

The Results Are In!

THE BEST RINGS, CAKES, DRESSES, AND MORE



Wedding AWARDS

# northshore

JANUARY • FEBRUARY 2018

# Big Day

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TRAVEL HOT SPOTS YOU CAN'T MISS THIS YEAR

NEW LOOK + EXPANDED CONTENT

+  
Woburn's Newest Restaurant

AUTHENTIC SPANISH TAPAS COMES TO THE CITY

A SELECTION OF FIRESIDE CATERING'S HORS D'OEUVRES

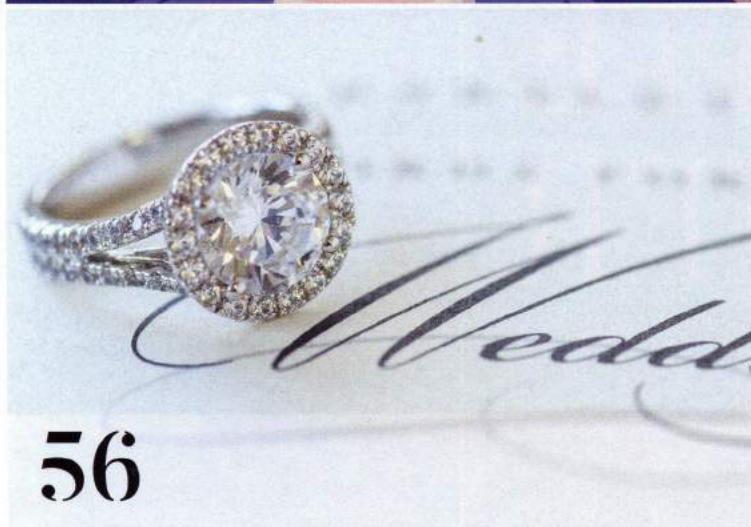




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**2018 BEST OF THE NORTH SHORE WEDDING AWARDS**

THE BEST CAKES, VENUES, GIFTS, TUXEDOS, RINGS, AND MORE!

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# BIG DAY BLISS

One of my colleagues recently got engaged, and although she is over the moon at the thought of spending the rest of her life in nuptial bliss with Mr. Right, she started to have wedding planning anxiety, oh, I think the day after her betrothed popped the question. As any bride does, she wants the wedding day to be perfect—the venue, the cake, the catering, the guest list, the flowers, the dress, the color scheme, the photography, and on and on. As some of us have already learned, it is a full-time job executing a once-in-a-lifetime event to be shared with your closest friends and family.

So it is more than a little fortuitous that we are just putting the final touches on our 2018 Best of the North Shore Wedding Awards issue. We have been comparing notes with our BONS Wedding committee on the best tasting cakes, most breathtaking venues, most delicious catering, most gorgeous florals, and so much more. In this issue, we announce both the Editors' and Readers' Choice Awards for the best of all things wedding on the North Shore. My colleague has already found ideas and inspiration in the pages of the magazine—and we know you will, too! For the full results, turn to page 68.

Not to be completely consumed by our wedding theme, we also have lots of ideas on where to take your next trip, whether it is a trip north to go skiing on the powdery slopes of Stowe, Vermont; a romantic trip to Castle Hill in Rhode Island; an overseas trip to Spain to explore two of that county's most popular cities, Madrid and Barcelona; or a staycation at the hip new The Hotel Salem right here on the North Shore.

And not only is it a new year, but we have a

new design for the magazine, too. Creative director Ryan Jolley has updated the look and feel for *Northshore* magazine. We hope you like the easier-to-navigate sections and expanded content. We've also expanded our sister publication, *Northshore Home*, to four issues in 2018, so we have even more inspiration to share with you for your abode.

It's a new year, and we are off to a great start. Mark your calendars—BONS online voting begins February 1! Also make a note to save the date of March 29 at the Blue Ocean Event Center for the annual *Northshore* Grand Tasting! It will be bigger, better, and tastier than ever—this is a not-to-miss event!

