

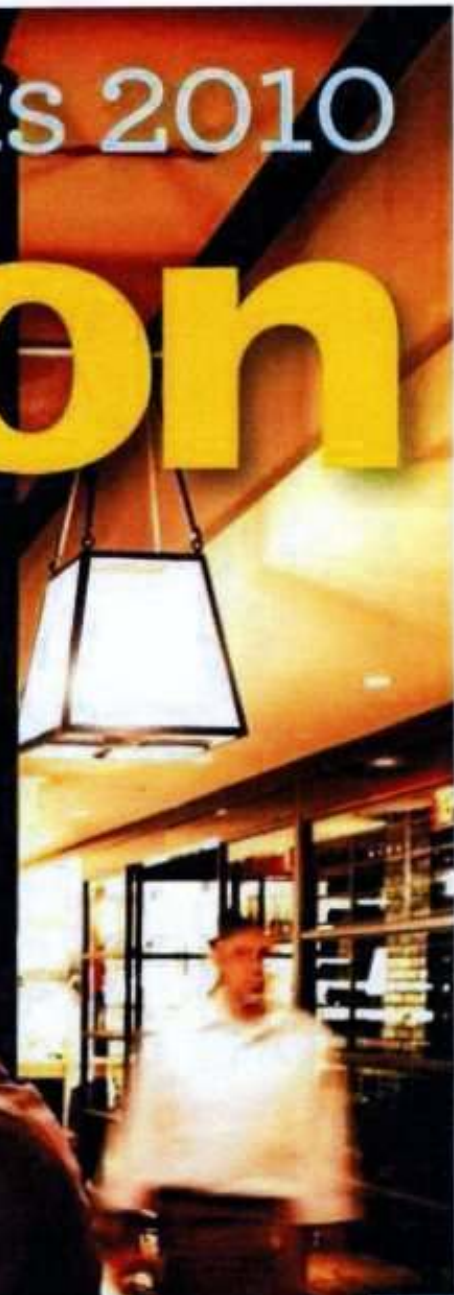
Best Restaurants 2010

# Boston

## WHERE TO EAT NOW

50 Great Restaurants for 50 Occasions  
*plus The Top Tables in Town  
and Dining Deals for Any Budget*

OI  
2010



IS BARBARA LYNCH  
BOSTON'S BRAVEST CHEF  
—OR ITS CRAZIEST?

BY BENJAMIN WALLACE

WHY ARE HUB  
MOMS SO MOUTHY?

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THE DOWNFALL OF THE  
CITY'S SNOOTIEST CLUB

BY FRANCIS STORRS

THIS TIME, IT'S PERSONAL:  
INSIDE BOSTON'S  
NASTIEST FEUDS, SQUABBLES,  
AND DONNYBROOKS

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Post 39¢  
in the Back Bay

Your guide to the perfect dining spots for every occasion. Plus: What to order, where to sit, and how to get in on the best weeknight deals in town. Edited by Donna Garlough

# WHERE TO EAT NOW 2010





# WE KNOW

great food here at *Boston* magazine, and we've showcased countless fine restaurants around town in our pages. Yet certain kinds of recommendation requests still fill our inboxes: *Where should I take my parents for dinner? What's a good place for a picky eater? Where can I go with my buddies for a beer?* Circumstances, it seems, often dictate where Bostonians dine. So with that in mind, we've rounded up our top picks (including both long-standing favorites and talked-about newcomers) for where to go, when to go there, and who to take with you.

