

DEPARTURES

LIFE AT ITS BEST

PUBLISHED FOR THE AMERICAN EXPRESS PLATINUM CARD MEMBER • JULY/AUG 1999

Cultivated Settings

A Bouquet of Fine Floral Tableware

Battling the Elements
On Ireland's Most
Dramatic Golf Course

Hollywood's Best
Supporting Jeweler

The Ultimate Suit Fabric

Spain's Three-Star
Alchemist of
Haute Cuisine



What's New A wave of star chefs and scene restaurants. (Meal prices are for a three-course dinner for two without beverages, tax, or tip.)

The scene is primary, the food secondary. That's the book on *Mistral*, and it's half right. On a Thursday night it was standing-room only and deafeningly loud. But I had



*Jamie Mammano,
Chef/Owner of Mistral*

one of my best meals here. Jamie Mammano won raves for his sophisticated French-Italian spin at *Aujourd'hui*, in the Four Seasons Hotel Boston, and his food is no less assured here. Best dishes: Dungeness crab ravioli, Colorado rack of lamb with celery-root gratin, clay-pot *assiette*, a varied dessert tasting plate. \$120. 223 Columbus Avenue; 617-867-9300; fax 617-351-2601.