

NOVEMBER 2015  
THE COMPLETE GUIDE TO GO®

Boston

# Where

The Dining Issue

BOSTON'S NEW  
DINING DISTRICT

NICK OFFERMAN  
TAKES THE STAGE

CREATURE  
FEATURE:  
JANSEN'S  
STRANDBEESTS

guide to the  
s yummiest  
ay standouts

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# Dining



## Bistro du Midi

**FRENCH** Things get sweeter at this fine French restaurant with the addition of pastry chef Robert Daniel Gonzalez. His artful creations—no really, they look like art—are modern and outstanding. Try the chocolate Kahlua custard with smoked brownies and marshmallow ice cream. 272 Boylston St., 617.426.7878. Map 5, G4



## Bondir

**AMERICAN** Chef-owner Jason Bond's intimate, five-year-old farmhouse-style restaurant is a cozy place to relish the flavors of New England. Chef de Cuisine Brendan Joy has transitioned Bondir's à la carte menu to a new 5-course, wine-paired meal. 279A Broadway, Cambridge, 617.661.0009. Map 5, D1



## Outlook Kitchen and Bar

**GLOBAL** This new Fort Point neighborhood restaurant features an atmosphere as progressive as Executive Chef David Verdo's food. Regionally and globally inspired sharing plates and entrees range from Thai-spiced lamb belly with pistachio to shrimp tempura with soba noodles. 70 Sleeper St., 617.530.1559. Map 5, I5

## Food & Wine Events

**CHOCOLATE BAR AT THE LANGHAM, BOSTON—Food & Wine Events.** Indulge in The Langham's famous Chocolate Bar, which features a massive spread of 100 different types of chocolate-laden desserts crafted by pastry chef Ryan Pike. Treats run the gamut from chocolate-cherry-pistachio gâteau to a chocolate cylinder stuffed with smoked chocolate praline cream. **Sept. 12-June 25.** Seatings: Sa at 11 am-1:30 pm. Tickets: \$42, \$32 ages 5-12. Reservations recommended. [www.langhamhotels.com](http://www.langhamhotels.com). 250 Franklin St., 617.451.1900 Map 5, H4

## Back Bay

### DAVIO'S NORTHERN ITALIAN STEAKHOUSE—

**Italian.** Grand and sophisticated, this restaurant is amenable to dates, business dinners, or even a simple glass of wine at the bar. Lengthy menu features regional dishes from northern Italy, as well as grilled meat à la carte; entrees run the gamut from lamb loin chops to tagliatelle Bolognese. We recommend starting with Davio's signature Philly cheesesteak spring rolls. Gluten-free menu available. L (M-F), D (daily). [www.davios.com](http://www.davios.com). 75 Arlington St., 617.357.4810. \$\$\$\$ Map 5, F4; 236 Patriot Place, Foxboro 508.339.4810. Map 1, E2

**DEUXAVE—International.** Chef Chris Coombs offers a flavorful "nouvelle French" menu built around seasonal ingredients. Try appetizers like rich lobster with gnocchi or nine-hour French onion soup, before moving on to entrees like line caught

Atlantic cod and New York strip of beef. Pastry chef Jaime Davis Schick's dessert course is just as talked about as dinner, so don't miss it. Incredible wine selection. D (daily). [www.deuxave.com](http://www.deuxave.com). 371 Commonwealth Ave., 617.517.5915. \$\$\$ Map 5, D3

**DORETTA TAVERNA & RAW BAR—Greek.** Top Boston chef Michael Schlow moves his focus to Greek cuisine with the opening of this, his latest restaurant. Menu features Mediterranean fish and meat dishes, as well as spreads and small plates (grilled octopus with lemon; crispy zucchini chips with cucumber yogurt), and a beautiful display raw bar. L and D (daily). [www.dorettaboston.com](http://www.dorettaboston.com). 79 Park Plaza. Map 5, F4

**GRILL 23 & BAR—Steak House.** Jacket preferred. The old Salada Tea Company building with its mahogany and brass accents provides a clubby setting for Chef Jay Murray's award-winning all-natural, prime, dry-aged beef. Order farm-raised cuts (like the 24-oz porterhouse or the 100-day aged rib-eye) à la carte. Excellent service and outstanding wine list that features more than 1,000 French, Italian and Spanish varieties. D (daily). [www.grill23.com](http://www.grill23.com). 161 Berkeley St., 617.542.2255. \$\$\$\$ Map 5, F4

**PRECINCT KITCHEN & BAR—American.** As one may guess from its name, this contemporary restaurant and bar at Loews Hotel is located in the former Boston Police Department headquarters. Today, chef Olivier Senoussaoui uses fresh ingredients

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from local farms and purveyors to create casual dishes that speak to the New England region. Options might include smoked pork and bacon nachos, Atlantic fluke crudo or free-range roasted chicken.

Those with big appetites can consider the clam bake. Great cocktails at the bar, and on the lower-than-street-level veranda in nice weather. B, L, D (daily). [www.precinctkitchenandbar.com](http://www.precinctkitchenandbar.com). 154 Berkeley St., 617.532.3827.

**SELECT OYSTER BAR—Seafood.** You really have to like seafood to eat at Michael Serpa's cool new place in Back Bay—there's only a single non-fishy item on the menu. An oyster and raw bar program puts forth incredibly fresh crudo options from salmon to sea urchin, or try bouillabaisse and pan-roasted lobster. This place is small, but worth the wait for a spot at the bar or communal table. L and D (daily). [www.selectboston.com](http://www.selectboston.com). 50 Gloucester St., 857.239.8064. Map 5, E4

**THE SALTY PIG—Gastropub.** You may have guessed from its name that this place is emphatic about pork. On the menu find everything from house-made spicy coppa to a special pork tasting plate. Pizza, of which there is an ever-changing half-dozen varieties, is grilled to crispy in the wood-fired oven (along with a few other items like the pecan sticky buns). Eclectic craft drafts and canned beers; 20 wines by the glass. L and D (daily). [www.thesaltypig.com](http://www.thesaltypig.com). 130 Dartmouth St., 617.536.6200. \$\$ Map 5, E4



**THE 1766 CLOCK TOWER** at Old South Meeting House is the oldest American-made clock tower still in operation in its original location. Inside rings a bell made by patriot Paul Revere.