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where to eat in
BOSTON



Where To Eat In
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BY

Fred Isaacs and Leslie Turek

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Dedication

To the chefs and restaurateurs of Boston who made this book possible.

Acknowledgements

First we would like to thank that brave and steadfast corps of fellow guinea pigs who accompanied us on our rounds.

We would like to thank Dr. Anthony Lewis for his review of *Legal Seafoods*, which we incorporated into this book.

We are also grateful to Eddie Jones for providing us with our front cover.

Preface

We would like to tell you about our method of reviewing. We would assemble the largest number of people we could muster, go to the restaurant, order the widest possible variety of items, and pass samples around, so that each member of the group could taste them. We would then compare our impressions. Some places only got one visit, some got more than one. (We faced rather severe time limitations.) In no case did we tell the restaurant the purpose of our visit until we asked for a copy of their menu on the way out. We did not get preferential treatment; food and service were both what one would get for a sizeable, slightly boisterous party. Our dress ranged from suit-and-tie to sport shirt; except where noted, we had no trouble because of this. The restaurants reviewed did not pick up our tab or subsidize us in any way.

As a consequence of using this technique, we feel that this is one of the most reliable restaurant guides published so far. We have been as honest as possible; we have no reason not to. Restaurant reviewing is a matter of gaining impressions and passing them on to the reader. We feel that our lack of biases and our willingness to be honest in the way we express our opinions have enabled us to pass on useful impressions. But please bear in mind that there are no facts in this book--only opinions. We hope that you agree with ours, or at least appreciate them.

Introduction

Everyone has his own preferences in restaurants. These may or may not be logical; generally they are based on how well an establishment meets certain highly subjective standards. Price is the only absolute standard, and it influences one's judgment of the others. (You expect more from an expensive restaurant.) In this book we have generally tried to avoid overall ratings; since such evaluations are subjective, we have found these lists to be almost meaningless. We do have one rating--Boston's best half dozen. When we were discussing the restaurants among ourselves, we found that six stood out as truly exceptional. The brave corps of volunteers who accompanied us agreed with us that these six were truly outstanding; this helped convince us that our selections were not based on whim. Aside from our list of Boston's half dozen best, all our reviews present our reactions to the restaurants. It is up to you, the reader, to draw any conclusions from them.

In the descriptions we place our major emphasis on the food. This is the most important thing that a restaurant provides. Poor food well served and accompanied by an excellent wine list in a beautiful decor would still indicate a poor restaurant. Next we evaluated service. Poor service can most easily ruin an otherwise good meal; it can leave you too frustrated to notice the decor, the wines, or even the food itself. Wine lists were the next most important item. If a restaurant did not serve wine we noted it. (Personally, we prefer no wine list at all to anything less than a very good one. Unless the wine list is very good, you're generally better off bringing your own wine.) Due to the fact that wine lists tend to be poor, our wine list ratings are a bit different from our others. Very good, excellent, and superb all are the same as in other categories. But a wine list rated adequate is really fairly poor--we just didn't feel that it was sufficiently inferior to the competition's to be rated poor. Good is also a category meaning above average, but still not really good in the sense of what we'd like to see. Decor is not really dwelt on. Unless it was truly unusual, we felt that, as long as it was not so bad as to actively interfere with enjoying one's meal, it really didn't bear emphasizing. The scale used for almost all ratings was: Superb, Excellent, Very Good, Good, Fair, Poor, and Abominable, Inedible, or Atrocious (depending on the item referred to).

Information given in either the tables or the reviews (hours, credit cards, and prices) was the best available at press time. These things are subject to change. If you are really concerned about any of them, we suggest that you call the restaurant in advance and get the information from them.

All restaurants are variable; they have their good and bad nights. Most restaurants are considerably better during the week than they are on weekends; they're less crowded and can take more time to do things right. It is entirely possible that you, the reader, will hit one of the restaurants which we seemed very fond of on an off night. If so, our apologies. It is also possible that we hit your favorite restaurant on a series of off nights and so gave it a poor review. If so, our apologies again. Time limitations precluded our visiting each restaurant reviewed as many times as we would have liked.

If you, the reader, would like to take issue with anything which we have said or point out any good restaurants which we have missed (we realize that we have only reviewed sixty out of over one hundred and forty) we welcome correspondence. Send it to the address on the title page. As we plan to issue updated editions, your suggestion might very well make it into a future edition.

ANTHONY'S PIER 4

Northern Ave, Boston (see Harbor map)

423-6363

11:30 am - 11 pm Mon-Sat, 12:30 pm - 11 pm Sun.

No reservations

This is Boston's best expensive seafood restaurant. It is located on its own pier; the former excursion boat Peter Stuyvesant docked alongside the pier provides a unique cocktail lounge. The food, service, and wine list are all excellent; the size and noise of the main dining room are the things that remove Pier 4 from the list of Boston's half dozen best. The appetizers are excellent. Particularly recommended are: Pier 4 Dockside Bake, \$1.95, and its components: Baked Clams a la Anthony, \$1.85 (filled with bread crumbs, lobster, and shrimp); Baked Oysters a la Rockefeller, \$2.25 (Oysters in the shell on a bed of spinach and topped with bacon); and baked clams casino (not listed as a separate item). The Shrimp a la Scampi, \$2.75, are excellent and served in a delicious wine, butter, and garlic sauce. Their main dishes are truly superb. Particularly recommended are: Baked Stuffed Lobster a la Hawthorne, \$7.75/medium, \$9.95/large (stuffed with breadcrumbs and lobster meat and baked in a way that doesn't dry it out); Fancy Jumbo Shrimp Scampi (described above), \$4.50; Broiled Halibut, \$4.75; and Baked Finnan Haddie, \$4.75 (smoked fish baked slowly in milk and butter). The items which come with the dinners are also delightful. Baked potatoes are served with sour cream, chives, and bacon bits. Wandering waiters provide pickled mushrooms, hot popovers, and corn at no extra charge. The salad served with the dinner (the Glover salad) is an excellent Caesar salad. Prime rib and other meat dishes are available for non-fish people. Desserts are excellent, and there is a very large variety. Examples: Strawberry shortcake, \$.85; Baked Alaska, \$.85; Ice Cream Pie, \$.75; Fresh Pineapple Half with Creme de Menthe, \$.75; Strawberries Romanoff, \$1.75; Cherries Jubilee Flambe, \$1.50; and Crepes Suzette, \$2.00. Service is excellent. Since there are no reservations, there is generally a rather long wait, but one can pass the time in one of the bars.

ATHENIAN TAVERNA

569 Massachusetts Ave. (second floor), Cambridge (Central Square)

Lunch: 11:30am-3pm every day. Dinner: 3pm-11pm every day.

547-6300

This is an excellent modern Greek restaurant located in the midst of Central Square. The combination of the service, the food, and the prices cause us to rate this above the other Greek restaurants in the Boston area. Particular favorites are: Lamb Artichokes (chunks of lamb with artichoke hearts in egg and lemon sauce) \$2.45; Lamb Exohiko (Roast marinated lamb stuffed with feta cheese and olives) \$2.10; Moussaka (layered ground beef and eggplant baked in bechamel sauce) \$2.10; Roast Spring Leg of Lamb, \$2.95; Baked Spring Lamb, \$2.05. The above items are a la carte and may be ordered on a dinner for \$.95 additional. (The dinner includes soup, salad, dessert, and beverage.) Among the appetizers we recommend heartily the Greek Antipasto (containing stuffed grape leaves, caviar salad, pickled baby eggplants, artichoke hearts, anchovies, olives, tomato, lettuce, boiled eggs, and shrimp) \$2.25; and the Spinach Pie, \$.60. Service is excellent, the food is very good (with the exception of the cooked vegetables, which are cooked to death; this seems to be a common failing of Greek restaurants), and the restaurant is fully licensed. They have a good selection of quite palatable Greek wines. The decor is more-or-less Aegean modern. They have a lunch menu which has prices ranging from \$.85 to \$1.50 lower than the dinner prices. The lunch prices definitely make this restaurant a best buy.

ATHENS-OLYMPIA CAFE

51 Stuart St. Boston (see Downtown map)
11:30 am - Midnight every day.

426-6236

This is an acceptable Greek restaurant. The main dishes are good; the baked lamb is particularly tender and juicy. The Ariston ala Olympia (\$3.95) is a combination plate of baked lamb, a baked chicken section in an overly strong sauce, Greek vegetables--cooked until they are almost dissolved, and a Greek style rice pifaff--rice with a sauce. We particularly recommend the Moussaka, a casserole consisting of eggplant, ground lamb, and bechamel sauce. Unfortunately, this is not served every day. Items may be ordered from an a la carte list or a dinner list; there is a \$.70 difference. The dinner includes soup or juice, dessert, and beverage. The Greek Salad, \$.60, is listed as their specialty; it is very good indeed. The appetizers are both disappointing and overpriced. The Assorted Greek Hor D'oeuvres (sic), \$1.95, is exceedingly skimpy and the oily, spicy shrimp dressing spreads over everything and flavors it. The Taramasalata (caviar salad), \$.75, is not overpriced, but it has an overly strong taste. The Celery and Olives, \$.75, is exactly that; it is a medium serving of both, which, at that price, is ridiculous. Service is good, though the language problem tends to be a bit worse than usual. The decor is not very exciting; it is 1930's type restaurant with booths and murals. There is a daily lunch menu. Sample items are: Greek Salad, \$1.45; Rib Lamb Chop, Vegetable, and Potato, \$2.95; Shrimp Salad, \$2.20. Lunch items include soup or juice, plain desserts (such as rice pudding, jello, and ice cream), and beverage. The wine list has a good selection of Greek wines, but few others.

AU BEAUCHAMP

99 Mt. Vernon St. Boston (Beacon Hill)

LA3-6720

Lunch: Noon-2:30 Mon-Fri. Dinner: 6-9 Mon-Fri, 6-9:30 Sat, 5-9 Sun.

This is an excellent fairly small French restaurant; though the menu is rather limited, most things are very good. The menu changes daily, so specific items mentioned may not be available on any given day. Particularly recommended are: Duckling aux Ananas (roast duck served with pineapple pieces and a very good sauce), \$5.95; and Entrécote au Poivre Beauchamp (a very good steak au poivre), \$7.25. All entrees are served with potato, vegetable, appetizer, salad, and dessert. The vegetables are quite good, one of the hallmarks of a good restaurant. The onion soup is an excellent appetizer; the soup is strong and has authority; too often onion soup is watery and bland. The vichysoise is, unfortunately, a bit thin and does not have a strong enough leek flavor. The desserts are excellent; the chocolate mousse is exceptionally fine. The little touches are all perfect; the bread is fresh and very good. The wine list is excellent. Service is very good; the waiters and waitresses speak excellent French, but not to the total exclusion of English. The decor is white tablecloths and French murals painted on the walls. The lunch menu offers some truly good bargains. Sample lunch items are: Coquilles St Jacques, Beauchamp, \$3.50; Filet of Sole Meuniere, \$3.15; and Calf's Liver Saute, \$2.95. These are served with soup or salad, potato and vegetable. They also have omelets (\$1.85--\$2.25) which are served with soup and salad.

BARNEY'S EATING AND DRINKING PLACE

22 Boylston St., Cambridge (Harvard Square) 864-8450
Lunch: 11:30-2:30 Mon-Sat. Brunch: 10:30-2:30 Sunday only.
Dinner: 5-10 Sun-Thurs, 5-11 Fri and Sat.

Barney's atmosphere is best described as pre-Prohibition Irish saloon. Their menus are in keeping with this atmosphere. They feature both simple dishes well prepared and more complex dishes with simple (and English) names. Their menu does change every few months, so that all the items mentioned in this review may not be available. However, they will have been replaced with others equally good. I will begin describing their food with their Brunch, one of my favorites. It is more expensive than the brunch at the Falstaff Room; however, the food is more sophisticated. Featured items are: Roast Beef or Corned Beef Hash (one of the few truly well-prepared versions of this dish available; it has never seen a can) \$2.25; Omelets \$2.50; Eggs Benedict (with good, properly made Hollandaise Sauce) \$2.50; Cheese and Onion Pie (also known as Quiche aux Oignons) \$1.95; and their delicious cheesecake \$.75. Their dinner menu features such items as Sirloin Steak with Peppercorns and Red Wine Sauce (a delicious Steak au Poivre) \$5.95; Chicken Curry \$3.75; Schrod with Lemon Butter \$3.50; Corned Beef and Cabbage \$3.95. Dinners are served with salad, potato, and bread. Their appetizers are quite good with Soused Shrimp \$1.95; the usual clam and oyster things; and Veal and Ham Pie (actually a delicious veal and ham pate cooked in a crust and served cold with a sweet sauce) \$.95. Their lunch menu is something of a combination of the brunch and the dinner (with a few other goodies). Featured are: Veal and Ham Pie \$1.50; Eggs Benedict \$2.25; Cheese and Onion Pie \$1.95; Roast Beef Hash \$2.25; Crepes \$1.85; and Omelets. All the above are served with french fries which appear to be made from non-frozen potatoes. There is also a fairly wide range of sandwiches and salads. Their liquid refreshments are quite nice, featuring Irish Coffee (\$1.25) of course. They have an interesting assortment of mixed drinks with their brunch (after 12:00 noon), including a Champagne Orange (\$1.35), which is a painless way to drink orange juice. Their wine list is short; their beers are much more interesting. They have Harp and Whitbread's on tap. Service is sometimes spotty. Their waitresses are good, but on some occasions there don't seem to be enough of them. We heartily recommend the Sunday brunch, but call ahead, as it is discontinued during the summer.

BENIHANA OF TOKYO

201 Stuart St., Boston (near Park Square -- see Downtown map) 542-1166
Lunch: 12-2:30 Mon-Fri. Dinner: 5:30-10:30 Mon-Thurs.
5:30-11:30 Fri and Sat.

This is one of the better Japanese restaurants in the Boston area. They feature teppan (grill) cooking only. Parties of 8 (smaller parties are combined) are seated around a metal-topped grill table, and a chef materializes who cooks the party's orders on the table. The chefs themselves are masters of showmanship; the meal is entertaining as well as delicious. They feature Hibachi Chicken with vegetables (\$4.95 -- chicken cooked on the grill with soy sauce and sesame seeds), Sukiyaki steak with vegetables (very thin sliced steak -- \$6.25), Hibachi steak with vegetables (large, mouth-sized chunks of good beef -- \$6.75), and Filet Mignon with vegetables (a fairly good filet served in bite-sized pieces -- \$6.95). All of these come on the dinner which includes Japanese onion soup, grilled shrimp, mushrooms, onions, zucchini, and bean sprouts, a Japanese green salad, and dessert (ice cream or sherbet). They also have a Benihana Special, which consists

of a special steak, all of the above side dishes, plus Sake, for \$10.00. The service is somewhat spotty. The chef who cooked our main courses was very good, but the waitress didn't seem to understand that water glasses should be kept filled. The decor is massive Japanese. (The sheer size of the dark wooden teppan tables gives an impression of mass; this is enhanced by the heavy Japanese stoneware bowls.) They also feature a Japanese bar. The lunch menu is a la carte, and it features dishes served at about the same price as the dinners. The repertoire is the same. This is recommended for those who want a good and unique meal. The teppan cooks are fascinating and the performance is almost worth the price of the meal. Free parking is available at the Motor Mart Garage.

BISHOP'S

99 Hampshire St., Lawrence (see North of Boston map) 1-683-7143
11:30 am - 10 pm Sun-Thurs, 1:30 am - 11:30 pm Fri and Sat.

