WATERING HOLE FOR THE WELL-HEELED
Mistral
Wealth doesn’t always buy good taste, but you’d never know it from watching the well-financed and expensively dressed denizens of the bar and lounge at Mistral. Elsewhere, they may spend their dough on vulgarities like Hummers and fancy golf accessories, but at this bistro they are what they eat (and what they drink)—which is to say first-rate, sophisticated and a perfect complement to the low-key elegance of the Provençal-themed decor. The tuna tartare alone is as enjoyable as the people-watching, which is incomparable.

BACK BAY
Mistral
We love a place where we instantly feel at home and in the middle of a spectacle at the same time. Straddling the border between the upscale Back Bay and super-chic South End, Mistral is at the epicenter of Boston’s see-and-be-seen scene. Chef/owner Jamie Mammano’s decadent (and pricey) Mediterranean-French menu becomes part of the show with fresh, seasonal ingredients playing a major role in dishes like chilled white asparagus salad and roasted duck with a cranberry gastrique. It’s always a meal worthy of applause.

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