Best of the Year

F&W’s editors are constantly searching for the best new eating, drinking and traveling experiences. Here, the ones that were so unforgettable we can’t wait to have them again.

PASTA WITH LAMB RAGÙ

Coppa, Boston

At Coppa, co-chef Jamie Bissonnette doesn’t list all of his purveyors on his menu. “I’m sick of reading menus like that,” he says. But that doesn’t mean ingredients aren’t important to him. For this exceptional dish, he tosses large hollow pasta tubes (paccheri) with chunks of lamb, tomato ragù and grated Pecorino. Bissonnette finishes the dish with mint from the same pasture where the lamb grazed. When he can’t find paccheri, he makes sheep’s-milk-ricotta gnocchi instead.

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—Christine Quinlan