Gardeners, Yogis and Dungeons & Dragons Fanboys Converge at Toro

December is an important month for the gang at Toro. It marks the five year anniversary for the South End tapas destination, run by co-owners and chefs Ken Oringer and Jamie Bissonnette. To celebrate the big anniversary, Toro will host New York tapas master Seamus Mullen on December 13 for a special a la carte menu available until 10 p.m. Items will include duck liver parfait with pickled raisins and “ducks toast,” octopus with smoked fingerling potatoes, seafood paella and crispy sweetbreads with cauliflower.

After party—open to the public—will rage all night with dancing, drinks, and, of course, tapas. Get to know who you’ll be partying with below, courtesy of our Class Photo: Toro.

Name: Jamie Bissonnette
Hails From: Hartford, CT
Role: Co-chefowner
Favorite dishes on the menu: “The Bilbao braised goat with bitter chocolate and hazelnuts; the bone marrow is always one of my favorites; and probably the new tripe with braised lamb.”
Off-hours activities: “I collect vinyl records, so I am always looking for more. I am addicted to eBay, and I love eating burgers so it’s always fun to find the best burger in town.”

Where is it? “Tasty Burger.”

How do you balance duties at Toro and Coppa? “Each week I try to figure out which restaurant I spent the least time at the week before, and I spend the most time at that one for the week. I have a scooter, so it’s easy to bounce back and forth between restaurants.”

---

Name: Mike Smith
Hails from: Boston, MA
Role: Sous-chef
Favorite dish on the menu: “The bone marrow because it’s so delicious, beautiful presentation. You have the acido component with the citrus acid, and then you have sort of a sweet component with the cacao-nut and the very savory bone marrow.”

Favorite beer: “Top five would be Yuengling, Corinthis Bluebird Bitter, and a red ale called Guanche from France. Blanch de Bruxelles, a wheat beer, and probably Newcastle.”

---

Name: Andy McNeef
Hails from: Concord, NH
Role: Bartender
Favorite drink on the cocktail menu: “I like the Horticultural Mix. I like the La Montana—that’s a nice seasonal offering because it’s spicy and apple-y. Mostly I’m just a beer and bourbon guy.”

---

Class Photo by Leah Mennie
Dec 10, 08:56AM in Eat

The Feast leads you to the best places to eat, shop, and play in your city. Here’s how we do it.