This was a discovery that we made at a convention, and I'm so thoroughly turned on by the place that I insist on telling people about it whether or not they'll ever be in the area. They offer a combination of American (steaks and lobster) and Arabian food. Their food is clearly served by an Arab Jewish mother, if such a thing exists. I was there as part of a party of five people. We had noticed that they had a mixed Arabic platter, which sounded yummy and had all sorts of things on it. This platter came in three versions: Small, Medium, and Large. Leslie wanted to order a Medium since the Medium and Large platters had more variety than the Small. The waiter seemed skeptical. Upon polling the table, he found out that we were all going to have the Arabic Platter, together with Tahini for an appetizer. He thereupon stated that two Medium platters would be enough for the five of us. He was wrong--they were way too much. One Medium Arabic Platter costs \$4.50 and feeds four people quite adequately. The Tahini costs \$1.50 and consists of a large (over a pint) bowl of Tahini, a big basket of Syrian bread, and a big bowl of chopped onions. On top of everything else, even their baklava--called bilayee (\$1.60)--is huge. It is about three times the normal restaurant serving of baklava. I also admired the size of other dishes passing our table. Their roast beef (\$5.75) compares favorably in size with Durgin Park's. Their shish kebab (\$3.50 for lamb, and \$4.75 for beef tenderloin) is almost all meat and a string about 10 inches long of two inch hunks. It comes with a plateful (and I mean a normal sized dinner plate full) of french fries. The baked stuffed clams appetizer consists of four large clams (\$1.75). It's almost worth the drive out just to get your mind blown by their concept of a portion. The decor is modern and nice, and the waiters are skillful and friendly. Their wine list is not too bad; perhaps I'm just a little shocked at the idea of wine with Arabic food. Their wine prices seem lower than normal, but this is just a vague impression. They do not take reservations on Friday or Saturday, so be warned. They also do tend to be crowded (though they are quite large), because a lot of other people know about the place, too.

BORASCHI'S

793 Boylston St., Boston (Copley Square--see Back Bay map) KE6-6300
11:30 am - 11 pm Mon-Fri, 4:30 pm - Midnight Sat, 3 pm - 10 pm Sun.

This is definitely a first rate Italian restaurant. The things that particularly impress are the little extra touches. A relish dish containing olives, celery, carrot sticks, and peppers appears as soon as one is seated. The

waiters come around when the pasta is served with a lump of Parmesan cheese and a grater and grate the cheese onto the pasta. Particularly recommended are the Chicken Bracciolettine (a chicken breast rolled around Prosciutto and a cheese and herb mixture and then broiled, served with a salad and pasta) \$4.50; and the Fettucine a la Boraschi, \$2.95. The Fettucine is home made and is a little softer than it should be; the sauce is a butter-cheese mixture and is delicious. The pasta is cooked al dente, the way it should be. They also have Steaks (about \$6.50); seafood, featuring a Lobster Fra Diavolo (lobster in tomato type hot sauce) \$6.95; and a variety of pasta and veal dishes. The appetizers are good; the Baked Cherrystone Clams Casino (\$1.75) are particularly good. They have an excellent salad containing string beans, red onions, garbanzos, peppers, tomatoes, and cucumber for \$1.00 a la carte. The wine list is complete and very reasonably priced; there is a Cesare Mondavi California Chablis on it for \$3.00 per full bottle that is quite drinkable--definitely a best buy. The service is excellent and unobtrusive. The decor is rich and somehow gives a turn of the century impression (lots of wood railings and pillars and a red velvet wall paper). Free valet parking is available. A lunch menu is available; the food is more prosaic and the prices are not really too much lower. (Veal Scallopini Marsala, \$3.50; Fettucine, \$2.25; Manicotti, \$2.25; Tenderloin of Beef Stroganoff, \$2.85, complete; Schrod, \$2.50.) Salads and sandwiches are also on the lunch menu. Function rooms are available.

CAFE BUDAPEST

90 Exeter St, Boston (Copley Square Hotel--Back Bay) 734-3388
 Lunch: Noon-2 Mon-Sat. Dinner: 3-10:30 Mon-Thurs, 3-12 Fri and Sat,
 1-10:30 Sun.

This is definitely one of Boston's half-dozen best; it is also my personal favorite. The combination of superb food, excellent service, and attractive decor makes this restaurant a true dining experience. Particularly recommended are: Wiener Schnitzel a la Holstein, \$6.75 (two schnitzels, one topped with a fried egg and an anchovy, the other topped with a deep fried mushroom cap. The schnitzel is excellent, even by European standards. I quibble somewhat with the garnish; in Holstein it is much more elaborate. This is served with an excellent "potatoes au gratin" consisting of a custard layer containing cheese and hard-boiled egg on top of a sliced potato bottom.); Sauerbraten a la Saint Hubert, \$5.95 (a spicy version of this dish; the sauce contains just enough mustard. The Semmelknodel--a flavored dumpling--served with this is one of the tenderest knodels I have ever seen); Chicken Paprikas, \$5.25 (an excellent roast chicken in a rich paprika flavored sauce; the nakkedli served with it are a cross between noodles and dumplings reminiscent of spaetzeln); Mushrooms stuffed with breast of turkey, \$5.95 (the filling is lightly spiced and the mushrooms are served with an incredibly rich and incredibly concentrated mushroom sauce); Veal Goulache (a delicate but flavorful version of this classic dish, served with the nakkedli), \$6.25; and Tournedos Rossini, \$8.95 (a superb prime steak coated with goose liver and mushrooms, and accompanied by both Madeira and Supreme sauces. The Madeira sauce has a particularly excellent slightly sweet and haunting flavor.). The appetizers and soups are also, of course, superb. Particularly recommended are: Baked Chicken Paprikas Pancake, \$1.50 (an excellent crepe filled with their superb paprikas sauce and boned chicken); Stuffed Mushroom Pancake, \$1.50 (the excellent crepe filled with their superb mushroom sauce and topped with a stuffed mushroom cap); and the Mousse of Imported Herring, \$1.50 (a herring based salad containing all sorts of delightful surprises, such as red domestic caviar). Among the soups we particularly recommend: Hungarian Country-Style Soup with Chicken Liver

Balls, \$1.00 (a delightfully rich chicken soup containing leberknodel--chicken liver dumplings--which are light and delicate, yet flavorful--these are far better than any I had in Bavaria); and Iced Tart Cherry Soup, \$1.20 (a particularly fine example of this unusual and delectable dish). Two excellent combination items are served for two people. They are: Pot-Pourri (consisting of Sauerbraten, Stuffed Mushrooms, Veal Goulache, and Scampi a la Hongrois), \$16.95; and Mixed Grill a la Hongrois, \$17.95 (consisting of Grilled Filet Mignon, Wiener Schnitzel, Natur (unbreaded) Schnitzel, and Pork Chop). Both of the specials include choice of soup, tossed salad, accompaniments (potato and vegetable or rice or other starch, where appropriate), pastry, and coffee. The ordinary entrees include only salad and appropriate starches and vegetables. Soup, pastry, and coffee may be added for \$2.00 extra. The dessert selection is truly spectacular. My favorite, nicknamed the Crepe Gloppee, is the Gundel Pancake, \$2.50 (two crepes with a delicate almond-orange cream filling topped with a raspberry meringue topping covered with a rich chocolate sauce). Also highly recommended are: Strudel (\$1.00); Crepes aux Marrons, \$3.50 (crepes suzettes with a chestnut puree filling; sinfully rich); Champagne Torte, \$1.00 (a very rich cake containing layers flavored with both champagne and rum); a mocha Dobos Torte, \$1.00; and a Chocolate, Raspberry, Walnut Torte. They have five kinds of coffee (plus an additional flaming one) and seven kinds of tea. The attention to little details--the variety of teas, the stuffed mushroom cap on the mushroom pancake, the super-concentrated mushroom sauce, the freshly baked bread, and the fresh flowers on the tables--are what make this a great restaurant. The service varies between superb on weekdays and merely excellent on weekends. On weekends the place is too crowded and the tables are too close together, though the waiters certainly do their best. The wine list is very good, but it consists entirely of Hungarian wines. They are excellent; be adventurous. The decor is plaster walls with wood beams; it almost gives the illusion of a bustling Central European country inn. The cocktail lounge is excellent--good drinks, opulent decor, and Hungarian music. There is a lunch menu; the considerably reduced prices and the superb food and service make lunch at the Budapest a best buy.

CASA MEXICO

75 Winthrop St., Cambridge (Harvard Square)

491-4552

Lunch: 12-2 except Sunday. Dinner: 6-10 Sun-Thurs, 6-11 Fri and Sat.

This is one of Boston's half-dozen best all-around restaurants. The cuisine is formal Mexican--while tacos are on the menu, the owner-manager shudders at the thought of serving them. Ordering is a la carte; a wide selection of appetizers, soup, entrees, salads, and desserts is available. Not everything contains chili. Those with tender tongues are advised to ask the waiter about specific items and avoid anything described as piquant like the plague. Items which I am fond of are: Enchiladas Verdes (enchiladas stuffed with chicken and baked in green tomato sauce gratinee and sour cream --\$4.00); Chicken Mole (a classic Mexican dish with a chocolate and chili sauce, rather hot--\$4.25); Broiled tenderloin of pork in a fruit juice and chili marinade (\$4.75); and the Tostadas (open-faced tortillas, topped with refried beans, melted cheese, chili sauce, shredded lettuce and chicken--\$3.75). Amongst the appetizers, soups, and salads: Guacamole (a mixture of California avocados, lemon juice, and spices--\$1.25); Ceviche (a very spicy marinated raw fish--\$1.25); Baked cheese with chorizo sausage (\$1.25); Baked stuffed oysters prepared with chili and spices (\$2.50); Shrimp in green tomato sauce (\$1.50); Cold Avocado Soup (\$1.00); Tortilla Soup (\$.75); and a spinach and mushroom salad (\$1.00). Among the desserts: flan, of course (\$.60). There is the traditional custard with a caramel bottom. Their

Mexican coffee (\$.35) is a specialty of the house and should not be missed. It's beautifully spiced with all sorts of goodies. General notes: the decor is nice, the service is somewhat slow (but neither do they rush you) and the prices are somewhat high (\$7.00-\$10.00 per person for appetizer, soup, salad, main course, flan, and coffee). It is unlicensed, so bring your own wine. Most of the main dishes are served at lunch, and the prices are \$1.25-\$1.50 lower.

CATHAY HOUSE

70 Beach St, Boston (see Downtown map)
11 am - 3 am Mon-Sat, 1 pm - 3 am Sun and Holidays.

547-7136

This is a somewhat elaborate Cantonese restaurant. Their food contains vegetables and spices not present in the same dishes at some of the cheaper restaurants. They have a bar which features some "Polynesian"-type drinks. The food tends to be a bit salty and the portions are rather large, so one should order less than normal. (About 2/3 dish for each person) The quality of the ingredients used in the dishes--the beef in the meat dishes, for example, seems to be a bit higher than in most Chinese restaurants. Particularly recommended are: Beef with Oyster Sauce, \$3.00 (slices of relatively good pan-fried beef in oyster sauce; no vegetables); Pea Pod Soong, \$4.10 (diced pea pods, diced water chestnuts, diced Chinese mushrooms, and chopped pork in a light sauce with crushed almonds sprinkled on top); and the Sweet and Sour Shrimp, \$3.60 (the shrimp are good and well-fried; the sauce has less of a sour touch and more of a fruity taste than is usual). Service is good; their waiters seem to find it somewhat easier to communicate in English than those at many other Chinese restaurants. The decor is modern, but the restaurant is excessively dimly lit; it's impossible to distinguish the colors in the food. They also have orders to take out.

CHARDAS

1306 Beacon St., Brookline (Coolidge Corner)

232-3596

Lunch: 12-2:30 except Monday. Dinner: 5-9:30 except Monday.

For some reason, the best restaurants always seem to be Hungarian. This is one of them. While it is not absolutely the best restaurant in Boston, it is one of the top half dozen. It has that rare combination of excellent food, good and unobtrusive service, and a good wine list that make dining out a virtual paradise. It is expensive, but value is received for the money. Particular favorites are: Chateaubriand for two (using superbly aged prime beef) \$15.00; Transylvanian Wedding Plate (a superb Slavic mixed grill) \$12.95 for two; Beef Stroganoff (made from Filet in a delightful sauce with real character) \$5.50; Szekeley Gulyas (a smoky tasting ham and pork stew with sauerkraut) \$4.25; Pilaf Gypsy-Baron, \$3.95; and a Chicken Paprika (sour cream sauce) \$3.95. A salad individually selected to complement the particular entree is served with it. The appetizers are excellent. The Tart Cherry Soup is a delightful blend of cream, cherries and spices served cold. It is an experience which should not be missed (\$.85). The Mushroom Crepes and the Chicken Crepes (both \$.95) are items which should be tried. They are rich, flavorful, and the crepes are properly delicate. Children's dishes are available; they range from Stuffed Cabbage (\$2.50), Paprika Chicken (\$2.95), and Beef Goulash (\$2.95) to Veal Goulash (\$3.25). The desserts are good; their Apple Strudel is better than any I ever had in Vienna (\$.65). It has a rich, buttery crust which flakes if you speak harshly to it. The wine list is good. The emphasis is on Hungarian wines; be

adventurous and let your waiter advise you. (They are well worth sampling.) The restaurant is small. It has a seating capacity of about sixty. Reservations are definitely in order. The largest party which can be seated at one table is sixteen. The decor is attractive modern with booths. Lunch prices are from \$.95 to \$2.75 lower than the dinner prices.

THE CHARLES

75 Chestnut St., Boston (Beacon Hill)
5-10:30 Mon-Sat, closed Sunday.

523-4477 or 523-4350
Coat and tie required

The Charles is an Italian restaurant featuring alleged Florentine cooking. Servings are not overly large, but entrees come with spaghetti, which helps. (One has a choice between the spaghetti and canned boiled potatoes.) The spaghetti sauce is a bit too heavy on the bay leaf and the spaghetti needs to be drained a bit better and cooked a bit less, but it is definitely the lesser of the two evils. The Petti di Polla a la Strozzi (breast of chicken sauteed in butter and broiled with mushrooms and fontina cheese), \$4.25, is good, though I prefer the things that both Dom's and Boraschi's do with chicken breasts. The Spezzatini di Pollo in Bianco (chicken cacciatore without the tomatoes and with a garlic and olive oil sauce), \$4.25, is also good. The vegetables are readily identifiable, though they could be a shade crisper. The Bistecca Calabrese is very similar to the cacciatore, only with beef (\$6.95). It is an interesting combination, and good. The appetizers are a mixed lot. The Clams Casino (\$2.00) are very good. The Scampi a la New Orleans (broiled in butter and garlic) are not. The serving was small for the price (\$2.00) and there was an off taste to the shrimp. The fresh baked bread is served warm; it is delicious. The wine list is brief and, of course, leans heavily to Italian wines, but they are very good Italian wines. The service is excellent. The desserts are not exceptional, though the Bisque Tortoni is good. The decor is nice, being dimly lit restaurant modern.

CHARLEY'S EATING AND DRINKING SALOON

344 Newbury St, Boston (near Mass. Ave.)
11:30 am - 1 am Sun-Fri, 11:30 am - 12:30 am Sat.
Bar open until 2 am Sun-Fri and 1 am Sat.

267-8645

This is an old-fashioned type turn of the century restaurant. And it really is, except for the prices, which are distressingly modern (though not really expensive). The food is simple and straightforward, but good. Particularly recommended are: Broiled New York Sirloin, \$5.95; Prime Rib of Beef, \$5.75; and Sliced London Broil Au Jus, \$3.95. Barbecued Spareribs, \$3.95, are offered, but are not recommended. The sauce is mostly catsup and the aftereffects can be devastating. They also have Broiled Fresh Boston Schrod, \$3.95, and Baked Stuffed Jumbo Shrimps, \$4.50. The beef is prime, though not aged. Entrees come with rolls, baked potato and sour cream or french fries, and salad. A special offer gives you a mug of beer for 5¢ (how's that for an old-fashioned price?). The salads are quite good; their roquefort is truly a masterpiece. It contains large pieces of real, live roquefort cheese. Their appetizers include an excellent Clam Chowder (\$.40/cup); a rich and good onion soup (\$.35/cup); and a truly superb chili (\$.45/cup), only very slightly inferior to that which I make myself. They also have sandwiches and late night things. Examples are: Broiled Chopped Sirloin Sandwich, \$1.50; Roast Beef Sandwich with french fries, \$1.95; Club Sandwich Special (Bacon, Lettuce, Tomato, and Sliced Chicken) with french fries, \$1.75; Sirloin Steak and Eggs, \$3.75. The

decor is very well done; the pattern is green and white and gives the impression of turn of the century, while having modern lighting. Service is very good. The waiters sometimes seem rushed, but they are excellent and they are there when you need them. Charley's seems to be very popular and is often crowded.

