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Boston Top Ten Restaurant Guide

While we have tried to make specific comments in the brief reviews, ratings, from ★ to★★★★, are overall ratings, most heavily influenced by the food, but also factor in ambiance, décor and service. Our \$ estimates are based on one dinner with a cocktail & tip. \$ under \$21; \$\$ from \$21 to \$35; \$\$\$ from \$35 to \$50; \$\$\$\$ from \$50 to \$60; \$\$\$\$\$ over \$60. Keep in mind that in Boston, as everywhere, restaurants and clubs can open and close, change hours, credit card policies, and even move with very short notice. Many restaurants are closed Sundays and Mondays, or even Tuesdays. We

recommend calling ahead to address any special needs and please feel free to mention Chuck Klein Productions.

Aujourd'hui – Four Seasons Hotel, 200 Boylston St. (Back Bay) 617-351-2071

www.fourseasons.com/boston ★★★★★ \$\$\$\$\$ – As good as it gets. Delicious French-influenced New American food, impeccable service, a gorgeous room, and delightful views of the Public Gardens combine for a truly memorable dining experience. Chef Edward Gannon's classy, luxurious spot is at the top of every Boston "best of" list, and we're not arguing. Jackets required. Breakfast, lunch & dinner 7 days.

B&G Oysters Ltd. – 550 Tremont St. (South End) 617-423-0550 www.bandgoysters.com

★★★★ \$\$\$ – Wow. We loved the modern look of this tiny raw bar even before we got our hands on the oysters. Barbara Lynch (of No. 9 Park fame) and Garrett Harker have created an ideal setting for tasting as many as ten varieties of oysters in a sitting, and an ideal wine list to complement the briny bivalve goodness. Great soups, homemade desserts, and a killer lobster roll round out the perfect picture. *If you have to wait for a table, wait next door at The Butcher Shop (below).* Dinner 7 days, Lunch Mon-Fri.

Clio – Eliot Hotel, 370A Massachusetts Ave. (Back Bay) 617-536-7200

www.cliorestaurant.com ★★★★★ \$\$\$\$\$ – The place to splurge. Renowned chef Ken Oringer is truly talented, and his luscious New French cuisine will blow you away. Bad news: small portions. Good news: you'll be able to manage the chef's nightly tasting menu (\$95-\$125) without a problem. The Caramelized Swordfish "Au Poivre" is heaven on a plate. Service is impeccable and the swanky room a delight. Check out **Uni**, the sashimi bar, for gourmet *not-cooking*. Dinner & Breakfast 7 days.

L'Espalier – 30 Gloucester St. (Back Bay) 617-262-3023 www.lespalier.com ★★★★★ \$\$\$\$\$ –

It's the most expensive meal in town, and the divine New England-French cuisine is worth every penny. Dream about a dish like Sautéed Candy Stripe Marlin with Cashews, Bok Choy and Leek Sauté; Pat's Littleneck Clams and Blood Orange-Pineapple Glaze; or Indian Spiced Long Island Duck with Chapati (unleavened bread), Lime Mint Yogurt, Apricot, Toasted Almond, and Vin Jaune sauce. The degustation menus are spectacular. Bonus—it's only one block from the



convention center. Reservations required. Dinner Mon-Sat, exquisite Tea Saturday & Sunday, Sunday Brunch.

Locke-Ober – 3 Winter Pl. (Downtown) 617-542-1340

www.lockeober.com ★★★★★ \$\$\$\$ – It used to be a little on the stuffy side, but since Lydia Shire (of Biba) and Jacky Robert (of Maison Robert) took over in 2001, it's better than ever. Service is divine and we swoon over the fantastic Continental food. It's all rich and wonderful, but their signature baked Lobster Savannah, the Sheeps milk Ricotta Gnocchi with Spiced BBQ Lamb Riblets, and

Whiskey'd Calf's Liver with Smoked Bacon will send you to the moon. Jackets suggested (strongly). Dinner Mon-Sat, Lunch Mon-Fri.

Mistral – 223 Columbus Ave. (South End) 617-867-9300 www.mistralbistro.com ★★★★★

\$\$\$\$ – Whether you head here for Chef Jamie Mammano's seductive French-Mediterranean cuisine or for the great-looking crowd, you won't be disappointed. Try the thin crust pizzas, Rosemary and Lemon Roasted Hen, or the Roasted Whole Fish (of the day) with Lump Crab, Spicy Ginger, Cilantro, and Lime Broth – yum. Bonus: you can get escargot, tartare, foie gras, and more until midnight on weekends. Dinner 7 days.

No. 9 Park – 9 Park St. (Beacon Hill) 617-742-9991 www.no9park.com ★★★★★ \$\$\$\$ –

Chef Barbara Lynch rules at this stylish bistro near the Statehouse, and foodies adore her adventurous cuisine. Both French and Italian themes are evident in a wide-ranging menu that includes winners like Almond Crusted Skate Wing with Marcona almonds, minted peas, and pea tendrils; and Vermont Lamb Loin with a Vidalia onion, cashew, and sweet potato croquette. Reservations recommended (about a month in advance.) Dinner Mon-Sat, Lunch Mon-Fri. If you don't have a reservation, try the less formal café where they serve dinner Mon-Sat.

Pigalle – 75 S. Charles St. (Theater District) 617-423-4944 www.pigalleboston.com ★★★★★

\$\$\$\$ – Since opening in 2003, star chef Marc Orfaly's cozy Pigalle has earned nothing but raves. And that's not just word on the street... *Food & Wine*, *The Boston Globe*, and *Bon Appétit* all love the fantastic French that incorporates global ingredients, extensive wine list, and attentive service. Last time we were in town, we started with heavenly Lobster Thai Broth with Poached Lobster and Edamame Tortellini and continued the golden run with Roast Beef Tenderloin with Sautéed Spinach, Ricotta Ravioli, Port Orange Reduction, and Tempura Asparagus. This one's super-close for Radisson guests. Reservations required. Dinner Tues-Sun.

Radius – 8 High St. (Financial District) 617-426-1234 www.radiusrestaurant.com ★★★★★

\$\$\$\$\$ – Award-winning chef Michael Schlow (he's cooked birthday dinners for Julia Child!) welcomes solo foodies with a communal table at this outstanding Modern French gem. Warm service and fabulous food (like homemade gnocchi with escargot and bacon) combine for a truly indulgent dining experience. Both the upstairs and downstairs lounges are power scenes. Reservations recommended. Dinner Mon-Sat, Lunch Mon-Fri.

Sel de la Terre – 255 State St. (Waterfront) 617-720-1300 www.seldelaterre.com ★★★★★ \$\$\$

– L'Espalier's cheaper, looser little sis serves *magnifique* French Country fare with grace rather than attitude. Resisting filling up on bread is a trial here—they bake it on site and it's unbelievable stuff. The decadent menu is brilliant and (staying on the carb theme) no matter what you choose, order a side of Rosemary Pomme Frites. Their "Wine Wednesday" themed 4-course \$45 tasting menus are a steal and Wed-Sat. they serve until 1am. The on-site boulangerie serves coffee, pastries, and buttery croissants at breakfast and soups, salads, and sandwiches at lunch. Dinner & Lunch 7 days.

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