

The IMPROV

Boston's

BEST

All Smiles
Bridget Moynahan's
Happy Return
to the Big Screen

\$2.50 OUTSIDE OF METRO BOSTON



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Dish { CAROLYN FAYE FOX }

TASTING NOTES

Local dishes chefs love

WITH "BEST" ON THE brain, we asked some chefs: What's the best dish you've eaten over the past year in Boston? What we learned: It can be hard to play favorites when you spend much of your free time in your friends' restaurants.



Brian Poe, executive chef at Poe's Kitchen at the Rattlesnake, was quick to answer: "I'm gonna have to go with Coppa, and the tasting menu at Clio. I'm a huge fan of the tomato martini at Clio."

But what was the standout?

"The best of the best was the pig's ear terrine at Coppa," Poe says. Mark Goldberg, executive chef of Woodward at Ames, couldn't

narrow his choice to just one: "Bolognese from Teatro and truffled macaroni from Mistral—those two are definitely up there, although No. 9 Park's prune-stuffed gnocchi are always a hit."

Unlike most of his peers, Michael Scelfo, executive chef of the newly opened Russell House Tavern, claims, "I've been out to dinner maybe three times this last year." But Scelfo still has a strong opinion: "It's gotta be one of two things, both at Coppa: the pig's tail with mostarda or the pig's ear terrine."

Hell's Kitchen contender and Gargoyles executive chef Jason Santos took a couple of minutes to decide. "Let me think; I eat all the time! The tongue burritos at Anna's Taqueria in Davis Square and the salt-and-pepper-fried calamari at New Golden Gate in Chinatown."

Rialto's Jody Adams cited, "Two extremes: anything at O Ya, and the egg-and-eggplant sandwich from the Clover Truck. It was the textures—really good pita, really fresh and incredibly satisfying."

Don Watkins

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