We hope you enjoy this issue. Let us know what you think of our new look. Send us an email at [nberry@nshoremag.com](mailto:nberry@nshoremag.com).

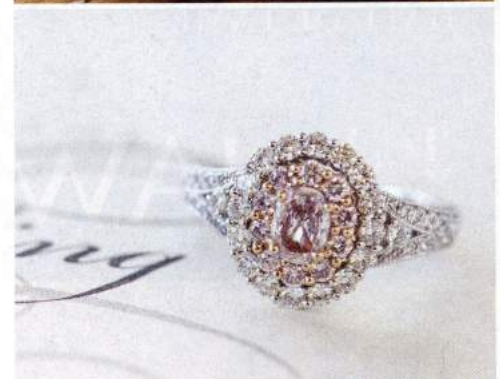
Happy New Year! We are looking forward to sharing more of the North Shore with you in 2018!

Cheers,

*Nancy Berry*

Nancy E. Berry, Editor  
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A few of my favorite things from the issue: Matadora's Spanish cheese, ham, and olives, and this pink diamond ring set in 18kt rose gold.



Jimmy and Caroline Fournier (two *Northshore* readers) celebrate their big day at Cruiseport in Gloucester.

Send us a picture of where you got married on the North Shore so we can share online!

# EAT + DRINK

Woburn's Matadora, spiked hot chocolate recipe from Privateer Rum

## TAILORED TAPAS

Authentic Spanish  
cuisine comes  
to Woburn.

By Nancy E. Berry

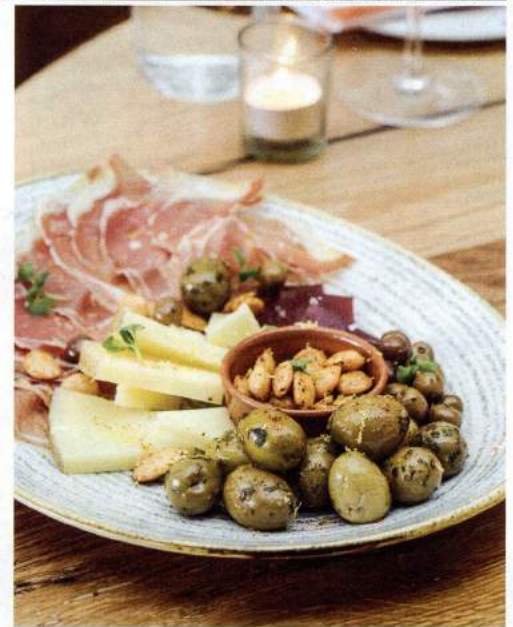
Matadora's  
wood-fired long  
bone pork chop

➤ **Looking for an authentic Iberian experience** for your next foodie outing? Look no further than Matadora, the latest upscale dining destination created in partnership with COJE management, the team behind Boston's social dining spots Yvonne's, RUKA, and Lolita. Located in the newly renovated Hilton Boston/Woburn, the ultra-modern restaurant has an open kitchen concept that creates the feeling of dining in an urban European setting. A life-sized sculpture of a bull made of scrap metal greets diners. Matadora's patio, complete with firepits and lounge sofas, flows seamlessly inside to a central bar with high-top leather banquettes. The dining room has rolling communal tables and stools, and a chef's counter overlooks the open kitchen and grill. Reclaimed wood, distressed leather, and pops of terracotta and red punctuate the space. A series of murals depicting the matadora, the restaurant's namesake, are painted on the walls throughout the space while a print of the charging toro is found on menus. But it is not only the cool décor that is the main draw to this new establishment; it is the food.

