all be worth it when you slurp up the bellies here, which have just the right balance between oil and crunch. Take a cartonful down to the dock on a summer day, and you won't need much else. // 29 BASIN RD.,

MENEMSHA, MARTHA'S VINEYARD, 508-645-9239, THEBITEMENEMSHA.COM. 🍴