CLUB HENRY IV

96 Winthrop St., Cambridge (Harvard Square)
6-10 Mon-Sat, closed Sunday.

354-8388

This is one of the very few first rate French restaurants in the Boston area. The food does have certain weaknesses, but the dishes recommended (as well as those not recommended) indicate that. Highly recommended are: Coquilles St. Jacques (scallops in a rich white sauce with mushrooms), \$5.25; Truite Grenoboise (trout sauteed in butter with capers), \$4.95; Foie de Boaille Saute Nicoise (chicken livers sauteed in wine and butter), \$4.95; and Entrecote Bordelaise (super-sirloin steak in a Hollandaise sauce with herbs and shallots), \$7.50. (All items listed except for the Entrecote are on the dinner; soup, salad, vegetable, and either coffee or tea are included. This amounts to about \$1.50 extra on the a la carte items.) Unfortunately, the Steak Au Poivre is thoroughly not recommended. The steak is good but the brown sauce is extremely weak. Some of the appetizers are good. We recommend the Vichyoise (somewhat thin, but flavorful and creamy), \$5.00. The desserts are also good; while none is exceptional, all are adequate. The wine list is truly unique; it consists mostly of drinkable (but not exceptional) wines. However, there is one page of the wine list which is almost a "who's who" of the very, very best French wines. For a compromise we recommend the Gewurztraminer (a unique spicy Alsatian white wine). Beware: the Chateauf-neuf-de-Pape is one of the inferior ones. The service is excellent and the decor is pleasant. The restaurant is located in an old two story building; it gives an overwhelming impression of white linen and wood panelling. All in all, it is highly recommended.

COPENHAGEN ROOM

Sheraton-Plaza Hotel, Copley Square (Back Bay)

267-5300

Breakfast: 7am-11am. Lunch: 11:30am-3pm. Dinner: 5pm-10pm.
Open every day.

This is an interesting variation on the theme of the hotel restaurant, oriented around smorgasboards. Each meal has its smorgasboard, as well as non-buffet items. All smorgasboards are run on an all-you-can-eat basis. The Dinner smorgasboard is the most spectacular and the most expensive (\$5.75). It contains over forty items. It has enough variety to satisfy almost any palate; there are not as many fish dishes as one finds on more ethnic smorgasboards, but those which are there are very good. Danish beer provides a nice accompaniment to both lunch and dinner. The hot items and the caviar were the only two things which we found to be at all unsatisfactory. The roast beef is kept warm under an infrared lamp; this tends to keep cooking it. The slices on top become dried out and very well done. The caviar is a rather poor grade. The desserts included are extremely good; they tend to be very rich cakes and trifles. Other items from the dinner menu include a daily Danish specialty (ranging from a tenderloin steak with onions at \$7.00 to a flounder filet in shrimp sauce at \$4.75), Sirloin Steak, \$7.00; Lobster, boiled or broiled, \$8.85; Fresh Boston Schrod, \$4.25; and Soft Shell Crabs in butter, \$5.00. There is a

wide variety of appetizers, leaning of course towards the Danish. The Lunch menu features a Lunch buffet for \$2.65. This consists of ten items and runs fairly heavily to salads. They also feature hot entrees (examples: London Broil, \$3.20; Breast of Chicken, Eugenie, \$2.85; and Spanish or Cheese Omelette, \$2.85), American sandwiches, salads, and a tempting array of Smorrebrod, Danish open faced sandwiches, ranging from a shrimp sandwich with mayonnaise and dill, \$2.10, to egg and tomato on Danish rye with onion and parsley, \$1.60. There is a breakfast buffet for \$2.15, as well as Eggs Benedict (\$2.75), blueberry pancakes (\$1.85), and the normal assortment of breakfast items. Service is excellent; the decor is an interesting combination of early-hotel plush and modern. Heartily recommended, particularly for those who know and like Scandinavian food.

DOM'S

236 Commercial St., Boston (near Aquarium--North End) 523-8838
Lunch: 12-3 Sun-Fri. Dinner: 3-2am Mon-Fri, 3-1am Sat, 3-12 Sun.

This is the best Italian restaurant that we have ever eaten at. They are located in an obscure part of town, but they are well worth the trip. Their food is superb. They have two menus, an Italian one (North Italian) and a French one. We favor the Italian one. Particularly recommended are: Vitello or Pollo Fiorentina (veal cutlet or chicken breast with butter, shallots, and garlic--\$5.00), Vitello or Pollo Peccanti (with an anchovy, butter, and caper sauce--\$5.00), Leopardo (clams steamed in tomato puree on a bed of vermicelli--\$4.00), Antipasto (consisting of fresh roasted marinated peppers, cold stuffed eggplant, a lobster tomalee tart, and prosciutto with melon--\$2.25). Their minestrone is also exceptional; it contains real, live crisp vegetables (\$1.00), as does the Cacciatore (Veal, chicken or shrimp--\$6.00). In addition to the things we have tried, there are other intriguing items on the menu, such as Lobster Diavolo stuffed with shrimp and clams (\$9.75) and Filetto Braccialitine (Prime tenderloin stuffed with fontina cheese and prosciutto served in a wine and butter sauce--\$7.50). Ordering is a la carte, and the prices are fairly high, but well worth it. Their wines are expensive (it appeared to be about a 200% markup) but good--not that many restaurants offer Heitz (California) Zinfandel and Chablis. Their lunch prices are lower. The Leopardo is \$2.50, the Minestrone is \$.75, the veal dishes are \$2.75, and the Cacciatore is \$3.00. One additional feature is the desserts (mostly custards, mostly priced at \$1.00), which vary from day to day. They are not commercially made and each one shows the loving care lavished on it. The service is like the food, superb. Patrons with children will be happy to know that Dom's provides children under 10 with spaghetti, meatballs, and a beverage as their guests. Dom also claims to be willing to prepare any desired dish not on the menu and to serve a banquet to any number of people if given enough advance warning.

DU BARRY FRENCH RESTAURANT

159 Newbury St., Boston (Back Bay) 262-2445
Lunch: 11:30-2:30 Tues-Fri, 12-3 Sat. Dinner: 5-9 Tues-Fri and Sun,
(closed Sundays in July and August) 3-9:30 Sat.

This is a very spotty French restaurant. The inferior dishes are not bad, they are merely unexciting and overly bland. But the good ones are very good indeed. Particularly outstanding are: Chicken Livers Saute Provençal, \$4.25; Soft Shell Crabs Amandine, \$5.75; Cervelle au Euerre Noisette (Calves brains) \$4.25. (Dinner prices include soup, potato, vegetable, salad, dessert, and

beverage.) The Rabbit Saute au Vin Blanc had an overly gamey taste; it is the only item I found to be truly bad. Most of the rest of their repertoire is mediocre. The appetizers are not bad; the pate du chef (\$.80) is good. Their onion soup is overly bland. The wine list is a bit disappointing; however, it is not truly terrible. The Crepes Suzette (\$1.50) are highly recommended; they are far superior to their other desserts. The service is excellent; the waitresses are attractive and even seem to be French. The lunch is a best buy. Prices run about \$1.50 lower on the weekday lunch menu than they do on the dinner menu. The decor is nice, neat bourgeois. There is a garden; food is served outdoors during the summer.

DURGIN-PARK MARKET DINING ROOMS

30 North Market St., Boston ("In the shadow of Faneuil Hall") 227-2038
Lunch: 11:30-2:30 Mon-Sat. Dinner: 2:30-9 Mon-Sat. Closed Sunday.

NO RESERVATIONS ACCEPTED. (If Calvin Coolidge could wait in line, so can you.) This is a Boston institution, as well as being a good restaurant. The food is good; a few items are excellent. The portions are enormous. Particularly recommended are: Roast Stuffed Duck (\$3.25), half a duckling served with an incredibly rich brown sauce; Chicken Livers Saute in Wine with Bacon (\$2.25); Roast Loin of Pork with Fresh Apple Sauce (\$2.25). Their lobster dishes are also quite nice, though I feel that some of the restaurants which specialize in such things are even better. Sample prices are: Fresh Lobster Newburg, \$4.95; Broiled Live Two Pound Lobster \$4.95. While I don't normally like to get involved in theological debates, I feel that their Roast Prime Rib (\$4.95) is overrated. Granted, it is about an inch thick and occupies about 80 to 90 percent of a full-sized dinner plate, but it is not an absolutely premium cut. I have had better beef. However, it is worth ordering just once to admire its incredible size. Ordering is a la carte (at dinner); potatoes are the only thing included. Their vegetables really aren't worth ordering. They are overcooked; anyway, with their enormous portions, you shouldn't need them to fill you up. The appetizers are good; I have a particular thing for their Cherrystone Clams (\$.85/6). They are fresh and good. The desserts are excellent. The Strawberry Shortcake is both a work of art and an edifice, rather than a mere dessert. It is made only with fresh strawberries. The Indian Pudding is nice and properly spicy (\$.50), and, naturally, enormous. The Apple Pan Dowdy and the Deep Dish Apple Pie, both a la mode, are also fantastic. (Both \$.50) The lunch menu is somewhat peculiar. Items are either the same price as on the dinner menu or \$.95. When you consider that you can get a large serving of Chicken Livers Saute in Wine with Bacon for \$.95, this is definitely a best buy--if you like one of the items so priced. One fairly recent innovation is their bar. The bartenders are excellent; their drinks are in keeping with the Durgin-Park tradition. One of their Planter's Punches and you're juiced for the afternoon. The decor and the service are both legendary. The decor can only be described as a cross between turn-of-the-century slummy and rush hour. There are large, crowded rooms filled with bustling waitresses and decorated (if that is the word) in the sort of colors favored by slum landlords. But it grows on you. The seating is an institution, too. Each room is filled with a series of long tables. You are seated at these where there is a vacancy corresponding to the number of people in your party. It's a great way to meet people. The service is super-brisk. The waitresses are efficient and friendly, but intimidating. They are in no mood to tolerate nonsense or indecisiveness. Somehow you get the feeling that any one of them, all by herself, could serve as a bouncer in the combat zone. (It's not a question of size but rather one of attitude.) This is definitely a place to come to know and love.

ENGLISH ROOM

29 Newbury St. (Back Bay, near the Public Gardens) 262-5566 or 262-8631
11 am - 9 pm every day. No reservations taken.

This is a Boston student institution. The food is cheap, reasonably good, and there's a lot of it. The salad and the rolls, as well as some of the desserts, are truly excellent. The menu changes frequently, so dishes cited may not be available on any specific day. General characteristics of the food are: plentiful, but somewhat overly bland. There always seem to be less herbs and spices than really should be used. But the ingredients are good and that shows. Recommended are: Roast Prime Ribs of Beef with Natural Gravy (not the best possible beef, but very good for the price), \$3.31; Hot King Crab Meat with Drawn Butter, \$3.88; Roast Stuffed Breast of Chicken with Cranberry Sauce, \$2.74; Broiled Schrod with Lemon, \$2.74; and Grilled Pork Chops with Applesauce, \$3.03. The above are served with choice of two vegetables, unlimited salad, rolls, appetizer, dessert, and beverage. The appetizers are standard-inexpensive--fruit cup, juices, and marinated herring, usually. The rolls are delicious sweet rolls, generally with some sort of cinnamon flavoring. The salad is unique and truly excellent. (They refused to give the recipe to Gourmet magazine. We think we've identified milk, honey, sugar, and celery seed in the dressing.) The vegetables are invariably either canned or overcooked. The desserts are also excellent; most are made on the premises and they all seem to be made with tender loving care from fresh ingredients. They make us regret the size of the meal. Service is good but brusque and no-nonsense. (They don't tolerate indecisiveness. Be prepared to list your entire meal in one breath.) The atmosphere, if it can be called such, is plain and bustling. A lunch menu exists; items on it are \$.05 cheaper for the full dinner and about \$1.05 cheaper for a luncheon, which only includes one vegetable, salad, and rolls (no dessert or appetizer). There is a \$.95 minimum per person between 11 am and 4 pm. The lunch menu also features sandwiches and salad plates. Examples are: Tuna Salad Plate, \$1.17; Hamburg on a Roll, \$.85; and Bacon, Lettuce, and Tomato (BLT), \$.90.

FALSTAFF ROOM

Sheraton-Boston Hotel, Prudential Center, Boston 236-2000
Breakfast: 7:30 am - 10:30 am Mon-Fri. Lunch: Noon-2:30 pm Mon-Fri.
Dinner: 5:30 pm - 11:30 pm Mon-Sat, 5:00 pm - 11:30 pm Sun.
Saturday Lunch Buffet: 11:30 am - 2:30 pm.
Sunday Brunch Buffet: 9:30 am - 3:00 pm.

This is a well-run hotel dining room. All is not perfect; there are areas in which it could use improvement. But it is certainly adequate and a lot better than most. The food is good; weak points are the Chicken Eugenie, the vegetables, and some of the seafood. The Petite Filet Mignon (\$6.95) is very good and is definitely prime beef. The Skillet Steak (\$6.95) is also very good; the vegetables accompanying it are thoroughly overcooked, however. The Baked Stuffed Jumbo Shrimp (\$5.50) are good, but they aren't really stuffed--a breadcrumb mixture is piled on them and drawn butter is served with them. However, the shrimps themselves are good, fresh, and have an excellent flavor. The Chicken Eugenie (breast of chicken with ham, mushrooms, and a sherry sauce) is excessively dry. The chicken breast is broiled and then covered with the sauce; it should be sauteed and cooked in the sauce for a few minutes. (Price, \$4.75). Daily specials, ranging from \$4.95 to \$5.50, are offered. The Friday special, Casserole of Seafood Newburg (\$5.25), has a good Newburg sauce but somewhat inferior seafood. Prices of most entrees include potato, bread, and a buffet salad. Sour cream

and chives may be had with baked potatoes, a policy we heartily favor. The salad buffet is extremely good. The Sheraton has an excellent Roquefort dressing, which we are addicted to. There are also a plethora of salad ingredients, up to and including anchovies. The appetizers tend to be both oversized and overly expensive. The soups, however, are very good. We particularly recommend the Genuine Snapper Soup with Sherry (made from snapping turtle) at \$.85; it is superb, sinfully rich, and the shot of sherry adds the perfect touch. The Onion Soup with Croutons (same price) is very good and sufficiently rich. The desserts are very good. The Ice Cream Pie is reminiscent of Baked Alaska; it is excellent (\$.95). The Mocha Parfait with Kahlua is exactly that; the combination is very good (\$.95). The Black Walnut Pecan Pie, Devonshire is served with whipped cream; it, too, is superb (\$.85). Even the ice cream is outstanding (\$.75). Service is good, but there is sometimes a language problem in communicating with your waiter. (If it had not been for this problem, the service would have been classed as very good; though not trained in the French style, the waiters are most attentive.) The weekday lunch menu features hot sandwiches (example: Camelot, which is turkey, tomato, bacon, sliced egg, and thousand island dressing on toast, \$2.30); salads (example: Crab Meat Louie with Lobster, \$3.25); hot entrees (example: Broiled Scallops on Toast, \$2.65); and a rotation daily special at \$2.65. The breakfast menu is more or less standard. The Saturday buffet is a sandwich buffet; it costs \$2.95, including one mug of beer. The Sunday buffet truly spectacular; it is \$3.95 for adults, \$1.85 for children under 12. It consists of a mixture of breakfast items (scrambled eggs, ham, sausages, bagels, lox, fruit, etc.) and two or three luncheon dishes plus desserts. There is no limit to the number of times one can go back. After Noon, there are also unlimited (weak) Bloody Marys--free. Reservations are recommended.

FELICIA'S

145a Richmond St (North End)
5 pm - 10:30 pm every day.

