The Improper Bostonian

BOSTON'S BEST

OUR ANNUAL GUIDE to the CITY'S FINEST SHOPS, BARS, RESTAURANTS and MORE

REAL FAMOUS
BETHENNY FRANKEL'S STAR TURN

JULY 6-26, 2011

Celebrating 20 Years
POST-THEATER

Teatro
After a show, everyone needs a comfortable spot to opine on the director’s mad genius or the lead actor’s inspired imitation of a wooden block. At this Italian-leaning Theater District outpost of chef Jamie Mammano’s swanky restaurant catalog, you can cast stones while eating flawless truffled deviled eggs and soppressata pizzas. To inspire particularly witty criticism, order a few Mojito Italianos.

177 TREMONT ST. BOSTON | 617-770-0641 | TEATROBOSTON.COM

POWER BREAKFAST/LUNCH

Asana
Tucked at the base of the Mandarin Oriental Hotel, Asana’s opulent dining room sports attractive servers wearing custom-designed obis and a menu of New England fare designed to satisfy without distracting from the purpose of your gathering: talking business. To that end, they also offer specials like a two-course prix-fixe lunch with coffee to go, ideal for getting you in to negotiate over carrot soup and seared cod, then back to the office, stat.

776 BOYLSTON ST. BOSTON | 617-536-8800 | MANDARINORIENTAL.COM/BOSTON/DINING/ASANA

RAW BAR

Neptune Oyster
It’s no easy feat to score a seat at the bar at Neptune, where the line goes out the door on a nightly basis. If you score a front-row view of the master shuckers, though, hold on to it until you’ve had your fill of fat, briny East Coast oysters and complex, flavorful West Coasters. And don’t be afraid to try them fried, as well. In the Neptunes on Piggyback, they’re served with crispy pork and golden-raisin confit.

62 SALEM ST. BOSTON | 617-742-3474 | NEPTUNEOSTER.COM

RIsing STAR(S)

The Journeyman team
After getting into the habit of throwing extravagant, labor-intensive dinner parties, couple Diana Kudajarova and Tse Wei Lim decided to build their vision into an actual restaurant. The result is this bold (but tiny) first-time venture in which they serve three prix-fixe menus alongside quirky fare that changes weekly, based on diligent local sourcing. A wintry evening may bring pork cheek tартине with crab apples, while a late-spring night offers fried eggs with fermented ramps. Their gamble seems to have paid off, though we still think that the best from this team is yet to come.

9 SANDHORN COURT, SOMERVILLE | 617-718-2333 | JOURNEYMANRESTAURANT.COM

SAUSAGE

The Haven
Under antler-chandeliers, JP hipsters pack Jason Waddleton’s super-cool Scottish restaurant to swig Belhaven over haggis with neeps and tatties. But more adventurous souls skip the tamer haggis in favor of house-made blood sausage. Jammed with rich, black paste instead of filler like oats or rice, it arrives on a bed of grilled asparagus, topped with a fried egg—an inspired combination of textures and tastes. Don’t miss the annual Sausage Fest and Ladies Night for the kitchen’s versions of Cumberland and hunter’s sausages.

2 PERKINS ST., JAMAICA PLAIN | 617-524-2836 | THEHAVENJP.COM

CONGRATULATIONS

TO THE BOSTON BRUINS ON THEIR STANLEY CUP CHAMPIONSHIP SEASON!

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