

BostonChefs.com the insider's guide to dining

FWS&EVENTS

C2 Mondays at Uni

Mondays aren't about maki anymore at Uni - ceviche is the order of the day. Chef-owner Ken Oringer and chef de cuisine Chris Gould have rolled out C2 - a menu of six different ceviches paired with a pisco-based cocktail. The menu will likely change every week but some recent ceviches have included octopus with tomatoes, onion and aji Amarillo; surf clam with Aleppo pepper, yellow pepper, red pepper and onion; and tuna, chilies and lemongrass. The \$35 menu is portioned for one person and comes with a pisco-based cocktail - maybe something like pisco, yuzu, grapefruit bitter and sake simple syrup. To found out what's on the menu every Monday, you can follow, friend or fan Uni on Facebook or Twitter. Or just call 617.536.7200.