523-9885

This is a good Roman restaurant. (Roman cooking is something of a cross between the North Italian cooking, heavy on meat dishes, and the South Italian tomato sauce and pasta.) They have a fairly small menu, but most things are cooked to order. Ordering is a la carte. Particularly recommended are: Chicken Verdicchio, \$4.50 (Felicia's specialty; a boneless chicken breast in a lemony sauce with mushrooms and artichoke hearts; very good); and Caneloni, \$4.75 (pasta tubes filled with an excellent but unidentifiable mixture of meats and vegetables and served in a tomato sauce with cheese; accompanied by a salad.) They also have Lobster Fra Diavolo, \$8.50 (order one day in advance), Veal Scalloppine a la Marsala, \$6.25; Fettucini Alfredo, \$2.95; and Veal Margherita (fried in batter and served similarly to the Chicken Verdicchio), \$4.50. Their appetizers are more or less what one would expect. Examples are: Antipasto (very good; a nice variety), \$2.50; Shrimp Marinara, \$1.75; Zuppa di Clams, \$1.95; and Clams Casino with Fruit of the Sea, \$2.75. The desserts are also standard for a good Italian restaurant. Examples are: Assorted Italian Pastry (very good indeed), \$.60; Zabaglioni (a thin custard flavored with Marsala wine), \$2.25; Tortoni, \$.50; and Spumoni, \$.50. They also have an adequate wine list, running heavily to Italian wines. They also have beer; Lowenbraun and Heineken share the honors with Budweiser and Millers. Service is very good, but not exceptional. The atmosphere is dimly lit wood-paneled pseudo-old Italian.

FERDINAND'S

121 Mt. Auburn St, Cambridge (Harvard Square)

491-4915

Lunch: 11:30-2:30 Mon-Fri, 12-3 Sat. Dinner: 6-10 Sun-Thurs,
6-11 Fri and Sat.

This French restaurant is highly variable, both in food and service. The service variability is particularly bad. Things are served with style, but too much emphasis is placed on serving everyone in a party simultaneously; since the scheduling in the kitchen is not too exact, this means that a good dish can be ruined by being allowed to get cold. The kitchen itself is variable; many dishes are well-prepared and truly excellent while fundamental mistakes are made in others. Particularly recommended are: Frog's Legs Provencale, \$5.50; Filet of Sole Duglere (stuffed, rolled, and in a sauce), \$3.75; and Escalopes de Veau Maintenon (an externally stuffed veal scallop), \$5.75. On the other hand, the Soft-shelled Crabs, Maitre d'Hotel (\$4.95), had a bitter off flavor which totally ruined them. All entrees come with potatoes and salad. The potatoes tasted ostentatiously canned, though the management earned our wrath by denying this. The appetizers were also a mixed lot. Particularly recommended are: Onion Soup, Parmesan, \$.40 (properly rich); Champignons Provencale, \$1.25 (mushrooms sauteed with herbs and garlic); and the Crabmeat St. George "en coquille", \$1.95 (crabmeat soaked in butter with a rich white sauce). The wine list is very good; they claim to be expanding it. The desserts are also a mixed lot. The Cherries Jubilee, \$1.75, are very good-- the cherries and the sauce are properly flavored, though the cherries are canned. The Mousse au Chocolate, \$.75, is the other side of the coin. The bitter off-taste in this caused it to be rated thoroughly inferior. (It would have helped if the sweetened whipped cream had been served at the same time as the mousse instead of after the mousse had been eaten without it.) The decor is very nice; wood panelling and windows are the dominant impressions. The service is good, with the exceptions mentioned above. There is a lunch menu with lower prices; sample items are: Omelettes, \$1.60; Quiche Lorraine (an unsweetened custard, cheese, and bacon pie), \$2.00; and Carbonnade of Beef Flamande, \$2.50 (a beer-based, hearty beef stew). Lunch items include salad, bread and butter, and a choice of a glass of wine or coffee or tea or milk.

FIVE CHATEAUX

Hotel Sonesta, 5 Cambridge Parkway, Cambridge
5:30-10 Mon-Fri, 5:30-11 Sat, 1-10 Sun.

491-3600

This is the sort of place which causes extreme frustration to the restaurant reviewer. They give the impression of having once been very good. They do everything almost right, but the almost is enough to change dining here from a pleasurable experience into a ripoff. There are, however, a few things done well enough to give one an idea of how good they could be. The Medley of Hot Hors d'Oeuvres, \$2.25, is excellent. It contains Escargots en Pot, a Shrimp Scampi, and Clams Casino. (Each of these can be ordered separately.) The Lobster Bisque (\$1.10) and the French Onion Soup Gratinee (with real melted cheese--\$.95) are both very good. The Steak Cafe de Paris (\$5.65) has a very good flavor, but it is slightly tough. The Duckling Bigarade (\$5.75) is not a bigarade. It is served in an overly sweet sauce and the duckling is a bit dry. The Baked Stuffed Shrimp (\$5.85) are excessively garlicked; no shrimp taste whatsoever could be detected through the spices. The shrimp looked very nice, however. The Boned Half Chicken, Riesling (\$4.95) was dried out on one side and undercooked on the other. The sauce was excessively bland. The noodles served with it were thoroughly over-

cooked and they had been drained so ineptly that the plate was awash in water. The Steak Au Poivre (\$7.85) is an excellent piece of meat, but the brown sauce used in the cream sauce is so weak that the sauce comes out almost bland. Desserts are quite good; we found their cheesecake to be particularly good. Service is abominable. There are not enough waiters. They serve things properly when they can be found, but communication is a problem--they do not understand English well enough. The decor is excellent. The room is modern, yet at the same time very plush and overstuffed, with a beautiful view of the Lower Charles River. A band provides overly loud cocktail lounge style music--we really would have preferred silence. (The band is probably a nice feature for the bar, which is in the same room. The management should perhaps consider moving the band and the bar.) A short menu running somewhat to sandwiches is available later in the evening. The wine list is very good.

THE FONDUE POT

307 Harvard St., Brookline (near Coolidge Corner) 566-4229
6-midnight every day. Pub: 6-2am every day except Saturday.

This restaurant features only two main dishes: Cheese Fondue, \$3.50, and Meat Fondue, \$4.95. On Monday and Tuesday evenings they also have a Chocolate Fondue. The cheese fondue is a pot of melted cheese, thickened with cornstarch and flavored with wine and liqueur. (Their cheese fondue has less of a wine taste than most.) The diner puts a piece of bread on the end of a long fork, swirls it in the hot cheese, lets it cool, and eats it. The beef fondue consists of pieces of steak which the diner spears on a long fork, cooks in boiling oil, and eats with a dipping sauce. There are four dipping sauces: brown sauce (gravy-like), a mustard and mayonnaise mixture, catsup, and a mild horseradish sauce. The accompaniments consist of a baked potato and a salad buffet. A selection of salad makings (lettuce, tomatoes, green peppers, onions, radishes, croutons, and salad dressings; the roquefort is particularly good) are arrayed on a table. You help yourself and go back if you want more. Dessert is apple strudel, which is more like an apple turnover, served warm. The wine list is brief but well chosen. The wines are inexpensive and quite good. The service is good and the waitresses go out of their way to be helpful. Reservations are necessary for large parties as the restaurant is quite small. The decor is modern, dimly lit restaurant standard.

FUNG WON

8 Tyler St., Boston (Chinatown--see Downtown map) 542-1175
9am-3am everyday.

I feel that this place constitutes a thoroughly viable (and delicious) alternative to Roy's. They cook Hong Kong style food, which is rather different from the Cantonese style most Chinese restaurants use. Their prices for standard Chinese items are about normal--from \$3.00 to about \$4.00 per dish, depending on what's in it. Their beef has a much different texture from others; it almost literally melts in your mouth. Their Moo Goo Guy Pan contains large hunks of chicken, clearly visible to the naked eye. Their specialties tend to be rather more expensive, particularly when you consider the fact that their servings on the specialty items seem rather small. However, their specialty items are unique. They have an ambrosial beef in Fung Won sauce (\$3.95) which is coated and broiled. They have a chicken fried with ham and served with their own different sweet and sour sauce; be warned that there

isn't much of it, though. They have a thoroughly delectable whole steamed fish. For those in an adventurous mood, they have a special luncheon of Dim Sum every day between about 12 and about 3. These are all sorts of steamed and fried dumpling-type things. When we partook of this, we were the only non-Orientals in the place. A Dim Sum lunch is kind of unique. Waiters circulate with trays full of interesting looking things; when one comes by you indicate which one you want. He gives you a small plate full of it. At the end of your meal, they calculate the check by adding up the number of different-shaped plates sitting on your table. General comments: while the servings on the specials are often somewhat small, those of the regular Chinese dishes are quite adequate. The decor is horrible--they have a jukebox. The service is good. They make their tea in large batches and fill your teapot with brewed tea, so you never have to worry about it being either too weak or too strong. This is a touch I've never seen elsewhere.

GEORGE AND NICK'S STEAK HOUSE

Ground floor, 569 Massachusetts Ave, Cambridge (Central Sq) 354-9700
11am-10pm Mon-Sat, closed Sunday.

This steak cafeteria is located under the Athenian Taverna. It is run by the same management, and the food is extremely good. George and Nick's is oriented towards providing cheaper food and serving it less elegantly. The food is served in a modified cafeteria manner. The customer places his order at the grill and wends his way through the line, getting his salad, bread, dessert, and beverage. He pays and carries this to a table. When his grill order is ready, it mysteriously appears in the hands of a waiter with the tracking instincts of a bloodhound. All meat is charcoal broiled over what looks convincingly like real live charcoal. Pilaf or french fries, salad, and garlic bread are included in the price of the main dish. Appetizers and desserts are available. Beer and wine (by the glass) are also available. We particularly recommend: Grilled Chicken Livers (\$2.09); and Lamb Shish-kebab (\$2.49). They also feature Beef Shishkebab (\$2.99); Greek Sausage (\$1.49); Half Chicken (\$1.79); T-Bone Steak (\$3.59); and Sirloin Steak (\$2.69). Not surprisingly, the meats are cooked Greek style. The shishkebabs and the chicken livers are marinated. The appetizers are more or less conventional; there were no Greek ones available. The desserts are more nationalistic; there were rows upon rows of baklava begging to be eaten. The decor is rather undistinguished; it is clean and modern with a touch of Greek.

THE HALF SHELL

743 Boylston St., Boston (Back Bay) 423-5555
11:30 am - 2 am every day.

This restaurant is extremely variable, to put it mildly. Dishes range between delicious and virtually inedible. Unadorned seafood dishes were excellent, indicating that the quality of the ingredients is very high. We felt that their hot seafood dishes with sauces were not fit to eat, indicating that their chef has absolutely no idea of how to cook a sauce. The egg sauce on the poached salmon tasted like library paste and ruined an otherwise good dish. The bouillabaise tasted like dehydrated French Onion Soup with saffron added. (This tastes even worse than it sounds.) The Shrimp Norfolk had a wine sauce in which the alcohol had not been cooked off of the harsh grade of cooking wine used. It was judged suitable for neither eating nor drinking. Yet the Stuffed Avocado with Crabmeat Louis (\$1.95) was excellent, and a good Louis sauce is hard to make. The imported Dover Sole was broiled and served without a

sauce; it was excellent and cooked to perfection. The Clam Bake Special (\$5.95) was excellent; it had steamed clams, lobster, and corn. The Oysters on the Half Shell (\$1.75) are the best oysters I've had in Boston and rank favorably with ones fresh out of Chesapeake Bay. The clam chowder was rich and tasty, but the Lobster Bisque was terrible. The decor is pseudo-nautical. The wine list is hopelessly inadequate. The service is abysmal. Refilling a water glass is impossible. It can be very good, but it's really only for the adventurous.

HOUSE OF ROY

25 Tyler St. (Chinatown--see Downtown map)
4 pm - 1 am every day

338-8882

This is a very good, although totally unprepossessing, Chinese restaurant. The food is all Cantonese. It is hard to discuss Roy's rationally; those of us who are regular patrons think of it as an institution rather than a restaurant. But the food is very good and the service is fair. Roy will also cook things that aren't on the menu, though he insists on enough notice to go out and get items he doesn't have. (Normally one day's notice is sufficient.) Particularly recommended are: Hung Sue Gai, \$3.00 (deep fried chicken with vegetables, bamboo shoots, water chestnuts, and mushrooms); Hung Yin Gai Din, \$2.85 (chicken sauteed with vegetables, water chestnuts, bamboo shoots, and almonds); Shrimp with Tomato Sauce, \$2.75; and Sweet and Sour Pork, \$2.50 (the sweet and sour sauce is pungently sour). The food is all good, though the "surprises" that Roy produces which aren't on the menu are by far the best. Service is only fair; waiters are spread too thin to be much in evidence when a water glass gets empty. However, the service is extremely friendly. They come to know their customers, to like them, and to do things for them (such as the surprises that aren't on the menu). The language barrier seems to be higher with their waiters than it is with most; however, their English is better than our Chinese. The decor (though it is presumptuous to refer to it as such) is formica-tables-with-bilious-walls. The lighting is bright enough to see the food. The atmosphere of friendly informality provides a mystique which makes Roy's aficionados into virtual fanatics.

INDIA SWEET HOUSE

243 Hampshire St., Cambridge (Inman Square)

354-0949

Lunch: 11:30-2 Mon-Fri. Dinner: 5:30-9:30 Sun-Thurs, 5:30-10 Fri, Sat.
Special meals by arrangement; call and ask for Mr. Gupta.

This is an excellent Indian restaurant. The food and the service are both superior. They offer both a wide variety of dinners and a la carte items. Servings are large; a dinner is quite filling. Recommended are: Chef's Special (Soup, Tikona--a meat turnover appetizer, saffron rice pulao, choice of beef, chicken, or lamb curry, choice of Indian bread, choice of vegetable curry, choice of dessert and beverage) for \$4.80; Fish Special (Soup, Bhajia--vegetable fritters appetizer, either shrimp curry or Benghal fish curry, plain or saffron rice, choice of vegetable curry, Puri--a type of Indian bread, choice of dessert and beverage) for \$4.65; and a variety of curry dinners for approximately \$3.00 featuring Bhajia, plain or saffron rice, Indian bread, and the curry. (The curry selection includes both meat and spinach and meat and mushroom curries as well as the standard Keema, Korma, Bhuna, and Vandaloo.) The desserts are particularly good. All are \$.50 (if ordered a la carte). They are: Ras Malai, a ball of boiled milk in a spiced milk sauce; Gulab Jamun, a ball of boiled milk served in a syrup;

Laddoo, a chickpea and spice pastry; and Coconut Barfi, a thick milk candy containing coconut and almonds. The desserts are something which should not be missed. The spiced Indian tea is also truly excellent. Service is good, although it may be a bit hurried at peak periods. The decor is somewhat dark with a heavy emphasis on wood panelling. There is an attitude on the part of the staff which provides a very nice ambience to the restaurant. They like what they are doing. This probably stems from Mr. Gupta, the owner-manager. He is an engineer; he runs the restaurant as a hobby.

IRUNA

56 Boylston St., Cambridge (Harvard Square) 868-5633
Lunch: 12-2 except Sunday. Dinner 6-9 Mon-Thurs, 6-10 Fri and Sat.

The Iruna is the only Spanish restaurant in the Boston area. Spanish cooking is quite different from Mexican cooking, as it lacks Mexico's hot chilies. Prominent ingredients are rice, seafood, chicken, garlic, saffron, tomatoes, olives, pimientos, and green peppers. Do not pass up the Iruna's appetizers, as they are all excellent. Noteworthy offerings are Avocado stuffed with shrimp (\$1.25), Broiled mushrooms (\$.90), Shrimp with garlic (\$1.25), Hearts of artichoke with ham (\$1.35), and Ensaladilla with Tuna Fish (\$.75). For the more adventurous, they have Tripe (\$1.00), Baby eels (\$2.00), and Biscay Squid in black ink sauce (\$1.00). In addition there is a fine Gazpacho (\$.80) and a Garlic soup (\$.40). Six entrees are offered for dinner--four of them are constant and two rotate. The regular entrees are Paella--the classic Spanish dish of rice baked with seafood, chicken and sausage (\$3.00), Filet of Beef (\$3.95), Potato omelet (\$2.00), and Basque omelet (\$2.25). The other two dishes might be Rabbit, Boullabaisse, Cornish Hen, or Duck Valencia (all \$3.75). The lunch menu also contains one permanent dish, the Arroz con Pollo (Chicken with rice--\$2.00) and one variable one, such as Stuffed Cabbage or Peppers, Spanish meat loaf, Filet of Sole Milanesa, or pork chops (all \$1.50). More omelets are offered at lunch, including Plain (\$1.00), Ham (\$1.60), Shrimp (\$1.80), Asparagus (\$1.80), and Mushroom (\$1.80). Flan (\$.40), Custard Iruna (\$.40) and variously flavored frosts (\$.50) are the only desserts, with several types of coffee and tea. The wine list is not very extensive--try their white wine Sangria; it is delicious and unique. Service is leisurely, but attentive. The restaurant is rather hard to find because it does not front directly on the street--look for a wrought iron archway bearing its sign. It has an outside terrace for dining in the summer.