## Market by Jean-Georges

**Great for:** *A blowout birthday.* Bigtime parties demand bigtime atmosphere: flashy décor, hard-to-get tables, new-restaurant cachet. Of all the city's scene-iest spots, culinary superstar Jean-Georges Vongerichten's chic eatery at the new W hotel stands out, and its unexpectedly manageable prices make going overboard a pleasant, not guilt-inducing, pursuit. So order up the champagne and plenty of apps (look for the sea urchin toast with yuzu and jalapeño, and the scallops with caper-raisin emulsion), and don't skip dessert. If you opt for the six-course "market menu," you'll get the chef's-tasting treatment for an affordable \$58. *W hotel, 100 Stuart St., Boston, 617-310-6790, marketbyjgboston.com.*

## Erbaluce

**Great for:** *A hush-hush birthday.* Celebrating with only the select few who know how old you really are (and can keep it to themselves)? While this Bay Village restaurant is hardly glamorous—bare-bones décor, furniture and flatware we think we recognize from Ikea—its understated charm and underrated cuisine make it the ideal place to quietly commemorate a big day. Chef Charles Draghi's deceptively simple menu changes daily, but always features refined, Italian-accented dishes like feather-light ricotta-filled *pansotti* and sautéed bitter greens with lemon, walnut, and thyme pesto. What's more, Draghi's habit of delivering extras to the table and chatting up patrons reinforces



## OLD FAITHFULS: THE FINE-DINING FAIL-SAFE

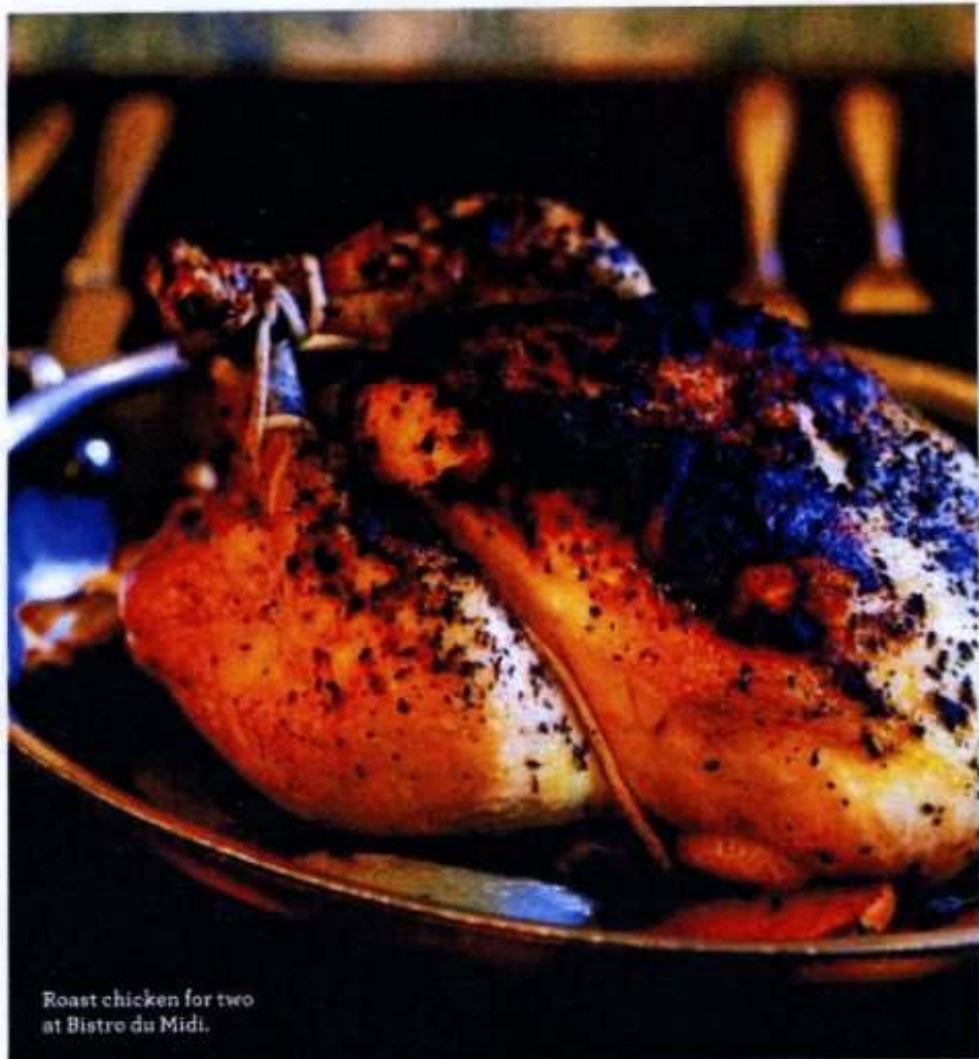
**Clio.** Among all chef Ken Oringer's ventures, this Elliot Hotel stalwart stands apart as his temple of haute cuisine. Famous leopard-print carpet aside, the elegant décor (tawny walls, creamy trim, sparkling crystal) is an appropriately muted backdrop for the fabulous food. Dishes like licorice-roasted Muscovy duck with candied pomelo and stinging nettle soup perfumed with bergamot make for a foodie's paradise, and one well worth the price of admission. *Elliot Hotel, 370 Commonwealth Ave., Boston, 617-536-7000, cliorestaurant.com.*



