

NOVEMBER 2013
THE COMPLETE GUIDE TO GO®

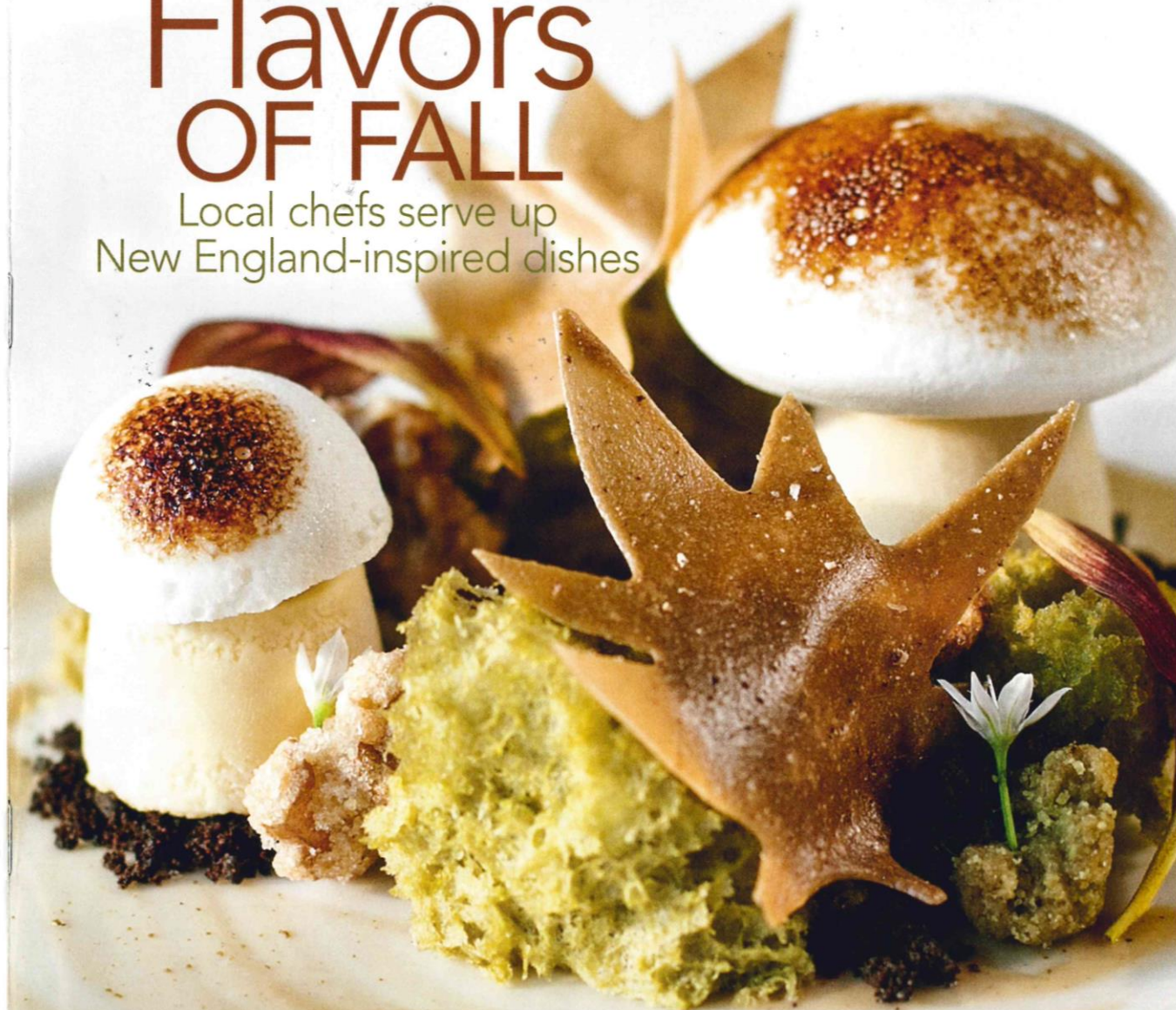
Boston

where®

wheretraveler.com

Flavors OF FALL

Local chefs serve up
New England-inspired dishes



4 SPOTS FOR
STAND-UP COMEDY



GAME TIME FOR
THE CELTS, THE B'S
AND THE PATS



EAT HERE NOW:
CHINATOWN



→ Boston where now

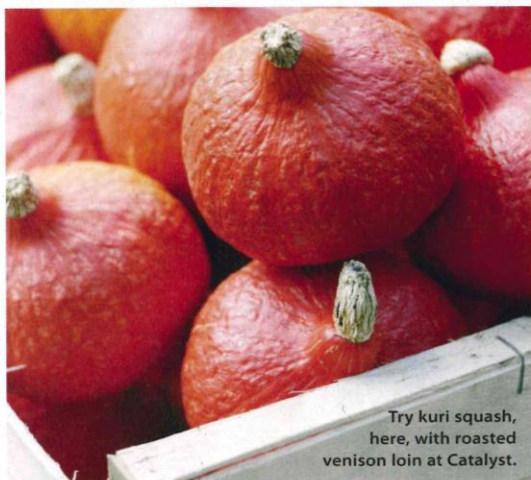
The savvy traveler's guide to food and fun

Jeremy Sewall serves lobster roe noodles
with short rib at Island Creek Oyster Bar.

» LOCAL FLAVORS

Bountiful Pleasures

Ah, New England. With its forested canopies, wild game, iconic fruits and gourds, this four-season region is a smorgasbord of fresh and local with which chefs can create, and this fall, boy do they! —LEIGH HARRINGTON



Try kuri squash, here, with roasted venison loin at Catalyst.