JACK AND MARION'S, INC.

299 Harvard Ave, Brookline (near Coolidge Corner) 277-4455
8 am - 3 am every day

The tone of the restaurant seems to be exemplified by the "Inc" in the name. They have always struck me as being overly money-grubbing and more concerned with filling you up than with feeding you well. The place does have its advantages; it's one of the few fully licensed super-delicatessans around. But somehow the tone of the place has always turned me off; it's always seemed crude. However, even though they have an emphasis on filling you up (if you eat an entire Empire State Sandwich, \$4.25, they put your name on the wall as a "fresser" -- people eat, animals fress), they do at least let you take the leftovers home in a doggie bag. The Empire State Sandwich mentioned above is good for a day and a half worth of food. The variety of offerings is truly awe-inspiring. Examples: Spanish Omelette, french fries, cole slaw, \$1.65; Turkey, Bacon, Swiss Cheese, Lettuce,

and Russian Dressing Sandwich, \$2.50; Broiled Chicken Livers on Toast, bacon, french fries, vegetable, salad, \$3.25; Bagel, Cream Cheese, and Sturgeon, \$2.25; enormous Strawberry Cheese Pie (particularly recommended), \$.95; and the Sandwich Supreme (feeds six), \$25.00. Service is generally abominable, and there is almost always a line. The decor is very modern and somehow gives an impression of neon sterility, except in the Tycoon Room. (The Tycoon Room gives an impression of a wood-paneled rush hour.) The crowds produce noise; Jack and Marion's always seems like there are literally thousands of people there.

JACOB WIRTH AND COMPANY

31 Stuart St., Boston (near Tremont--see Downtown map)
11-9:30, closed Sunday

338-8586

Jake's, as it is known to generations of students and beer aficionados, is one of Boston's more venerable institutions. The cooking is rather plain and Germanic. But the beer . . . ah, the beer. Jake's has their beer brewed specially for them. Their dark beer is definitely the ambrosia of the gods (and it's cheap, too.). The ultimate compliment to their food is that it washes down well with their beer. Their menu changes daily. Ordering is a la carte and its price can add up to an impressive total. Sample (and recommended) items are: Sauerbraten with noodles or cabbage \$3.75 (a good sauerbraten, but not exceptional); Ham, Knackwurst, Sauerkraut, and a Boiled Potato, \$2.75 (The ham is superb, the knackwurst is good, and the sauerkraut is ethnic.). Beware the Prime Rib; it tends to be fatty and it is invariably very rare. They also feature open faced sandwiches and cold plates. Sample items are: Ham and Swiss Sandwich (\$1.35), Corned Beef Sandwich (\$1.15), Westphalian Ham and Turkey (\$2.10), and a variety of cold plates from \$1.45 to \$4.25. Their appetizers include Herring (\$1.25), Head Cheese (\$1.25), yummy Lentil Soup (cup \$.50, bowl \$.95, with a hot dog \$1.45), and Chowder (\$.65 or \$1.25). Their ambrosial beer goes for \$.35/glass (which I've never seen) or \$.45/Seidel (prosit). They also feature desserts, even though they don't really go all that well with beer. Cheese cake (dry, New York type) \$.60, and a competent (though not exceptional) strudel for \$.45. A must for any beer fans.

JIMMY'S HARBORSIDE RESTAURANT

242 Northern Ave., Boston (see Harbor map)
11:30am-1:30pm Mon-Sat (kitchen closes at 9:30), closed Sun.

HA6-6444

Jimmy's is very good for many of its items, but it is so well known that it is almost inevitably over-rated. Their lobster dishes, for example, are simply not worth the money. There are other restaurants in the Boston area which do them much better. Jimmy's Lobster Thermidore is served in too heavy a sauce; the Rugbyman's is perfect. Jimmy's Baked Stuffed Lobster is overly dried out; Pier 4's is not. But there are many dishes at which Jimmy's excels. The fish chowder justifiably made the place famous. It is rich, creamy, full of fish, and all that a chowder should be. (\$1.75/bowl a la carte or free on the dinner). The Lobster Bisque is rich and good. (same price as the chowder.) The clam chowder, on the other hand, is for people who don't really like clams. I've had canned chowders that had more clam taste and more clams in them. The Broiled Scallops (\$4.00) are absolutely delicious. They are broiled with butter, herbs, and a sprinkling of breadcrumbs. They also feature Baked Stuffed Filet of Sole (\$5.00), in which the stuffing is lobster; Finnan Haddie (\$4.50); Jumbo Shrimp sauteed

in wine and garlic (\$4.50); and Swordfish marinated in herbs and wine and served en brochette (\$4.25). All the above come on the complete dinner with soup or appetizer, salad, potato, dessert, and beverage for \$1.10 additional. Their appetizers are good with the exception of the clam chowder. Their salad dressings are a bit weak and their salads tend to have pools of water in the bottom. Their desserts are good, but the most interesting ones are not included on the dinner. Jimmy's is also nice enough to offer a good selection of meat dishes for those who are not seafood people. They have a variety of steaks, chops, and poultry. They also have children's dishes for \$2.50 to \$3.00. Service is not as good as it should be. It tends to be slow; there never seem to be quite enough waiters. The wine list is excellent. We recommend their Bernkastler Graben, 1969 (\$6.50/bottle). Their wine markup also seems to be a bit more reasonable than the 100% restaurant norm. On the whole, Jimmy's is certainly not a bad restaurant, but it has a reputation which has outgrown reality a bit. Apropos of this, reservations are a necessity, particularly on weekends.

JOE TECCE'S

53 North Washington St (North End)
5-11 Mon-Sat, closed Sun. No reservations.

523-8975

This is a truly excellent South Italian restaurant, if you can find it. Be warned: there is not only no sign, there is no number on the building either. It features a decrepit door and a torn awning. The interior is nicely decorated in a manner best described as somewhat garish Italian grotto. The food is very good and servings are quite generous. (The mediocre quality of the veal used was the only disappointing note.) Ordering is a la carte, but the main dishes are ample enough so that a side order of pasta is not really necessary. Particularly recommended are: Lasagna (\$2.25); Shrimp and Clams with Mushrooms and Onions in White Sauce (\$3.75); Veal Scaloppini a la Marsala (served with ham and mushrooms) \$3.25; Veal Cutlet Parmigiana, Eggplant (\$3.15); and Veal Cutlet with Marsala Sauce with Ham and Mushrooms Sautéed in Wine (the only difference between this and the Scaloppini is the cut of meat used) \$2.75. The Fettucine Al Fredo (\$2.75) are good, but not the traditional Al Fredo--they are in a sauce made with ricotta cheese and Parmesan rather than butter and Parmesan. There is a good range of appetizers. The Antipasto (\$4.50) feeds four to six easily and contains (from the top down) anchovies, red pepper, ham, provolone cheese, egg, fried eggplant, tomato, string beans, celery, salami, tuna, black olives, cucumber, and lettuce. Clams Casino (\$2.00), Shrimp Cocktail (\$2.50), and Baked Stuffed Shrimp (\$3.25) are also on the menu. The service is on the slow side. The wine list is extremely brief. A one quart coke bottle of mellow chianti is \$3.25. There are no desserts, but numerous Italian bakeries in the North End are only about three blocks away.

JOSEPH'S RESTAURANT

279 Dartmouth St. (near Copley Square--see Back Bay map)
Lunch: 11:45-3 Mon-Sat. Dinner: 3-11 Mon-Sat.

266-1502

This is a very good restaurant. It is not included among the half dozen best because, given its prices and reputation, very good is just not good enough. Ordering is completely a la carte and the cost rapidly mounts up. The selection is very extensive; German, American, and Italian dishes appear as well as French ones. Joseph's reputation is such that we would have expected every dish to be excellent, the service and decor to be excellent, and all the little touches to be present. This was just not the case. The

main dishes were very good indeed; considerable care had been lavished on them. But the same amount of care was not lavished on the other items. Particularly recommended are: Tenderloin a la Stroganoff, \$5.75 (superb; the sauce was rich, and yet flavored enough to be interesting and the beef was excellent); Filet Mignon of Beef Mirabeau with Bearnaise Sauce, \$8.10 (the Bearnaise sauce was ordered separately at \$1.60 and was superb; the beef was excellent and the Mirabeau garnish was good); and Breast of Duck, Sliced Orange, Sauce Bigarade, \$5.50 (good, though the sauce was not really rich enough; the caramelization supplied the necessary richness, rather than the stock used). The Bordelaise Sauce was also not rich enough; this caused us to rate the Brochette of Tenderloin, Sauce Bordelaise, \$4.50, as merely good. The appetizers were excellent: the Clams Casino, \$2.25 (excellent; few breadcrumbs were used and the clams were baked only long enough to cook them; the bacon flavor merged very nicely) and the Hors d'Oeuvre Variees, \$2.75 (consisting of somewhat inferior smoked salmon, excellent shrimp, deviled egg, hearts of palm, lobster, crab meat, etc.) are recommended. The soups were variable. The Green Turtle Soup au Sherry, \$1.75 is excellent and properly rich; the Lobster Bisque is superb --the best encountered. The bisque was rich, creamy, and very lobster flavored. The Onion Soup au Gratin, \$1.50, was excessively weak, and only fair. The vegetables, with the exception of the Peas (\$1.75), which were overcooked, and the Grilled Sweet Potatoes (included with the duck), which were both dried out and undercooked, were very good. The salads are excellent, though expensive. The Small Chiffonade, a mixed green salad for one, is \$1.50. The Roquefort Dressing, \$.80, was excellent--it contained a truly awesome amount of roquefort cheese. The Lorenzo Dressing, a garlic, herb, vinegar and oil dressing with egg yolk, is a good, but not exceptional, French dressing. The desserts were also variable. The Chocolate Parfait, \$.80, was excellent--but then a parfait is hardly complicated. The Crepes Suzette, \$2.25, were good but the texture was a bit doughy--the crepes were a little too thick. The Peach Melba, \$1.25, was actually poor; the peaches and the syrup both tasted canned. The wine list is excellent and the markup was not too bad. The waiter was friendly and informative, but his serving technique could have been better. The restaurant consists of several small dining rooms, many of them are decorated in a more or less art nouveau fashion; you have the feeling that the restaurant is located in the Empire State building. Note that they offer a lunch menu with rotating specials; the price is considerable lower than at dinner.

JOYCE CHEN

500 Memorial Drive, Cambridge (Main branch)	492-7373
302 Massachusetts Ave, Cambridge (Small Eating Place)	492-7272
MAIN: Lunch: 12-1:30 every day (Buffer on weekdays).	
Dinner: 1:30-9:30 Sun-Thurs, 1:30-11:30 Fri and Sat.	
SMALL: 12-9 Wed-Mon, closed Tues.	
Dim Sum Lunch: 12-2:30 Sat.	

Since, with the exception of specials and the Dim Sum, both restaurants are virtually identical in terms of their food, I will discuss them together. This has got to be the widest repertoire of Chinese cooking available in Boston. Most Chinese restaurants serve Cantonese cooking only. Joyce Chen's features dishes from many other provinces, and they are quite different. (The same old Chinese restaurant favorites are there, too.) Particular favorites are: Mandarin Eggs (very creamy scrambled type eggs containing minced ham and water chestnuts), \$2.50; Steamed Fish (a whole fish steamed with a mixture of herbs and spices), \$2.75; Moo Shi Pork (shredded pork, shredded omelet, and vegetables--eaten on rice pancakes),

\$2.95; Szechuan Spiced Chicken (a peppery mixture of chicken and Chinese vegetables), \$3.25; Peking Duck (roasted very slowly for a day; the skin is incredibly crisp. Slices of skin and meat are served with Mandarin Pancakes. 24 hours notice required.), \$12.00; Hot and Sour Peking Soup (a spicy mixture with a distinct and unforgettable taste. Feeds four.) \$1.95. Servings are moderate; they aren't as large as most of the other Chinese restaurants, but they aren't really small. One should probably plan on one dish per person plus soup or an appetizer. Service is very good. The Memorial Drive location has a bar; the drinks (in addition to the standard ones) lean to the "polynesian" variety. The bartenders are skillful and the results are excellent. They even have a good wine list. The lunch buffet (Memorial Drive again) is a bargain at \$2.50 for an assortment of dishes. This one also features a dinner buffet on Tuesday and Wednesday evenings 6 pm to 8:30 pm; it is served on Sundays at the same hours except in July and August. The dinner buffet is \$2.50 with special rates for children. Various special banquets can be arranged in advance. The Dim Sum are an experience which no adventurous food aficionado should miss. (See the discussion of Dim Sum in the review of Fung Won.) Decor is oriental modern and quite attractive.

KEN'S

549 Boylston St (Copley Square-see Back Bay map) 266-6149
Breakfast: 7am-11:30am. Lunch: 11:30am-4:30pm. Dinner: 4:30pm-9:30pm.
Late night snacks: 9:30pm-3am. Open every day.

This is Boston's best and most versatile delicatessen restaurant. Their hours make them ideal for late night visits. They have the most varied clientele of any place in the city; it makes for interesting people-watching. They run the gamut from ordinary people through the theater crowd, the gay crowd, mafiosi, and students. The food is very good; naturally, all their menus are oriented around delicatessen items, but there is still a lot of variety. Unfortunately, they do not have a liquor license, thus beer is not available. To begin with the start of the day, their breakfast menu features the normal items, as well as freshly squeezed orange juice, \$.30/small, \$.50/large; Nova Scotia Lox with Scrambled Eggs, Onion, Bagel, and Cream Cheese, \$1.55; and Whitefish, Bagel or Roll with Cream Cheese, \$1.25. The lunch menu features 86 different kinds of sandwiches, numerous salads and bagel platters, and cold platters as well as hot entrees. Sample items are: Roast Beef Sandwich with coleslaw and Russian dressing in the sandwich, \$1.45; Bagel with Nova Scotia Lox, Chive Cheese, \$1.25; Chicken Liver Omelette, served with coleslaw and French Fries, \$1.95; Assorted Meat Platter containing breast of turkey, corned beef, handcut Roumanian pastrami, swiss cheese, cole slaw, and potato salad, \$3.50; and Ice Cream Fritters, \$1.35. The Dinner menu has almost the same selection of sandwiches, hot and cold platters, etc, as well as many added dinner items. Examples are: London Broil, \$6.50; Broiled Rainbow Trout, \$3.00; Hot Roumanian Pastrami, \$3.40; and Broiled Danish Ham Steak, \$3.20. The post-dinner menu features the full selection of sandwiches, salads, hot platters, cold platters, and omelettes. Additional snack items have been added, for example: Monte Cristo, \$2.10 (deep fried sandwich with ham, turkey, and American cheese); Broiled Chicken Livers Caruso, \$2.45 (sauteed and served on rice in a mushroom gravy); and Welsh Rarebit, \$1.75. The decor is modern and attractive without being ostentatious. Service is brisk and efficient, but water glasses may remain unfilled during busy periods. There is often a line, but it moves quite fast.

KON TIKI PORTS

Sheraton-Boston Hotel, Prudential Center (see Back Bay map) 262-3063
Lunch: 11-3 Mon-Sat. Dinner: 5-12 Mon-Sat, 4:30-12 Sun.
Cocktails: 11am-1am Mon-Sat, 4pm-1am Sunday.

