LUXE LESSONS
PROS SOUND OFF ON SCOTCH, CAVIAR, BLING AND ALL THE FINER THINGS
PLUS BEAUTY TIPS FOR DAY & NIGHT

FOX SPORTS ANCHOR MOLLY MCGRATH
SHE’S GOT GAME
SMALL WONDERS

Nothing says decadence quite like doubling down on a dish that will be gone faster than the first round of cocktails. We found some of the most exquisite petite bites in town, made with ingredients such as truffles, caviar and chocolate-topped foie, in case you’re ever in the mood to put your money where your mouth is. / Megan Kavanagh

L’Espalier serves up classic culinary indulgence with its German Osetra caviar dish, featuring an ounce of the burst-in-your-mouth sturgeon eggs for $210. This king of all appetizers is presented on ice in a crystal vase, surrounded by traditional accompaniments like egg mousse and potato blinis.

L’Espalier, 774 Boylston St., Boston (617-262-3023) lеспalier.com

O Ya chef/owner Tim Cushman used French cuisine as inspiration for his foie gras nigiri, a $16.50 bite made with La Belle grade A foie gras, Claudia Corallo cocoa pulp and balsamic vinegar and paired with a slab of aged sake to mimic a classic foie and port pairing. “It was a beautiful marriage of flavors,” he says.

O Ya, 9 East St., Boston (617-654-9900) oyarestaurantboston.com

An entree portion of white truffle could set diners back $150, so chef Tony Messina aims to give them a taste instead at Uni Sashimi Bar, where a spoonful of the fancy fungi hits a $35 price point.

The Italian white truffle spoon pairs “one of the most luxurious ingredients in the whole world” with peewee crab, charred corn, apple cider, pickled apple and miso risotto.

Uni Sashimi Bar, 370 Comm. Ave., Boston (617-536-7200) unisashimibar.com

In-the-know diners have long looked beyond Davio’s rib-eyes to the steakhouse’s secret menu, which features a $100 Davio’s spring roll. A Benjamin pays for one of the Philly cheesesteak-inspired rolls, made with Japanese Wagyu beef infused with white truffle butter, onions sautéed in Champagne, cheddar cheese aged for 18 months and a helping of shaved black truffles.

Davio’s, 75 Arlington St., Boston (617-357-4810) davios.com

Q&A

DRINKING IT ALL IN

South Boston born and bred, Jack Maxwell essentially grew up in bars. Now he’s putting his love of drinking culture to good use, trekking the globe in Travel Channel’s new show Booze Traveler. We caught up with him on a break from filming in Australia to talk before the show’s Nov. 24 premiere. / Alexandra Cavallaro

TELL US ABOUT GROWING UP IN SOUTHIE BARS. A couple of us kids from the project figured we’d make some money, so we would shine shoes in barsrooms... These old men, these Irish guys, would say, "Jackie! How are you, kid?" It’s not that they were shitfaced. It was just that they had a couple of drinks, and it took the edge off. I would love the stories, even more than the money. I’d be on bended knees shining shoes, and they’d be telling these stories. Sometimes they’d be fantastical, they’d be adventurous, and they’d be exciting. Sometimes not true, I’m sure, but I never knew. I thought, "Wow, that’s skill. A pub is the public living room.”

SO ARE YOU THE ANTHONY BOURDAIN OF BOOZE? I would never say that, because he’s a published author and a chef. I just love adventure, love discovery. I would never pass myself off as this super expert who knows everything about alcohol, but I’m learning. And through me, hopefully, you will learn. And I honestly drink them. There’s no producing here. When you see me drink a whole drink of a frog in a blender—I drank the whole thing, I honestly did. And it’s a live frog they put in the blender, bones and all... But it’s not just the shocking drinks of the world. It’s the real drinks of the world.

WERE YOU EVER UNSURE YOU COULD DRINK SOMETHING? When we find a tribe in the Amazon that took us forever or, in Mongolia, a nomad family that took us two days to track down with a professional tracker, once we find them and they say, “Drink this camel milk vodka.” I couldn’t say no. Because you had me here; you took me in. How can I accept all of that but say no to the cocktails that are a part of your culture?

WHAT’S YOUR GO-TO DRINK? This experience has changed me. I’m a martini guy... But I’ve learned to really open my horizons. So I’ll ask a bartender, “What’s your favorite thing to make?” What’s the thing nobody orders that you think they should?" Because you can have adventure inside a barroom, inside a lounge, inside a cocktail glass—you don’t have to go around the world for that.