ROASTED VENISON LOIN

Contemporary yet rustic, Catalyst serves up an atmosphere that is very much in line with its modern, American, locally-sourced food. Chef-owner and New England native William Kovel offers a delicious roasted venison loin with maple-glazed kuri squash, braised red cabbage and currant jus. 300 Technology Square, Cambridge, 617.576.3000, catalystrestaurant.com

TURKEY, SQUASH & APPLE PIE

To celebrate the statistically rare alignment of the first day of Hanukkah with Thanksgiving, cozy Harvard Square hangout PARK offers its unique "Thanksgivukkah" meat pie. Chef Mark Goldberg stuffs this special savory creation full of cider-braised turkey thigh, local squash and caramelized apples, replacing the traditional pie crust cap with a crispy sweet potato latke and tart cranberry relish. 59 JFK St., Cambridge, 617.491.9851, parkcambridge.com

KUROBUTA PORK CHOP

Big changes this season over at Towne Stove & Spirits where Mark Allen has replaced Lydia Shire in the kitchen, offering a decidedly more casual, comfortable feel. As expected, Allen has revamped the menu, and our pick for the dish that reflects fall: moist, double-cut Kurobuta pork chop with a side of roasted apples in a honey-grain mustard glaze. 900 Boylston St., 617.247.0400, towneboston.com

LOBSTER ROE NOODLES WITH SHORT RIB

With the intention of connecting diner to grower and harvester, Island Creek Oyster Bar opened in 2011 featuring way more than just oysters. Case in point, chef Jeremy Sewall's decadent lobster roe noodles with short rib, a land-meets-sea mélange of grilled lobster (plucked from York Harbor, Maine, by Sewall's cousin, a local lobsterman), meaty braised short rib, shiitake mushrooms and pecorino Romano atop fettuccine made

of lobster eggs. 500 Commonwealth Ave., 617.532.5300, islandcreekoysterbar.com

MODERN NEW ENGLAND BRUNCH

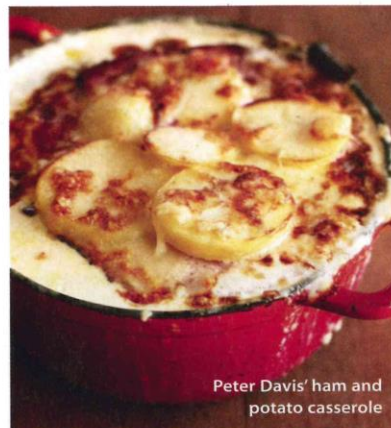
Puritan & Company's modern New England Sunday brunch is a must-stop for fresh-off-the-farm eats. On the dining room's large provisions table, chef-owner Will Gilson serves up a weekly-changing menu (to capture the best of the season, right now) of a la carte dishes from red flannel hash with farm eggs to organic griddle cakes with maple and honey butter. 1166 Cambridge St., Cambridge, 617.615.6195, puritancambridge.com

CELERY ROOT SOUP

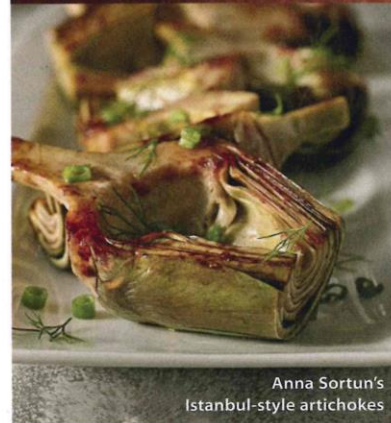
Melding regional ingredients with Provençal inspiration, chef Robert Siska of Bistro du Midi whips up a flavorful celery root soup laced with chestnuts, earthy black trumpet mushrooms, sharp Parmesan and fragrant, citrus bergamot. Warm up in the fine French restaurant's more casual, all-day café, overlooking the Public Garden. 272 Boylston St., 617.426.7878, bistrodumidi.com

INTO THE WOODS PARFAIT

Let's talk dessert. Five-star L'Espalier, known as the pinnacle of fine French cuisine in Boston, doesn't hold back when it comes to the final course. Pastry chef Jared Bacheller plates up his signature dish, a beguiling presentation of candy cap mushroom parfait with maple-roasted walnuts and cardamom mascarpone ice cream. 774 Boylston St., 617.262.3023, lespalier.com



Peter Davis' ham and potato casserole



Anna Sortun's Istanbul-style artichokes

PRETTY GOOD FOOD

Mouths are watering over food and life-style photographer Heath Robbins' latest project: **Boston's Best, A Delicious Celebration of Local Talent**. The photography book-cookbook hybrid features fabulous, favorite recipes from some of the city's most renowned chefs, all captured on plate by the award-winning lensman. Jamie Bissonnette of Coppa and Toro serves up crispy pork belly with butternut squash puree, demonstrating why he was nominated for James Beard Foundation's Best Chef, Northeast, this year. Oleana proprietor Ana Sortun shows off a flair for Middle Eastern cooking with her Istanbul-style artichokes, and longtime chef Peter Davis at the helm of Henrietta's Table dives into comfort cuisine with a ham and potato casserole. Yes, one can dig in at these chefs' restaurants while here in town, but, if you've got the inclination, snag a copy to try out your own talent at the home stove. Available: heathrobbins.com, and The Market at Henrietta's Table, 1 Bennett St., Cambridge, 617.661.5005