This is one of Boston's better "Polynesian" restaurants, and definitely one of its best bars. The food is good Chinese food with embellishments (except for the curries). The drinks are, however, what make the place. This is obvious from the moment that you are presented with the menu. There are two menus; the drink menu is considerably longer than the food one, and filled with full color pictures to boot. The drinks are, of course, mainly of the "polynesian" persuasion--rums blended with fruit juices. In our thirstier moments we have visions of going there, starting at the beginning, and working our way through to the end in one delicious sitting. The drinks are well made, and the appetizers are also excellent--leading to the possibility of going there for appetizers and drinks. Among the appetizers, we recommend: Bali-Miki, \$2.15 (marinated beef tenderloin broiled on a bamboo spear); Stuffed Shrimp Tonga, \$1.95 (rolled spiced minced shrimp with bacon pieces deep fried in batter); Bo-Bo, \$1.75 (a pork and herb and spice meatball deep fried in batter); Hawaiian Barbecued Ribs, \$2.25 (a particularly tasty sauce cooked on); and the Egg Roll, \$2.00, and the Shrimp, \$2.25, both of which are very good. The Jamaki (Chicken livers with bacon and water chestnut, broiled) was overly dried out. The Kon Tiki Kau Kau is a mixed hot appetizer which can be ordered either for one (\$2.25) or two (\$3.95). The main dishes are mostly Chinese ones with exotic names and some creative improvisations; they are better than the all-too-often-encountered "throw some coconut on the sweet and sour and call it Polynesian" dishes. We recommend: Duck Peking (pressed), \$3.50 (an interesting improvisation which presents the ingredients of Peking Duck served differently. A mildly sweet and sour plum sauce and scallions are served over pressed duck containing a goodly amount of very crisp skin); and Beef Chow Yuk, \$5.95 (a simple chow yuk containing good sliced beef sauteed and served with Chinese mushrooms and a delicate beef sauce). They have both Madras (mild) and Bombay curries; both are good. Both types of curries are the same price; chicken, shrimp, or crab are \$4.95 and lobster is \$5.95. A very spectacular sambal comes with the curries; this is a lazy susan containing large quantities of: Bengal chunney, sliced cucumber, chopped egg, raisins, sweet pepper, shredded coconut, pine nuts, and chopped walnuts. The desserts are far more elaborate than one would expect; we particularly recommend: Molokai Aloha, \$1.75 for one, (pineapple marinated in rum, ginger, and honey and flamed in rum in the sauce over coconut ice cream with whipped cream); and Lalla Rookh with Rum, \$1.10 (pineapple ice cream with rum sauce and whipped cream). The decor is dimly lit plastic Polynesian ostentatious; it is not displeasing, but if it were one bit more gaudy, it would be. The service is good; if the waiters were trained to watch their tables a bit more closely it would be excellent. The lunch menu features a buffet for \$2.95/person.

KYOTO

337 Massachusetts Ave., Boston (near Symphony Hall--see Back Bay map)
Lunch: 12-2 every day. Dinner: 5-10:30 Mon-Fri, 2-10:30 Sat and Sun.
536-9295

If Bishop's is run by an Arabic Jewish mother, this one is run by a Japanese one. There are several special dinners offered, as well as a very comprehensive a la carte menu. All dinners include two kinds of Japanese

pickled vegetables, a choice of clear soup (dashi-no-moto) or soybean soup (miso shiro), rice, green tea, and a dessert of fresh fruit, usually tangerines or watermelon. The special which I am fondest of is a little bit of everything, plus a small Japanese broiled fish, for \$4.50 complete. This includes tempura (deep fat fried shrimp and vegetables), sashimi (raw fish pieces-- usually tuna--with a dipping sauce), teriyaki (either beef or pork or chicken; the one negative point is that their teriyaki marinade is somewhat weak), and mizutaki (a very bland Japanese one pot chicken stew, served with a lemon and soy sauce). This dinner also comes at \$3.50, with the broiled fish and mazutaki omitted. Their sukiyaki is delicious (\$3.75) and Leslie is partial to their Yakiniku (sauteed beef, onions, peppers, and mushrooms served in huge quantity with a mustard-flavored dipping sauce). I would go so far as to say that it is impossible to walk out of this place with any interest in food remaining, even if one orders a la carte. (I once tried their seafood sukiyaki and got an enormous bowl of stewed lobster, shrimp, scallops, fish, and octopus with vegetables: finishing it was beyond even my appetite.) The decor is terrible. The service is very good. The restaurant is sizeable enough to accomodate large groups, particularly in their sit-on-the-floor ethnic style room. The Japanese waitresses are nice as well as efficient. The only drawback is the thoroughly slummy part of town that the place is located in.

LA CREPE

733 Boylston St., Boston (Back Bay, near Prudential Center) 267-1534
11:30 am - Midnight Sun-Thurs, 11:30 am - 1 am Fri and Sat.

As one can tell from the name, this is a specialty restaurant. 46 varieties of crepes are featured. These are all the coarse, wheat type of crepe--not the delicate item of the haute cuisine. The fare is rather Norman and peasantry, but good and cheap as well. The service is good, and the decor is functional Norman peasant. The waitresses are dressed in this sort of costume and the interior decoration of the building follows suit. Typical items are: Egg, Bacon, and Swiss Cheese Crepe, \$1.95; Ratatouille (mixed Mediterranean vegetable) Crepe, \$1.35; Beef Burgundy Crepe, \$2.35; Mushroom Crepe, \$1.70; Raspberry Crepe, \$1.55; Hot Apple Crepe, \$1.30; Mushroom Omelette, \$1.90; Ham and Swiss Cheese Omelette, \$1.95; Onion Soup (fairly good), \$.60; and Cheese Souffle \$1.45. They have a brief wine list. Their cider is exceptionally good; it is \$.20 per glass or \$.60, \$.80, or \$1.00 per pitcher, depending on the size. As you can see, the prices are low. The food is reasonably good and rather filling, which definitely rates La Crepe as a best buy.

THE LEGAL SEAFOOD MARKET

237 Hampshire St., Cambridge (Inman Square) 354-8473
10:45 am - 9 pm, Tues-Sat.

The Legal Seafood Market, or Legal as it is generally called, is a very unpretentious place. It is not very large and has a very friendly atmosphere. It is attached to a fish market which gives the complex its name. The market itself has been in the same location since the 30's but the restaurant section is only a few years old. The name dates back to the Depression when the market issued something called Legal Food Stamps (or perhaps redeemed them, I've never been too clear on the matter). The market is heavily frequented by local residents as well as many others, especially Japanese and Indian students.

The restaurant is dedicated to seafood, everything else is secondary. They do have fried chicken on the menu (which is written on the wall and supplemented by a blackboard) but I have never seen nor heard of anyone ordering it and I am beginning to think it may be a myth. Food is served on paper plates and eaten with plastic cutlery with the exception of sashimi which is eaten with chopsticks and lobster which is eaten with the fingers. Side dishes are french-fried potatoes and a paper cup of coleslaw. There are no desserts, no appetizers save delicious fish or clam chowder served in a foam plastic cup, and no great choice of beverages. What beverages there are (tea--hot and ice--coffee, ice water, milk) are all self-service and except for the milk in unlimited supply. Beer and one type of wine (S. S. Pierce Vouvray--\$3.00 per bottle) are available for an extra charge. There is also a soft drink machine.

Why then with this meagreness of surroundings is this place absolutely jammed with people every lunch and supper? The only reason is that the food is superb! The cooks do not believe in sauces for fish with the exception of a light garlic butter at the most, and even that is optional; the belief is that the taste of the fish itself should predominate. This can only be done with very fresh fish, otherwise the oils enter the meat and give it that "fishy" taste we associate with frozen fish. Haddock, pollack, blue fish, halibut, red snapper (my personal favorite), sole, scrod, plus any specials in the day's catch. Of course, shrimp (\$2.50), clams (\$1.75), oysters (\$1.50), scallops (\$2.75), and lobster (\$4.95) are not neglected. Fish are fried or broiled, fried fish being rapidly fried in a marvelous batter. Nothing is oily or greasy. Chowder, by the way, is made with fish (or clams), milk, and a little mud and NO tomatoes or vegetables. In fact, in Maine it is against state law to label as chowder any soup containing tomatoes. Sashimi (\$1.75) is usually tuna, sole, or haddock with tuna being by far the best. For those who don't know, sashimi is raw pieces of fish; it has the texture of fish but the tuna has the color of a good beefsteak. It is eaten with a sauce of wasabi (Japanese green horseradish) mixed with soy sauce. Yum. Come early, as there is usually a line.

MARLIAVE RESTAURANT

11 Bosworth St., Boston

423-6340

Lunch: 11-4 Mon-Sat. Dinner: 4-9:30 Mon-Sat. Closed Sunday.

This is a good Italian and American restaurant convenient to downtown Boston. Their menu is somewhat confusing; the Italian specialties listed on the right half are a la carte. They may be ordered on a dinner (including appetizer, dessert, and beverage) for \$1.00 additional, but this isn't mentioned on the menu. The prices quoted in this review are dinner prices. The Braciolettini Au Ferri (\$5.55) contains some of the best veal I've encountered in Boston wrapped around a spicy sausage stuffing. The Cannelloni (\$4.55) are stuffed with beef and chicken; they are superb. The Fettucini Alfredo may be ordered either plain (\$4.40) or with a chicken breast. (\$5.15). The sauce needs additional parmesan cheese (which is on the table) but it is very rich and buttery. Grilled things are available; sample prices are: New York Sirloin with Mushroom Caps \$7.10; Broiled Lamb Chops, Mixed Grille \$5.35; Broiled Veal Chops, Mushroom Caps \$5.00. Desserts are reasonably good; they have a variety of good calorific Italian pastries. The wine list is poor. (They have a good bar, so that should be some consolation.) The lunch menu varies from day to day. Sample items are: Baked Pork Chop a la Calabrese \$2.60; Italiane Sausage Omelette \$2.55; Fried Sea Scallops, Tartar Sauce \$2.65. Lunch specials include appetizer and vegetables. The service is excellent. The decor is 1920's restaurant, with wood-panelled booths. There tends to be a line.

MATSU-YA

1768a Massachusetts Ave., Cambridge
5-10 Sun, Tues-Thurs; 5-11 Fri and Sat; closed Monday

491-5091

The Matsu-Ya is unique in being the area's only (and one of the few American) Korean restaurant. They also serve Japanese food, but I recommend sticking to the Korean dishes. Most of them are cooked with sesame oil and garlic, which gives a fascinating flavor. Things I am extremely fond of are: Bul-Kogi (marinated thin beef slices cooked on a rack at the table; it contains garlic, sesame oil, and other wondrous things) \$3.95; Chap Chae (vegetable, including bean sprouts, with beef in a delicious sauce) \$3.50; Sang Seoun Kui (a whole fish marinated in a melange of flavors) \$3.75; Kal Bi Chiem (beef shortribs marinated in sesame oil, soy, and garlic and cooked and served with scallions and pine nuts; a truly delectable dish) \$3.75; and Bibim Pap (a cold salad consisting of beef and sauce on a rice mound surrounded by bean sprouts with sesame oil, spinach, kosari (a green thing), and sea weed mixed with what appeared to be radish) \$2.95. All the above are served with soup, rice, tea and fruit, plus Kimchi. Kimchi is a special marinated Chinese Cabbage; it is treated with red peppers and garlic. Incredible quantities of garlic. They make their own mild version for American tastes, and it still quite spicy. They have the ethnic version if you're crazy enough to ask for it. They have no license; however, one can tiptoe down the street to a liquor store which sells sake and they will warm it for you. The restaurant is small (seats 48) and attractive; their decor is Oriental modern. Service is excellent.

NATRAJ INDIAN RESTAURANT

419 Massachusetts Ave., Cambridge (Central Square) 547-8810
Lunch: 11:30-2 Thurs-Fri. Dinner: 5:30-9 Mon-Thurs, 5:30-10 Fri and Sat.

The Natraj offers both an a la carte menu and a variety of dinners. A complete vegetarian dinner is available for \$2.25; there is a range up to a special dinner for two for \$10.95. The specialty of the house is a most delectable Chicken Tandoori (the special dinner for two) which is focussed around a whole barbecued chicken. This must, however, be ordered a day in advance. It is well worth it. The chicken is coated with a complex spicy sauce and it has been roasted very slowly to preserve its natural juiciness. (Slurp.) Their curries are good, too. The shrimp curry not only contains an adequate amount of shrimp, but some vegetables to lend body as well. The Keema Kofta (meatball) curry is quite nice. Curries come in three varieties, mild, medium, and hot. The mild is very mild, the medium has a reasonable amount of authority, and the hot is extremely spicy without being thermonuclear. The chutneys are the liquid variety. The breads are nice; the nan is particularly fine and is really a must. The desserts are well prepared, though the Barfi has an incredible amount of rosewater in it. Service is reasonable; this restaurant is the only Indian place in the area thoughtful enough to leave a full pitcher of water on each table as fire insurance. The decor is more or less Indian modern and attractive. Beer and wine are not available. Several businessman's lunches are available; these consist of a choice of curry, bread, Pillau, a vegetable and tea for \$1.50. Take out orders are also available.

NINE KNOX STREET

9 Knox St, Boston (see Downtown Boston map) 482-3494
One seating at 7:30, closed Tues and Sun. Reservations necessary.

This is not only a unique restaurant, it is a unique concept as well. It is as if the people who own the town house had invited forty or fifty people over for dinner. There is only one seating for dinner a night (in each of the two dining rooms); the meals are very leisurely, though the service is excellent. There is no choice; everyone gets the same five-course meal, which generally features Beef Wellington (a filet mignon covered with pate de foie gras and cooked in a pastry crust). A selection of aperitifs is available at \$1.00 per glass and there is an excellent wine list. (The markup on the wines is surprisingly low; it seems to be a constant \$1.50 to \$2.00 over retail, regardless of the cost of the wine.) The sheer excellence of the food is hard to believe. A sample menu features Gazpacho for the soup (excellent and very tomatoey); a ham and scallion quiche (an unsweetened custard pie; both crust and filling were superb); a green salad with a milk-based garlic dressing (excellent; any more garlic and it would have been overwhelming, instead of merely tasty); Beef Wellington (perfectly cooked; the meat was rare and juicy and the crust was superb); asparagus (the only time I've had it properly cooked in a restaurant); a raw tomato garnished with potato and run under a broiler (simple and a pleasant contrast); and a pie with a graham cracker crust, a light whipped mocha filling, alternate concentric rings of sliced banana and raspberry puree, topped with whipped cream. Since there is no menu, the price is fixed--generally \$10.00. Considering the type, quantity, and excellence of the food, this is an incredible bargain. This restaurant certainly ranks among Boston's half dozen best.

NO NAME RESTAURANT

15 1/2 Fish Pier, Boston (see Harbor map) 338-7539
6am-9pm Mon, Wed, and Fri. 6am-5pm Tues and Thurs. Closed weekends

Both because of its peculiar hours and its well-hidden location, this is one of Boston's great underground secrets. It is the ultimate simple seafood restaurant. It is totally unpretentious; the atmosphere is that of a diner. The place is a diner. However, the service is better than that of most more pretentious restaurants. The food is both incredibly good and incredibly cheap. The seafood chowder is quite impressive; it's two-thirds fish (with a few stray shrimp)--and it's \$.35 a cup. Their main dishes are all fish, and all are either fried or broiled. They have fried shrimp, fried or broiled haddock, a seafood platter (clams, scallops, and haddock), and other similar items. All dishes are served with french fries, coleslaw, and bread. All of them are under \$2.50. Desserts consist of ice cream and excellent home-made pies. The servings are incredibly huge. No Name is located on Fish Pier, and many of their patrons are fishermen. One of their meals certainly prepares you for a day of hard work. Naturally, they have no wine list, but wine may be brought in. This is definitely a best buy.

