

30TH ANNIVERSARY BEST OF BOSTON ISSUE

Boston

THE BEST of BOSTON

The Best of Everything—More Than 350 Winners

WHY THIS
IS THE
FUNNIEST
CITY IN
AMERICA

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PLUS: Denis Leary, Conan O'Brien, and Jay Leno on the Bulgers, the Sox, and the City's Best Onion Rings

The Biggest Goofs, Gaffes, and Blunders in Politics, Media, Sports, and More

AND: Catch Him If You Can—The Epic Crime Spree of a Master Identity Thief



\$3.99 ▶ AUGUST 2003

Restaurant, Group Dining, Upscale

[MISTRAL] Mistral is the kind of restaurant where it doesn't even matter if the occasion is special—you feel special just being there. Which is why when dining with a group for an important client dinner, anniversary celebration, or just a Saturday night gathering of friends, Mistral is the place to go. The large main dining room, with its soaring ceilings and intimate tables, can easily accommodate large parties, while chef/owner Jamie Mammano's French-Mediterranean menu accommodates every diner's taste. There are crispy, thin-crust grilled pizzas to share, an extensive menu of such tempting appetizers as seared *foie gras* with confit of duck in brioche, and entrées from crispy soft-shell crabs to roast rack of Colorado lamb. For the biggest groups, there's the stylish, candlelit Le Salon du Mistral, which can accommodate up to 60 for a lavish seated dinner and is perfect for the most traditional of group dinners: the wedding reception. [223 Columbus Avenue, Boston, 617-867-9300.]

Dishing It Out

TUNA TARTARE

[MISTRAL] Cool, tender, sweetly fresh, sushi-grade tuna.

The salty tang of soy laced throughout, cut with the bite of ginger. The crunch of greaseless, light-as-a-feather wontons—perfect for scooping up the addictive fish. Mistral's neatly sculpted mound of tuna tartare is enough to keep us coming back for more long after the dish has worn out its trendy allure at lesser restaurants. [223 Columbus Avenue, Boston, 617-867-9300.]

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