debauchery, with the second floor of its tavern, Woodward, being the epicenter of all the action. Do the deed over dessert, then retreat to the bar and take comfort in the fact that there's no shortage of friendly patrons to, er, distract you from your newly single status. *Ames hotel, One Court St., Boston, 617-979-8100, ameshotel.com.*

### Bistro du Midi

**Great for: Mom and Dad's big night out.** Parents who have gone too long between dining experiences that don't involve fish sticks and chicken nuggets can ease their transition back into civilization at Bistro du Midi, which has food that's simple, rustic, and not ungodly expensive (you still have to pay that sitter, after all). Occupying the one-time Excelsior space overlooking the Common, Bistro du Midi serves Provençal dishes like bouillabaisse, ratatouille, and whole roast chicken for two, executed with precision by chef Robert Sisca, formerly of New York seafood mecca Le Bernardin. *272 Boylston St., Boston, 617-426-7878, bistrodumidi.com.*



Roast chicken for two at Bistro du Midi.

### Temple Bar

**Great for: Dinner with your vegetarian cousin.** Hey, would you want to be taken out for Indian or Thai every time you visit family? Show a little compassion for those going meatless by grabbing a table at this Harvard Square favorite. In addition to the several vegetarian dishes on the menu, chef Michael Scelfo offers herbivores a \$29 three-course "chef's whim" dinner featuring dishes like chickpea fritters with marinated tomatoes, and a salad of blue

cheese-stuffed figs with micro-greens. With their leaf-eating kin taken care of, carnivores can tuck into cider-braised pork belly and half-pound Angus burgers with zero guilt. *1688 Massachusetts Ave., Cambridge, 617-547-5055, templebarcambridge.com.*

### Legal Sea Foods

**Great for: Dinner with your celiac sister-in-law.** No, it's not the most exciting place in town. But for someone sick of

asking if there's flour in the cream sauce, Legal's wheat-and-gluten-sensitive menu is a relief. Not only does it pinpoint all the inherently safe items on offer—steamed lobsters, wood-grilled fish—it also tells diners how to order items like the pan-seared tuna sashimi (no sesame vinaigrette or seaweed salad) and crispy sea scallops (fried in chickpea flour) so that they're no longer off-limits. *26 Park Plaza, Boston, 617-426-4444, and other locations, legalseafoods.com.*

### OLD FAITHFULS: THE GOOD-TIME GO-TO

**East Coast Grill.** When it's not packing 'em in on the strength of its big grilled flavors, this Inman Square joint brings out the party crowd with a full roster of events, like the Southern Food Smackdown (and has the Facebook photos to prove it). The calendar's highlight is Hell Night, returning this month, which features a menu of fiery food for hoodies of patrons hungry for punishment—and then very thirsty for a bucket of cold beer. *1271 Cambridge St., Cambridge, 617-492-6566, eastcoastgrill.net.*