OGUNQUIT LOBSTER POUND

US Highway 1, 1/2 mile north of Ogunquit Village, Maine
Open from Memorial Day to Labor Day only. Noon-8pm (7pm on slow days)

For those of us who are lobster aficionados, this is Mecca. The two main dishes on the menu are boiled lobster and steamed clams. (Though they also have Lobster Stew at \$1.40/cup or \$2.80/bowl and Clam Chowder at \$.50/cup or \$1.00/bowl. The clam chowder is incredibly good.) Both the

clams and the lobsters are extremely fresh. They have a large shallow lobster tank full of seawater. The lobsters are very active and move around quite energetically. You can, if you wish, select your own lobster. (Some people do this on the basis of competitive lobster races.) They pull your lobster out, weigh it, and cook it. Lobster is \$2.75/pound; clams are \$1.40/ quart. Since clams take 5 minutes to cook and lobster takes 20 minutes, it's quite possible to eat a quart of steamed clams while waiting for your lobster. Ordering is a la carte. Drawn butter is provided with both the lobster and the clams; clam broth is also served with the clams. Tossed Salad is \$.50; Rolls and butter are \$.20. They don't have potatoes. For those who don't want a whole lobster, they have lobster rolls and lobster salad. For non-seafood people, they have sandwiches and a ham plate. Their desserts are quite good. They have a very rich fudge cake (\$.20) and truly excellent deep dish pies--apple, blueberry, and raspberry (\$.50). They have the normal beverages plus beer. (Among the brands carried are Lowenbrau and Molson's Ale.) Outdoor tables are available for a picnic-like atmosphere. The location also offers a unique postprandial recreational opportunity--we often drive 20 miles North to Old Orchard Beach (near Saco, Maine) and play the pinball machines. (There is a miniature golf course along the route to Old Orchard Beach; this also helps settle dinner.)

OMONIA RESTAURANT

42 Stuart St., Boston

338-9496

11:30 am - Midnight every day.

This is a good Greek restaurant. They offer a large variety of well-prepared dishes. Their wine list is adequate; it naturally features Greek wines, but they are good, fairly inexpensive, and there are a lot of them. (We are fond of the Pendeli, a light red wine.) Their Greek appetizers are delicious. Their Taramosalata (Caviar salad) is quite nice; it comes on their combination platter of appetizers for two (\$2.50) or can be ordered individually (\$.85). Saganaki, a baked cheese appetizer, is also excellent (\$1.25). Their lamb dishes are quite nice with the possible exception of their Souflakia (shish kebab), \$4.00. This had too much oregano on it. One of their better entrees is Pastitso (similar to lasagna) at \$2.00. Their roast lamb is \$3.50, and their moist and flavorful baked lamb is \$3.00. Their Greek salads are delightful. They also feature some oddities such as wild onions (\$.95) and boiled dandelion leaves (\$.60). A lunch menu exists; prices are \$.25 lower and include soup, coffee, and dessert. The decor is more or less Hellenic modern; the restaurant is attractive. The live entertainment is pleasant and unobtrusive. The service is excellent and unburied. Free parking is available 5 pm to 2 am behind the Music Hall and Wilbur Theatres.

OSAKA

Concord Ave, Cambridge (Just past Fresh Pond)

491-6600

Noon-11 pm Fri and Sat, Noon-10 pm Sun and Tues-Thurs, closed Monday.

A large variety of Japanese food is offered. Teppan tables are available for teppan cooking fans. Unfortunately, the teppan cooking and several of the other items are mediocre. A few of the dishes, however, are outstanding. Highly recommended are: Teri Yaki (Beef, \$3.75, or Chicken, \$3.25; the teriyaki sauce is properly made and delightfully flavorful); Yakizakana (charcoal broiled fish) \$2.75; Nigiri Sushi (A rice ball, flavored with Japanese mustard, rolled in seaweed and containing either cucumber or raw fish. This is much better than it sounds.) \$4.00; and Ton Katsu (a deep

fried pork sirloin with a sauce) \$3.50. Specifically not recommended is the Sukiyaki, which tasted baked. (This is a crime against nature in Japanese cooking.) The portions tend to be small. Almost everything comes on some sort of dinner with at least soup (both the miso and the clear are excellent) and a very nice salad made of crabmeat with shredded daikon and cucumber. They also have a license; some delightful Japanese drinks are available. The Osaka special is a sake based punch. The Mt. Fuji (only for confirmed sake lovers) is a Manhattan made with sake instead of vermouth. The Sakura cocktail is a sweet, red concoction. Sake, honey, and plum wines are available. Japanese beer is sold, too. The lunch menu is somewhat cheaper. The decor is very attractive Japanese modern and the service is very good.

RED FEZ

1222 Washington St., Roxbury. (see Downtown map) 338-8446
11am-midnight, Sun-Thurs, 11am-3am Fri and Sat.

This is a good and cheap Arabic restaurant. Servings are quite large, although not truly monumental. Particularly recommended are: Kibbie (ground lamb mixed with cracked wheat and pinion nuts, herbs and spices and baked) \$2.50; Stuffed Squash (summer squash stuffed with chopped lamb, rice, parsley, mint, and other herbs; served with an excellent rice pilaf--which contains rice, vermicelli, butter, and pinion nuts) \$2.50; Rolled Grapeleaves (stuffed with lamb, rice, and an excellent herb mixture) \$2.50; and Stuffed Peppers (bell peppers stuffed with ground lamb, rice, and herbs, and served in a tomato sauce) \$2.50. They have a wide variety of shishkebab dishes; the shishkebab is very good, though the skewers are not immense. The shishkebab is lightly seasoned; the taste of the lamb comes through very nicely. Shishkebab dishes are about \$3.10 for one skewer or \$4.25 for two skewers. The desserts are the standard Baklava and Halavah (both \$.50). Both are rather ordinary versions. The appetizers are very good. They have an excellent Hoomis Bi Tahini (pulverized chickpeas with sesame and garlic) and a delightful Baba Ganooze (mashed eggplant, lemon, and seasonings). Both are \$1.25 and both feed four. The salad is monumental and very good. One salad feeds four people who like salad (and costs \$1.50 with feta cheese); the dressing is a tasty mixture of olive oil, lemon juice, mint, and other herbs. The decor is more or less modern. The neighborhood is atrocious and quite slummy. The service is good. Wine may be brought in.

THE RESTAURANT AT THE ORSON WELLES CINEMA

1091 Massachusetts Ave, Cambridge (Between Harvard and Central Squares)
Lunch: 11:30am-2:30pm Mon-Sat. Dinner: 5:30pm-about 10pm.
Bar (beer and wine): Noon-Midnight weekdays, to 1am weekends. 868-3607

This is our generation's approach to a restaurant, and it works exceedingly well. It is truly unique. First of all, it's a multi-media presentation. The ground floor is a three-sided balcony over a basement filled with large tables. Silent movies or slides are projected on the free wall. (These can be seen from most of the tables.) Dining is quasi-communal, in groups of four. Meals are served family style, and the basic ordering unit is a four-some. Tables seat eight. The management combines smaller parties to make groups of four. (It's kind of like a European Gasthaus where you're seated with strangers. You meet some really interesting people.) The food is generally very good. The price varies from \$2.00 (vegetarian items; always one on the menu) to \$3.50. Most things are \$3.00. This includes salad, freshly baked bread, main dish, vegetable, brown rice, and coffee or

tea. Dessert(\$.75) and other beverages (cider, beer, or one of two types of drinkable-but-not-very-good wine are extra.) The main dishes rotate on a more or less random basis, though there are always four of them -- usually one each from the categories: vegetarian, meat, fish and poultry. Particularly recommended are: Stuffed Bluefish (two enormous and delicious fish with a spicy filling for four people); and Three-Meat Goulash. Everything is generally very good, sometimes excellent. The cooking is simple, but not bland. The desserts are variable; when they are good they are very, very good, and when they are bad they are still not too bad. There is one rotating dessert every day; the dessert is usually large enough for two people to share. This restaurant has two things which its competitors would do well to copy; these are for those on a tight budget. If you don't have any money, you can arrange to work 1 1/2 hours to pay for your meal. If you have some money, you can come after 10 pm and pay \$1.50 for leftovers (a scoop of everything that's left on a potluck basis). Their lunches run about \$2.00 to \$2.50 and are served individually, but it's the same sort of food and the same sort of very good cooking. Service is good; sometimes a little confused, but always eager and friendly. They think of the people who eat there as people, not just customers.

RUGBYMAN

111 Perkins St., Jamaica Plain, Boston. (see Brookline map) 522-0722
5:30-10 Mon-Thurs, 5:30-11 Fri and Sat, closed Sunday.

This is another one of the best half-dozen Boston restaurants. It is out of the way; the Jamaica Towers, in which this restaurant is located, are definitely hard to find. Parking is something of a problem. But the restaurant justifies it. It is definitely one of the best French restaurants in Boston. The cuisine is actually Belgian--in practical terms this means French only richer. Prices are high--this is warranted by the calibre of the food and the extremely good service. Ordering is a la carte (potatoes and salad are included with the meal). Particular favorites of ours are: Lobster Thermidor (the best version of this dish that we have ever encountered) \$7.70; Poulet Chasseur (Boneless chicken breast with Chablis, mushrooms, and tarragon) \$4.95; Filets de Sole a la Belle Meuniere (Broiled fish filets in a lemon-butter sauce); and any of the beef dishes (\$5.70-\$7.70). The appetizers are also excellent; the Lobster Bisque is an interesting blend of tomato and lobster coral, a truly good and different approach, for \$.95. The soup de jour tends to be a good, rich, northern European soup. The Crevettes Sautees a l'Ail (Scampi) are very good shrimp in garlic butter. The desserts are well-prepared and very flavorful--we recommend the Chocolate Mousse (\$.75) and the lime ice (\$.75). The wine list is very good; there is a wide selection of eminently drinkable European wines. The decor is unobtrusive modern, fitting in well with the building. I feel I must really emphasize the service; it is truly superb. A great place to eat if you can afford it.

SANAE

288 Boylston St, Boston 261-3965
272A Newbury St, Boston 247-8434
11am-midnight Mon-Sat, 5-8 Sun--buffet at Boylston St only.

This is a restaurant that serves only natural foods. These are defined as being whole grain, seafood, vegetable, or fruit dishes prepared without preprocessed or industrialized additions. (Sugar, for example, is not used.) The results are quite good. There is a very strong Oriental influence in the

cooking--there are many whole-grain tempura dishes and soy sauce seems to be the one basic seasoning. Brown rice is the staple starch, though there are also delightful whole-grain breads. Even if you aren't into organic, natural, or macrobiotic dining, a visit to the Sanae is still an interesting and delicious experience--and the food's probably even good for you. The piece de resistance is definitely their buffet, which is served at the Boylston St. location only. It is the neophyte's quickest possible introduction to this sort of cooking. It also offers a good filling meal for cheap. The buffet is available throughout the day Mon through Sat, and from 5 to 8 pm on Sunday. The price is \$3.50 for all you can eat. The fish dishes are also particularly good--the fish is fresh and well prepared. The Deep Fried Haddock (\$2.75) is a quasi-tempura in a whole grain batter. (The batter alone is worth the price.) The tempura itself consists of fish, watercress, onion rings, and yam (\$2.75) and is, of course, excellent. Service is excellent; the waiters and waitresses are happy to describe any dish to the uninitiated. Decor is modern and has a strong Japanese flavor to it. Lunch is somewhat cheaper; the buffet is \$2.50, a fish lunch is \$2.50, and tempura is \$1.60. Given the size of their servings, however, the Sanae can hardly be described as expensive, even at dinner. It definitely constitutes a nice alternative for those who are on a limited budget.

TAJ MAHAL INDIAN RESTAURANT

14a Eliot St, Cambridge

354-4764

Lunch: 12-2:30 Mon-Sat. Dinner: 5:30-10 Mon-Thurs, 5:30-11 Fri and Sat.

This is one of Cambridge's three Indian restaurants. While a large part of its clientele is Indian (which gives us the feeling that we must be missing something), we find it vastly inferior to both of the other two. Due to the incredibly bad service (I find the word abominable inadequate) and the fact that we have wound up in a couple of money hassles on random visits (they refused to honor a discount coupon on one occasion; and for a party of 10, they added to the bill a corkage charge for all 10 when only 2 people had brought wine to drink), the place has an atmosphere which turns me off. The food also seems inferior, consequently we do not recommend any particular dishes. Sample prices are: Rajdhani Dinner, \$5.95 (Pappadam--vegetable fritters--or Pakoras--chick pea flour wafers--with sauce, choice of curry, choice of biryani rice--rice with herbs and meat, but not much meat, Indian bread, vegetable curry, choice of chutney or pickle--the lime pickle is thermonuclear, beware, dessert, and coffee or tea); the Agra Dinner, \$3.95 (Pappadam or Pakoras, choice of curry, choice of non-biryani rice, choice of chutney or pickle, dessert, and coffee or tea); and the Taj Mahal Special Dinner for Two, \$13.50, 12 hours notice required (choice of appetizer, Chicken Tandoori--a roast chicken marinated in spices, choice of vegetable curry, choice of rice, Indian bread, choice of pickle or chutney, dessert, and coffee or tea). There is also a large a la carte menu. Lunch specials are offered; the weekday lunch special is \$1.75 for curry (or chicken tandoori), vegetable curry, chutney, rice, and tea or coffee. The Saturday lunch special is \$2.75 for choice of curry, choice of rice, vegetable curry, chutney, pappadam, dessert, and tea or coffee. Take out service is available.

UNION OYSTER HOUSE

41-43 Union St (near Haymarket Square) 227-2750
10:30am-9pm Sun-Thurs, 10:30am-9:30pm Fri, 10:30am-10pm Sat
Other branches: 122 Canal St, near North Station 523-6329
143 Stuart St, near Park Square 542-9091

This is a good seafood restaurant. The Union Street branch virtually reeks of history; the exiled Dauphin of France lived in the building. The food is good though not truly superb. They are oriented towards simple seafood dishes; these tend to be quite good. Some of their more elaborate attempts don't quite come off. They specialize in oysters; their oysters are fresh and very good. Recommended are: Shore Dinner, \$8.50 (juice or fruit, steamed clams or chowder, and broiled lobster with fried scallops and fried clams, dessert, and coffee); Fried Oysters, \$3.50; and a Combination Fry (oysters, scallops, and clams), \$4.25. Items except for the shore dinner are served a la carte; they may be had on a dinner (appetizer, vegetable, and potato) for \$1.00 more. They also have a variety of raw and cooked oyster and clam dishes and stews and chowders. Examples: Broiled Oysters on Half Shell, six for \$1.65; Narragansett Oyster Stew, \$2.75; New England Lobster Stew, Large, \$3.00; Steamed Cherrystones (dozen), \$2.75; and Baked Stuffed Cherrystones on Shell, six, \$2.50. They also have sandwiches; like everything else they are seafood oriented, but not exclusively so. Examples: Lobster Salad, \$2.65; BLT, \$1.15; and Fried Oyster, \$1.45. They have improved their wine and beer selection; they now carry a good range of imported beers and a brief, though adequate, wine list. They also have imposed a corkage fee of \$1.00 per person for wine brought in. Service is good, though not exceptional. The decor is historic, as mentioned above.

THE WINDOW SHOP

56 Brattle St, Cambridge (Harvard Square) 354-7874
Lunch: 11:30-3 Mon-Sat, Tea: 3-5 Mon-Sat, Dinner: 5-8:15 Mon-Sat.
Closed Sundays except in June, July, and August.

This is a good, simple generalized European restaurant located in the home of Longfellow's Village Blacksmith. During good weather it is possible to dine in the outdoor courtyard. The decor, food, and service are all unpretentious and very good. Favorite dishes are: Sauerbraten, \$3.75; Wiener Schnitzel, \$3.95 (good, but not as good as the real Viennese variety.); and the Half Roast Native Duckling, Orange Sauce, \$3.95 (Not the classic bigarade; the sauce is a bit different. But still very good.). They also carry a wide variety of lighter meals. They have items such as: Hot Open Sandwich Dutch Style, Garni, \$2.50; Shrimp Salad, \$2.50; and Continental Salad (Turkey, Ham, Tongue, and Swiss Cheese), \$2.75. They have a good wine list and a good selection of beers as well (Lowenbrau, Tuborg, Carlsberg, Heineken, and Miller. Plus Budweiser.) The lunch menu features cold sandwiches, a broad variety of salads (examples: Continental Salad, \$2.20; Avocado a la Window Shop, \$3.60; Salade Bonne Femme--Chicken salad--\$1.95.), omelettes (Parmesan, cottage cheese, or jelly) \$1.85; and a variety of light entrees (examples: Wiener Backhuhn--baked chicken--\$2.60; Wiener Schnitzel, \$2.60; Cheese Souffle, \$1.95.) One of the greatest things on the menu is the pastry selection. They have French and Viennese pastry cooks who provide a changing selection of delectable things. (examples: Linzer Torte; Raspberry mousse (all right, so it's not a pastry); Wiener Torte; Fresh Strawberry Whipped Cream Torte; and Cheesecake.) All of these are \$.60. Both pastries and cold sandwiches are on the menu during tea. They also have unusual and refreshing beverages such as

Viennese Coffee (with whipped cream) and Cafe Glace a la Russe. This is an excellent neighborhood European restaurant. Price considerations and quality both single it out.

