

# THE IMPROPER BOSTONIAN

SPECIAL ISSUE:  
OUR 13<sup>th</sup>  
ANNUAL GUIDE

TO THE CITY'S BEST  
RESTAURANTS,  
CLUBS, SHOPPING,  
ENTERTAINMENT  
AND MORE



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\$2.50 OUTSIDE OF METRO BOSTON



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BOSTON'S  
BEST  
2004

## GUARANTEED GREAT MEAL

### Mistral

223 Columbus Ave., Boston 617-867-9300,

[www.mistralbistro.com](http://www.mistralbistro.com)

Long-term success is a double-edged sword in the restaurant business: How can you continue to take the kinds of creative chances that got you where you are without alienating the loyal customers who made you a success? Mistral's Jamie Mammano is the rare restaurateur who manages to strike a balance between freshness and familiarity. Then again, his French-Mediterranean restaurant has always tempered drama with comfort, employing humble materials like terra-cotta and burlap to soften an architecturally imposing space; it has always separated sophistication from intimidation via menu mainstays such as musky portobello carpaccio with roasted peppers and black mussels with smoked tomatoes. Changes, then, are seasonal rather than permanent, with a softshell crab peeking through here, a dish of truffle macaroni there. In short, Mammano knows how to fix what ain't broke: very, very carefully.

food & drink