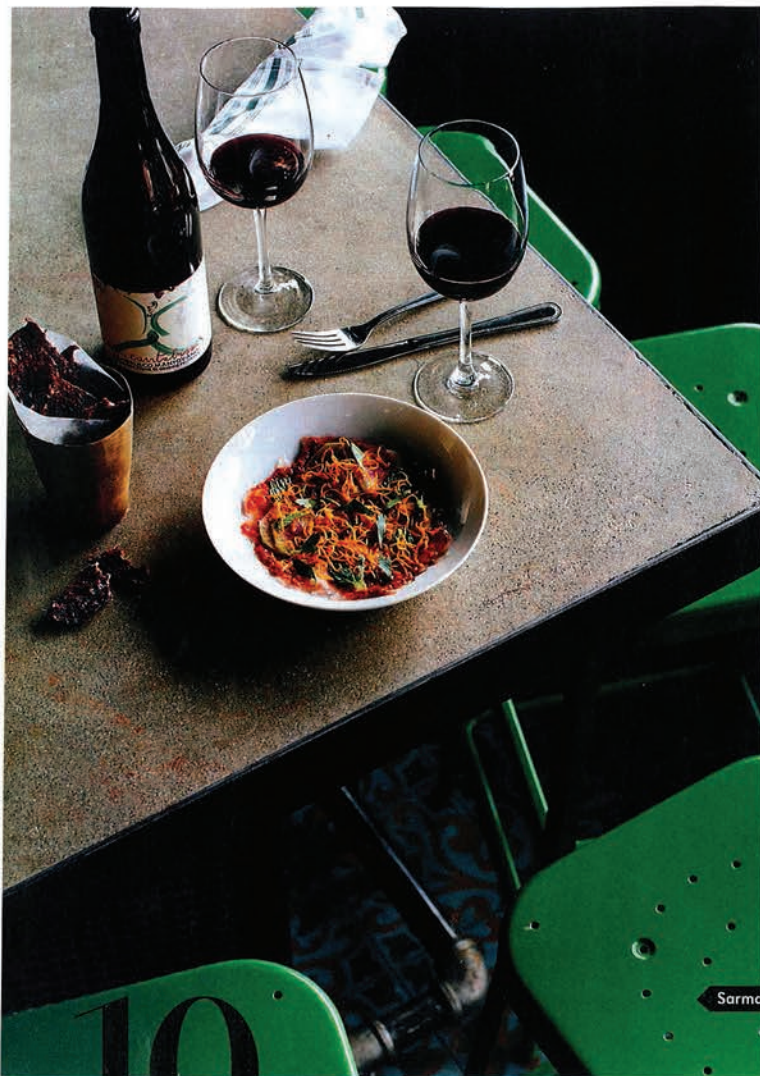


BEST WINES FOR EVERY KIND OF DISH: BURGERS, PASTA, PIZZA, SALADS

FOOD & WINE

APRIL 2014

WHERE TO GO NEXT



10 Best Pairings: Boston with chefs Ken Oringer & Jamie Bissonnette

THE BOSTON CHEFS' WINE-PAIRING RULE: WHEN IN DOUBT, ORDER LAMBRUSCO.

1 Pork Belly & Loire White ALDEN & HARLOW

We love Loire Valley wines, like the 2009 Nicolas Joly Les Vieux Clos Savennières, paired with kumquat pork belly (the chef buys pigs from the same farm we do). 40 Brattle St., Cambridge; aldenandharlow.com.

2 Oysters & Chenin Blanc ROW 34

Sparkling Chenin Blanc is a rarity. We order the superdry NV Domaine de la Taille aux Loups at this new oyster bar from the Island Creek folks. 383 Congress St., Fort Point; row34.com.

3 Steak & Merlot GRILL 23 & BAR

This steak house is so old-school, it makes you want to order a steak and a big red. If you poke through the list, you can find interesting stuff, like Brunellos with some age on them or the exquisite 2007 Kathryn Kennedy Lateral from California. 161 Berkeley St.; grill23.com.

4 Suckling Pig & White Burgundy TROQUET

When he opened Troquet in 2001, Chris Campbell changed the Boston wine scene. He charges about \$10 above retail for any bottle, so you can get a 1995 J.-F. Coche-Dury Meursault for \$179. Pretty much every wine goes with the roast suckling pig. 140 Boylston St.; troquetboston.com.

5 Fluke Crudo & Lambrusco SARMA

This offshoot of Oleana has a fun bar scene, and chef Cassie Pluma makes spicy snacks: fluke with fennel-spiked *charmoula*, date-molasses jerky. A dry wine works with those big flavors: NV Fondo Bozzole Incantabiss Lambrusco Mantovano. 249 Pearl St., Somerville; sarmarestaurant.com.