The menu, which was developed by COJE's culinary director, Tom Berry, and is executed by Matadora's chef de cuisine, William (Billy) Jimenez, is focused on tailored tapas and flavorful cuts of meat and fish from the kitchen's



Top to bottom, shrimp toast, jamón serrano, charred Galician octopus, and chef de cuisine Billy Jimenez



centerpiece—the custom, wood-fired grill. Jimenez fell in love with cooking working part-time at Kay's Kitchen while majoring in computer science at St. John's University. Upon graduation, Jimenez went on to study at the Culinary Institute of America, and then to a host of upscale Boston eateries such as the Seaport Hotel, the Mandarin Oriental, and Casa de Pedro. "Tom developed the menu," says Jimenez. "He is a perfectionist when it comes to cultivating the dishes he creates—he wants the experience to be truly authentic for the diner." However, Jimenez is happy to have had input on some of the more seasonal dishes such as the rosemary chicken served with pumpkin polenta, Brussels sprouts,



pecorino, and spiced pepitas.

To start the evening off, a pitcher of seasonally inspired sangria—Tempranillo, brandy, orange liqueur, juniper, and cranberries—comes to the table along with Spanish meats, cheese, and olives. The jamón serrano, an iconic Spanish meat aged 18 months, brings back the flavors of a trip to Barcelona I took years ago. Sliced paper thin, the ham is the perfect pairing with a sharp and nutty manchego cheese. Fried rosemary marcona olives kissed with paprika and sea salt accompany spicy green Gordal olives—lemon zest, thyme, and calabrian chilies give these “fatties” their intense flavor. The hint of sweetness in the sangria offsets the salty and spicy starters.

Tapas, translated from Spanish into “snacks,” has evolved into a whole dining experience, and chef Jimenez’s flawless small bites stream to the table next. Wood-charred Shishito peppers are drizzled with a sherry vinegar honey and topped with shaved manchego with a garlic crunch—perfection. Another small dish appears at the table, a tasty wild-caught shrimp atop spicy saffron butter and garlic toast. A kale salad with melted provolone, topped with a medley of distinct flavors



and textures—chickpeas, olives, red onion, burnt raisins, crispy pumpkin, and pepitas arrives next. Not to be outdone by the previous plates, the charred octopus with eggplant puree, smoked paprika, lemon, and yogurt offers intense smoky flavors that mix with the creaminess of the yogurt. This symphony of plates was paired with a 2015 Bodegas Palacios Louro Valdeorras godello, a beautiful and

## CHEF'S PICKS

CHEF BILLY JIMENEZ'S

## Top Three Tapas Tastes

### SHRIMP TOAST

+ Wild Shrimp, Spicy Saffron Butter, Garlic Toast

### KALE SALAD

+ Melted Provolone, Chickpeas, Olives, Red Onion, Burnt Raisins, Crispy Pumpkin, Pepitas

### WOOD CHARRED SHISHITO PEPPERS

+ Shaved Manchego, Sherry Vinegar Honey, Garlic Crunch

Pops of red and terracotta punctuate the space, along with a life-sized sculpture of a bull made of scrap metal. Bottom, Hot churros are the perfect ending to an authentic Spanish meal.

complex Spanish white fermented in French oak casks for four months.

Dining in Spain is done at a leisurely pace over several hours—very different from our hurry-up-and-eat meals in the States. But if you have time and are game, don't stop at the tapas—the true gem of this Spanish eatery is its savory wood-fired steaks, pork chops, and fish. The wood-grilled meats come a la carte. You can't go wrong with the Niman Ranch bavette (or flank) steak (one of the best steaks I have had in New England) or the long bone-in pork chop. Hickory and applewood add unique flavor to the steak and chops. They are paired with a piperade, a sauce of onion, green peppers, tomatoes, and cumin, which adds a spicy zing to the meat. Rare yellowfin tuna and Faroe Island salmon are also available if you are looking for a bit lighter fare. This winter season, sides include honey-glazed carrots, pumpkin polenta, and manchego rosemary *papas fritas* or the Spanish equivalent to French fries. A robust, full-bodied 2015 Alvaro Palacios Camins Priorat cabernet sauvignon accompanies the main course, creating the perfect marriage with the wood-grilled steak.

Classic Spanish desserts such as hot churros and Cantabrian ricotta cake grace the table to finish this tour de force of dining. Through the renovation and the introduction of this stellar restaurant, the Hilton Woburn has upped its game—Matadora is a dining spot where I'm sure Conchi Rios would feel right at home. ♦

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