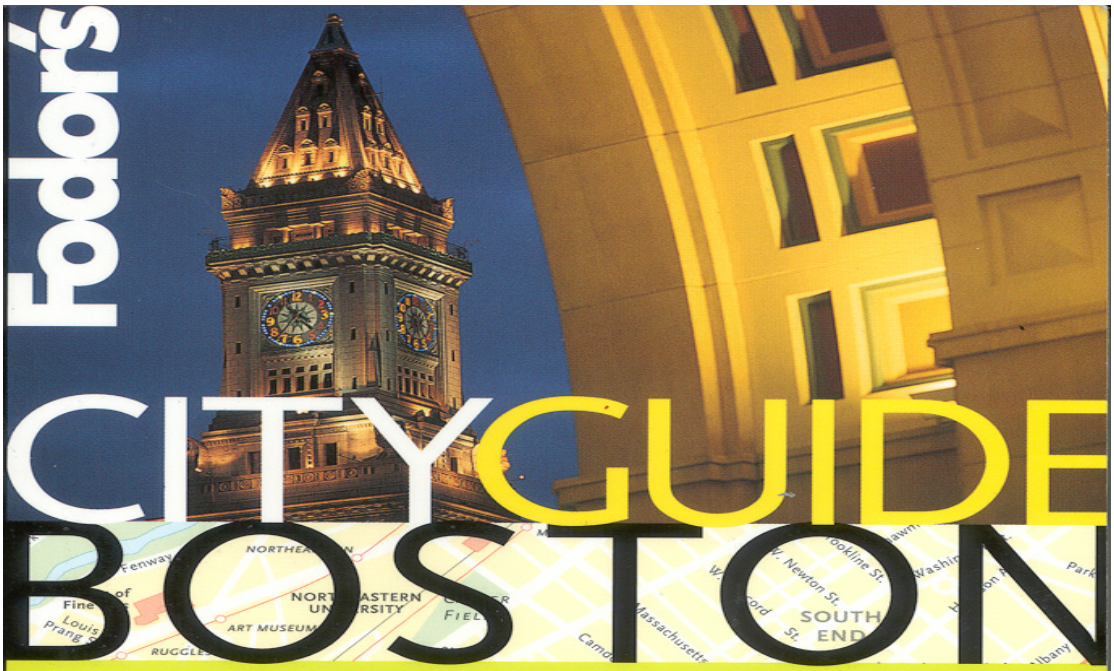
Fodor's



CITY GUIDE BOSTON

The Sourcebook For Your City

MANY MAPS • WHERE & HOW

FIND IT ALL • NIGHT & DAY

ANTIQUES TO ZIPPERS

BARGAINS & BAUBLES

ELEGANT EDIBLES • ETHNIC EATS

STEAK HOUSES • FISH HOUSES

BISTROS • TRATTORIAS

CLASSICAL • JAZZ • CABARET

COMEDY • THEATER • DANCE

BARS • CLUBS • BLUES

COOL TOURS

HOUSECLEANING • CATERING

LOST & FOUND • THE CABLE GUY

GET A LAWYER • GET A DENTIST

ART MUSEUMS • GALLERIES

PARKS • GARDENS • RINKS

BASEBALL TO YOGA CENTERS

FESTIVALS • EVENTS

2ND EDITION

SEE-AND-BE-SEEN SCENES

Armani Café (Italian)
A hard-core Euro crowd (cell phones are practically required dress code) fills the posh first-floor bar area. But just wait until warm weather, when the café's Newbury Street sidewalk space looks like a slice of Cannes.

Biba (Contemporary)
If you're ready for your close-up by Herb Ritts, join the camera-ready crowd here for great food.

Mistral (French)
No matter that this place isn't as white-hot as the year it opened—no one makes it through the door without a once-over.

Olives (Contemporary)
Todd English's Mediterranean menu still packs them in. The Charlestown culinary landmark has a regular line of well-heeled yuppies at its door—and a wait exacerbated by the no-reservations policy.

Pravda 116 (Contemporary)
The upscale, trendy replacement for Mercury Bar has a decidedly Russian slant and line of hipsters at the door.

Radius (Contemporary)
High-rolling financiers congregate in this dove-gray and crimson room as much to schmooze as for Michael Schlow's fantastic menu.

8 *e-4*

MISTRAL

Time was (for the entire year after its opening, to be exact) when this plush destination drew so many trendoids to its door you'd have thought the hostesses were handing out Prada. These days, the buzz has dwindled enough so that you don't need to name-drop shamelessly to get in the door. (A little Armani still doesn't hurt, though.) The high arched windows and *objets d'art* from Paris and Provence are casually chic, as is the wait staff. The front of the house includes a long bar, while the back dining area is quieter and more suited to the accomplishments of chef Jamie Mammano. Sautéed foie gras, steamed mussels, rib-eye steak with horseradish whipped potatoes, and tenderloin of veal with Gorgonzola polenta are some winners. Both the bistro and dinner menus offer thin-crust pizzas, one topped with ham and quail egg. *221 Columbus Ave., South End, 617/867–9300. Reservations essential. AE, MC, V. No lunch. T stop: Back Bay. $$$*