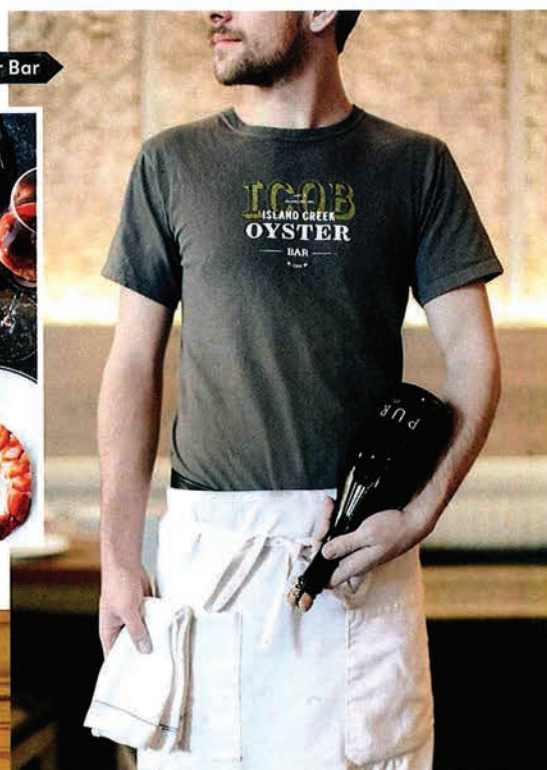
Sarma

pair
ood
ays
ke a
tch
me
p. 102

places
eat &
n the
ornia
coast
p. 40

TARRAGON BUTTER
RECIPE, P. 122

▶ Island Creek Oyster Bar



6 Shrimp & Slovenian Rosé

ISLAND CREEK OYSTER BAR

A server has to disgorge each bottle of sparkling 2005 Puro, meaning open it upside down and underwater. It's such a pain, but so cool to watch. While the minerality in the wine goes with oysters, it's even better with shrimp. *500 Commonwealth Ave.; islandcreekoysterbar.com.*

7 Sausage & Ligurian Red

BELLY

Liz Vilardi and Nick Zappia have made Cambridge a wine destination. At their wine bar, we get chorizo and a bottle of the delicately aromatic 2012 Bruna Rossese Riviera Ligure di Ponente. *1 Kendall Square, Cambridge; bellywinebar.com.*

8 Stuffed Clams & Basque White

PURITAN & COMPANY

Chef Will Gilson's family was on the *Mayflower*, so he knows New England flavors. His briny, buttery, lemony stuffed clams need the lean 2012 Ameztoi Getariako Txakolina. *1166 Cambridge St., Cambridge; puritancambridge.com.*

9 Lamb Ribs & Saison

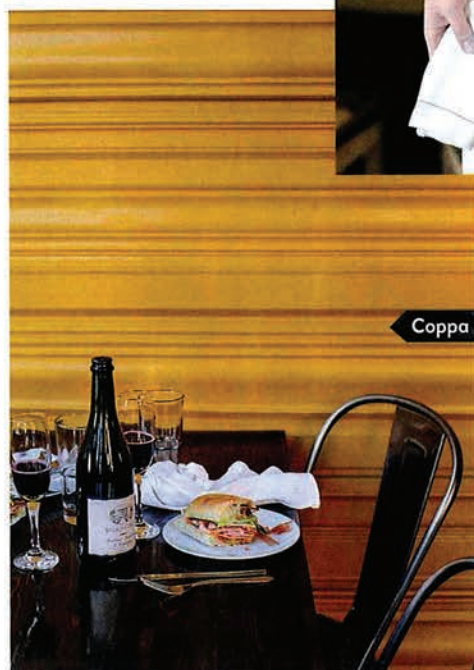
THE KIRKLAND TAP & TROTTER

There's a great beer selection at Tony Maws's neighborhood joint. Harpoon's awesome 100 Barrel Series Saison Variou is wicked good with lamb ribs in *vadouvan*, a curry-like spice blend that includes fried shallots. *425 Washington St., Somerville; kirklandtapandtrotter.com.*

10 Grinder & Lambrusco

COPPA

At the end of a shift, we open NV Villa di Corlo Lambrusco. That, or a Miller High Life pony, and an Italian grinder: nothing better. *253 Shawmut Ave.; coppaboston.com. ●*



▶ Coppa



▶ Puritan & Company



▶ The Kirkland Tap & Trotter



Ken Oringer and Jamie Bissonette own Coppa and Toro in Boston, and New York City's new Toro branch.