

# ZAGAT

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## Boston Bites Back Hard With Food and Fun



Guests make a pilgrimage to the Green Monster at Fenway Park.

**By Naomi Kooker**

Upwards of 5,000 people packed the concourse area in Fenway Park last night to honor and support the first-responders and victims from the Boston Marathon bombings last month. **Boston Bites Back** was a chef-driven charitable event with more than 60 chefs, restaurants and vendors doling out delicious bites from the park's concession stands to guests. Guests with VIP tickets hobnobbed with celeb chefs and all were welcome to get up close and personal with the famous Green Monster on the field.

The goal was to raise \$1 million for **OneFundBoston**; while the numbers are still being calculated, it's not too late to partake in the online auction, featuring special dinners hosted by celebrity chefs, trips and other prizes. **Click here** to place your bids by May 30, 2013.

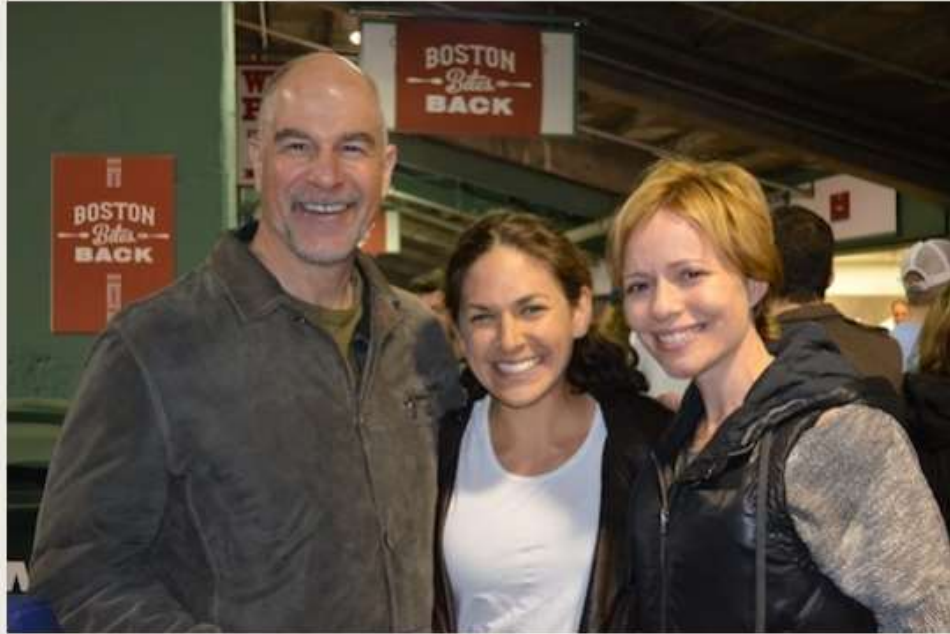
Jason Yutkins, an EMT with Boston's Emergency Medical Services, was there at the finish line on the fateful day, April 15, 2013. He helped put the evening in perspective: "Being here today feels like we've accomplished a lot. We saved numerous lives, and we ensured what we're doing on a daily basis really serves the general public." Above and beyond, we say.

We've compiled a few moments from the evening and after-party held at **The Hawthorne**.

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Ming Tsai (Blue Ginger, Blue Dragon) with wife Polly Tsai and Garrett Harker (Eastern Standard, Island Creek Oyster Bar), who hosted the Boston Bites Back after-party at The Hawthorne in Kenmore Square. Tsai helped coordinate the event with Ken Oringer.



Guests Dr. Stan Nasraway, chief of Surgical Critical Care at Tufts Medical Center with Kate Weiler and Tara Mardigan, team nutritionist for the Boston Red Sox, were nibbling on Olive's braised beef and ginger and scallions when we caught up with them. "You can't go wrong with, first of all, the cause," said Mardigan of the Boston Bites Back event. "And the food - it brings people together. This is a powerful way of showing community at a time when you really need it."



Tavern Road's Luis Dibiccari with Brian Rolfsen. The duo dished out lamb p $\hat{a}$ te that was fried and served with pickled fennel and micro greens.



Sam Jackson of KO Pies with Chris Douglass, chef/owner of Ashmont Grill and Tavolo, and Tavolo chef Nuno Alves enjoying the after-party.