

BOSTON MAGAZINE'S •

Concierge

THE ULTIMATE GUIDE TO THE BEST AROUND TOWN

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BEST SEATS IN TOWN

RESTAURANTS • MARTINIS

THE GREAT OUTDOORS
This Season's Top Action

SPRING 2003 \$4.95



CATCH OF THE DAY: The Via Matta menu is filled with creative Italian visions of fresh seafood. **BELOW:** Mistral's dining room provides the backdrop for a stylish dining scene, **RIGHT.**



theater just off Harvard Square. The new location offers a cozy first-floor club bar and cafe with a full lunch and dinner menu, while the second-floor Soirée Dining Room romances with a menu of French standards including roasted rack of lamb. The desserts alone, such as the lemon/coconut Wedding Cake for One, make a trip worthwhile.

Via Matta

79 Park Plaza, Boston,
617-422-0008

IT DIDN'T TAKE LONG FOR WORD TO GET out about the irresistibly authentic Italian cuisine at Via Matta. Soon after its opening last summer, crowds of hungry diners (including Mick Jagger, who has eaten here twice) were lined up around the



block. They had heard the buzz on the latest venture of chef Michael Schlow (of Radius fame) and partner Christopher Myers—and they keep coming back. The menu is loaded with rustic dishes that range from simple spaghetti with olive oil and tomatoes to Tuscan steak. With a variety of settings—the bustling dining room, the intimate bar or a separate cafe—in which to savor the array of cuisine, Via Matta (Italian for “crazy way”) offers many paths for diners, all of which lead to delicious, happy endings.

Mistral

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

THERE'S A REASON WHY BOSTON'S MOST stylish descend upon this sexy South End restaurant each night. They're here to mingle, to sample the classic cocktails and above all to taste chef Jamie Mammano's seductive Provençale cooking. Besides the tempting thin-crust pizzas, perfect for sharing, there's dry aged sirloin steak

au poivre, seared Alaskan halibut and utterly decadent black-truffle macaroni to go with it.

Clio

370A Commonwealth Ave.,
The Eliot Hotel, Boston,
617-536-7200

SINCE ITS OPENING FIVE YEARS AGO, CLIO has been the spot Bostonians have flocked to nightly for chef Ken Oringer's innovative Asian-influenced French cuisine. From the signature tomato-water martini to entrees including crunchy sautéed halibut with citrus-ginger broth, every course served in the elegant dining room is a symphony of perfectly blended tastes. Last year, Oringer added a sashimi bar in the restaurant's lounge, giving himself a new stage—and a devoted audience to go with it—for his love of Asian flavors. Here, diners can sample the freshest sashimi in Boston, as well as a range of sakes and cocktails with whimsical names such as Enter the Dragon.

CARL TREMBLAY (VIA MATTÀ)

Restaurants

TEMPTING TOWER:
Mistral's updated classics,
including this steak au
poivre, combine flavor
with grand presentation.

