

Cooking Light

JULY 2010

SECRETS of JUICY,



BETTER-FOR-YOU SALMON BURGER

THE HUNGRY TRAVELER



► SO MUCH MORE THAN BAKED BEANS: Riviera Seafood Stew in tomato broth at Il Casale (left). Your table is ready at Ginger Park (below). Enjoying a drink at Coppa (below left).



breakfast, lunch, & dinner in... **Boston**



YOU PROBABLY WON'T FIND BOSTON'S typical top chef having his or her own national cooking show, peddling an expansive line of branded products, or opening flashy outposts in Vegas and Shanghai (OK, with the exception of Todd English or Ming Tsai). Instead, they stay home and cook. And when they're not cooking at their restaurants—as they are, night after night—you'll likely find them eating at each other's places. When it comes to trends, Boston may give a nod to what's current—even an occasional full-body embrace—but it often comes a year or three after trends start in New York City or the Bay Area, and not every trend makes it to town. Those that do are executed better here than anywhere else—and that's just the way Bostonians like it.

The *New York Times* (and many others) named O Ya (617-654-9900, oyarestaurantboston.com), with its accomplished pan-Asian and fusion sushi, the country's best new restaurant outside of New York in 2008.

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Chef Tim Cushman's *nigiri* menu includes 75 from-scratch sauces and novel combinations like baby mackerel with black olive puree and *shiso*. The new—and more modestly priced—place for alluring takes on Thai and Singaporean street food is **Ginger Park** (617-451-0077, gingerparkboston.com). Chef Patricia Yeo offers dishes like *dan dan* noodles with a Szechuan-style "Bolognese" sauce of pork, veal, fermented black beans, and caramelized onions. As if her food wasn't enough, Yeo's biochemistry degree from Princeton earns her bonus points in brainy Boston.

Slow to adapt Boston may be, but once the city tackles a trend, it's not just done more calmly (easily confused with "boringly"), but better. Take, for instance, the nationwide push

for local, sustainable ingredients. Chef Peter Davis bought from local farms and put an overarching emphasis on sustainability before it was trendy when he opened **Henrietta's Table** (617-661-5005, henriettabl.com) in 1995. You can't go wrong with Davis' deliberately simple fare, but he's particularly adept at chicken, whether rotisserie-grilled for a



► THE MODERN, light-filled dining room at Woodward (top left). Fresh fare from the raw bar at Summer Shack (above). Ready to take your order at Chef Ana Sortun's Sofra (left).

sandwich or mixed into a bridge-club-style salad with field greens that really come from a field.

The idea of cooking locally has two meanings for Dante de Magistris, who grew up between the Boston suburb of Belmont and the Italian region of Campania. He now runs the high-style **dante** (617-497-4200, restaurantdante.com) with his two brothers, and he's made a jam-packed success of **Il Casale** (617-209-4942, ilcasalebelmont.com), located in a handsome former fire station in Belmont, and just a 15-minute drive from downtown. This is one of the