WURSTHAUS

4 Boylston St, Cambridge (Harvard Square) 491-7110
7:30 am - Midnight Sun-Thurs, 7:30 am - 1 am Fri and Sat.

The food is German-American, and fairly good. Their menu changes frequently but tends to feature such items as Schnitzel a la Holstein (an Americanized version, but better than most) \$4.10; Half Broiled Marinated Chicken \$3.00; Sauerbraten (Americanized a bit but still good) \$4.50; and numerous sandwiches and wursts. (Most of the wurst sandwiches go for about \$1.15; most of the hot wurst orders go for about \$2.25). Service for food tends to be a hassle; the waitresses are good but tend to be harried; there are never enough of them. It is in the potables department that the Wursthauus really shines; they should rename it the Bierhaus. Bar service is excellent and the range of potables is truly awe-inspiring. They have a good wine list at remarkably low prices; the markup over retail is quite low. And some of the items in their cellar are all too rare on restaurant winelists. They have a Wehlener Sohnenuhr Auslese Vintage for \$9.25 and a Bernkasteler Doktor Spatlese Vintage for \$13.25. But it is in the beers that they truly shine. Their beer list fills two full pages (plus they have other specials from time to time). As well as the expected German beers, they have O'Keefe's Old Vienna, Pilsner Urquell, a full line of Watney's, Asahi, Kirin, Carta Blanca, San Miguel, and Berliner Weissc. The latter is an extremely light German beer that is served with either a twist of lemon or raspberry syrup; it makes a delectable spring or summer beverage and must be tasted to be believed. At least one visit is mandatory for anyone who is a true beer fan. Food is inexpensive and worth washing down.

YEE HONG GUEY

34 Oxford St (see Downtown Boston map) 426-6738
11:30 am-10 pm every day.

This is a very variable Chinese restaurant. It has the virtue of being one of the cheapest places in Chinatown; some of the food reflects this and some does not. They undoubtedly have the best Won Ton Soup in the Boston area; this costs \$1.25 for a big bowl. The secret is in the sesame oil that they add to the soup. (The won ton, pork, and vegetables are all excellent; they play their part as well.) For the main dishes, we recommend the pork and chicken dishes; their beef sometimes has an off taste. The Salt Bean Spare Ribs, \$2.10, are particularly recommended; they are small pieces of spare rib sauteed and covered with a sauce similar to black bean sauce. The service is very poor; there are not enough waiters and those that there are don't seem to really care. The language problem also seems to be particularly bad. The decor is even more nonexistent than that of the House of Roy; a milling crowd of customers waiting for tables adds the final touch to the formica cum slum period decoration. Some of the food is very good, but some is only fair. This restaurant can be a bargain, but beware.

YEE'S VILLAGE

400 Highland Ave, Somerville (near Davis Square)
11:30 am - 11 pm Mon-Sat, 11 am - 4 pm Sun.

623-0330

This place has the advantage of being the ultimate inexpensive Chinese restaurant. It does have a few peculiarities, perhaps due to its location in Outer Somerville. First, it serves bread with its food. However the bread consists of absolutely delicious, scrupulously fresh rolls. Second, they have a rather limited selection. I haven't tried ordering things that are not on the menu here; the small selection could conceivably be due to the limited tastes of Somerville residents. There are two astonishing things that strike you as soon as your order comes; their prices are low and they give you an unbelievable amount of food. Their small bowl or rice feeds two people quite adequately as does one main dish. The first time we tried the place, we used standard Chinese restaurant mode of ordering one dish apiece. At the end of the meal, the waiter brought us a doggie bag as if it were standard practise. The quality of their food is extremely high, too. There is a large quantity of meat in their dishes, their sauces are superb, and their deep fat fried things are perfect--never soggy, never submerged in batter, but properly coated and crisp. They are fairly small, so they are not suitable for large groups. The decor is nothing exceptional, except for the color TV set that the family that runs the place watches. Service is excellent.

Lunch

The restaurants listed here all have some sort of special lunch menu, either with lower prices than their dinner menu or with a different selection of dishes. The fact that a restaurant is listed here does not mean that it is either (a) highly recommended for lunch or (b) significantly cheaper for lunch. This index, like all the others, should be used in conjunction with the descriptive part of this guide.

Downtown Boston/Beacon Hill

Athens-Olympia
Au Beauchamp
Fung Won
Marliave
Omonia
Red Fez
Sanae

Back Bay

Cafe Budapest
Copenhagen
Du Barry
Falstaff Room
Joseph's
Kon Tiki Ports
Kyoto
Sanae

North End

Dom's
Durgin Park

Cambridge/Somerville

Athenian Taverna
Barney's
Casa Mexico
Ferdinand's
Iruna
India Sweet House
Joyce Chen
Natraj
Osaka
Restaurant (Orson Welles)
Taj Mahal
Window Shop
Yee's Village

Other Locations

Anthony's Pier 4
Bishop's
Chardas

Average Cost

This price range table was arrived at by taking the cost of a full meal (appetizer, soup, main course, salad, dessert, beverage, tax, and tip) for each restaurant and then adjusting it slightly, arbitrarily, where these results seemed unreasonable. In the case of restaurants not offering all the components of our standard full course meal, we adjusted things as well as possible. It is possible to spend far more or less at most of the places in the list--we based our figures on average items. However, most restaurants have a rather large price range and very few people actually order the average meal. The size of the tip can also make a difference--we computed things on the basis of the standard 15%. Cocktails and wine are not included. Within each price category, the restaurants are arranged more-or-less in the order of increasing price.

Inexpensive (Under \$5.00)

Yee's Village
Yee Hong Guey
English Room
George and Nick's
No Name
House of Roy
Sanae
Osaka
Kyoto
Natraj
Fung Won
Cathay House
Joyce Chen
Legal Seafoods
Restaurant (Orson Welles)

Moderate (\$5.00 to \$7.00)

Red Fez
Matsu-ya
Athenian Taverna
India Sweet House
La Crepe
Taj Mahal
Marliave
Fondue Pot
Window Shop
Joe Tecce's
Charley's Eating and Drinking
Saloon
Copenhagen
Durgin Park

Expensive (\$7.00 to \$10.00)

Athens-Olympia
Omonia
Au Beauchamp
Jimmy's
Barney's
Benihana
Du Barry
Iruna
Ogunquit Lobster Pound
Chardas
Henry IV
Boraschi's
Half Shell
Ferdinand's
Union Oyster House
Casa Mexico

Very Expensive (Over \$10.00)

Charles
Dom's
Kon Tiki Ports
Rugbyman
Felicia's
Anthony's Pier 4
Nine Knox
Cafe Budapest
Falstaff Room
Five Chateaux
Joseph's

Unclassifiable; Large Price Range

Bishop's
Jack and Marion's
Ken's
Wursthaus
Jake Wirth's

Credit Cards

Anthony's Pier 4: AE, DC, CB,
BA, MC, AFR
Athenian Taverna: AE, DC, CB,
BA, MC
Athens Olympia: AE
Au Beauchamp: AE, DC, CB, BA,
MC
Barney's: AE, DC, CB, BA, MC,
RA
Benihana: AE, DC, CB, BA, MC
Bishop's: AE, DC, CB, BA, MC
Boraschi's: AE, DC, CB
Cafe Budapest: AE, DC, CB, BA
Casa Mexico: LPC
Cathay House: None
Chardas: AE, DC, CB, MC
Charles: AE, DC, CB, BA, MC
Charley's: AE
Club Henry IV: LPC
Copenhagen: AE, DC, CB, BA,
Sheraton, Shell
Dom's: BA, MC
Du Barry: AE, DC, CB, BA, MC
Durgin-Park: None
English Room: None
Falstaff Room: AE, DC, CB, BA,
Sheraton
Felicia's: AE, DC
Ferdinands: BA, MC, UC
Five Chateaux: AE, DC, BA, MC
Fondue Pot: None
Fung Won: None
George and Nick's: None
Half-Shell: DC, CB, MC, UC
House of Roy: None
India Sweet House: AE, BA, MC
Iruna: None
Jack and Marion's: AE, DC, BA, MC
Jacob Wirth: None
Jimmy's: AE, CB, MC
Joe Tecce's: None
Joseph's: AE, BA, MC
Joyce Chen: AE, DC, MC
Ken's: None
Kon Tiki Ports: AE, DC, CB, BA,
Sheraton
Kyoto: None
La Crepe: MC
Legal Seafoods: None
Marliave: AE
Matsu-ya: LPC
Natraj: MC
Nine Knox: PC
No Name: None
Ogunquit: None
Omonia: AE, DC, CB, MC, BA
Osaka: AE, DC, MC
Red Fez: None
Restaurant (Orson Welles): None
Rugbyman: not available
Sanae: None
Taj Mahal: LPC
Union Oyster: AE, DC, MC
Window Shop: AE, MC
Wursthaus: None
Yee Hong Guey: None
Yee's Village: None

AE	American Express
AFR	Anthony's Fine Restaurants
BA	Bank Americard
CB	Carte Blanche
DC	Diner's Club
LPC	Local Personal Check
MC	Mastercharge
PC	Personal Check
RA	Restaurant Associates
UC	Unicard

Most restaurants will take Traveller's
Checks

Late Night Closing Times

11:00

Anthony's Pier 4 (every day)
Athenian Taverna (every day)
Barney's (Fri and Sat)
Boraschi's (Mon-Fri)
Casa Mexico (Fri and Sat)
Ferdinand's (Fri and Sat)
Five Chateaux (Sat)
Joe Tecce's (Mon-Sat)
Joseph's (Mon-Sat)
Matsu-ya (Fri and Sat)
Osaka (Fri and Sat)
Rugbyman (Fri and Sat)
Taj Mahal (Fri and Sat)
Yec's Village (Mon-Sat)

11:30

Benihana (Fri and Sat)
Bishop's (Fri and Sat)
Falstaff Room (every day)
Jimmy's Harborside (Mon-Sat)
Joyce Chen (Fri and Sat)

12:00

Athens-Olympia (every day)
Boraschi's (Sat)
Dom's (Sun)
Fondue Pot (every day)

More 12:00

Kon Tiki Ports (every day)
La Crepe (Sun-Thurs)
Omonia (every day)
Red Fez (Sun-Thurs)
Sanae (Mon-Sat)
Wursthaus (Sun-Thurs)

12:30

Charley's (Sat)

1:00

Charley's (Sun-Fri)
Dom's (Sat)
House of Roy (every day)
La Crepe (Fri and Sat)
Wursthaus (Fri and Sat)

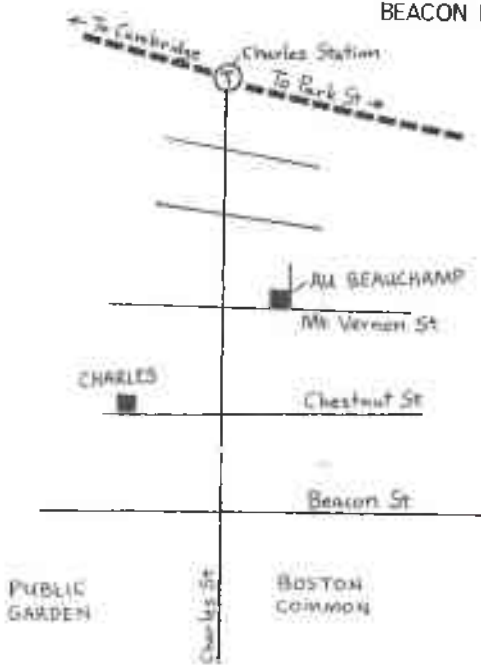
2:00

Dom's (Mon-Fri)
Half Shell (every day)

3:00

Cathay House (every day)
Fung Won (every day)
Jack and Marion's (every day)
Ken's (every day)
Red Fez (Fri and Sat)

MAP 1
BEACON HILL



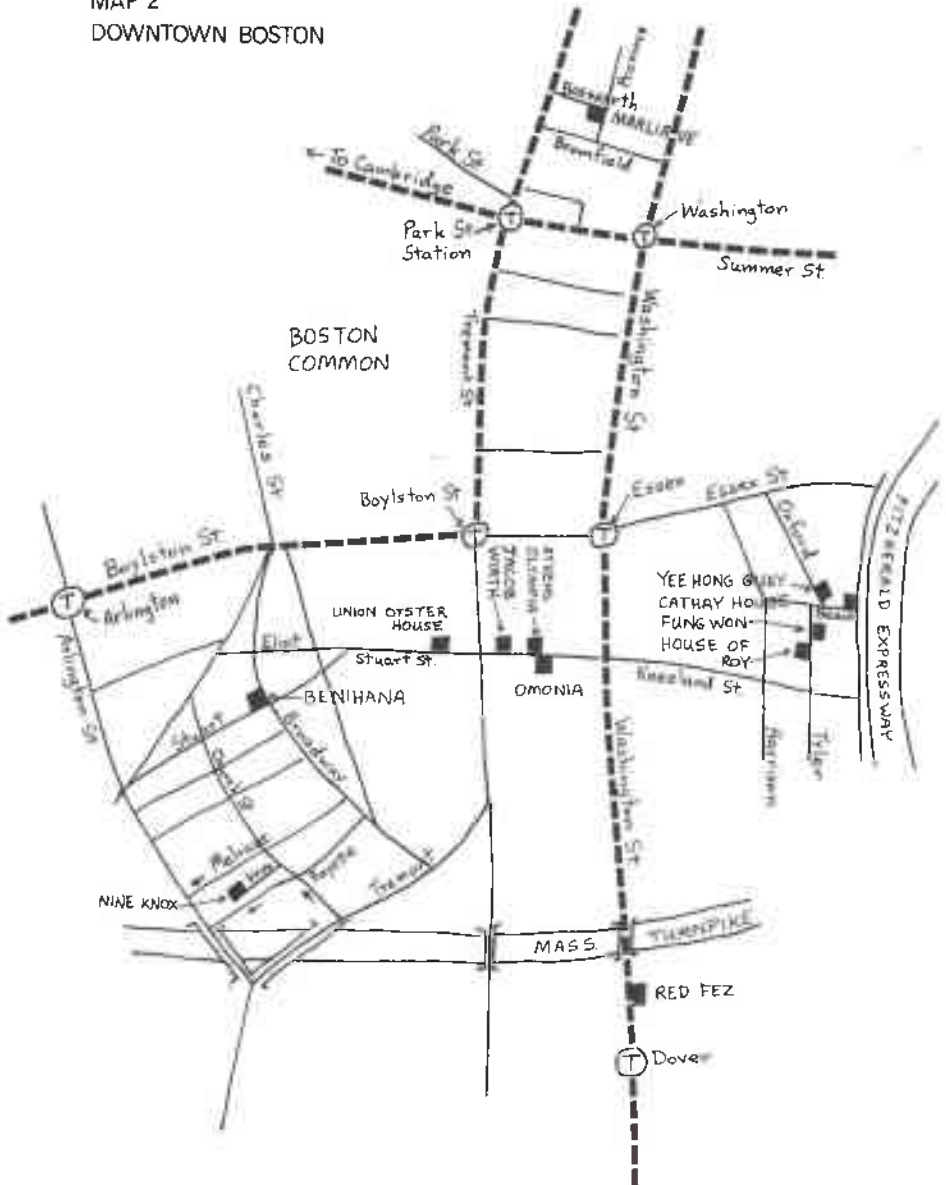
KEY TO MAPS

- Surface transit lines
- Underground and elevated transit lines
- Ⓣ MBTA Stations
- Restaurants

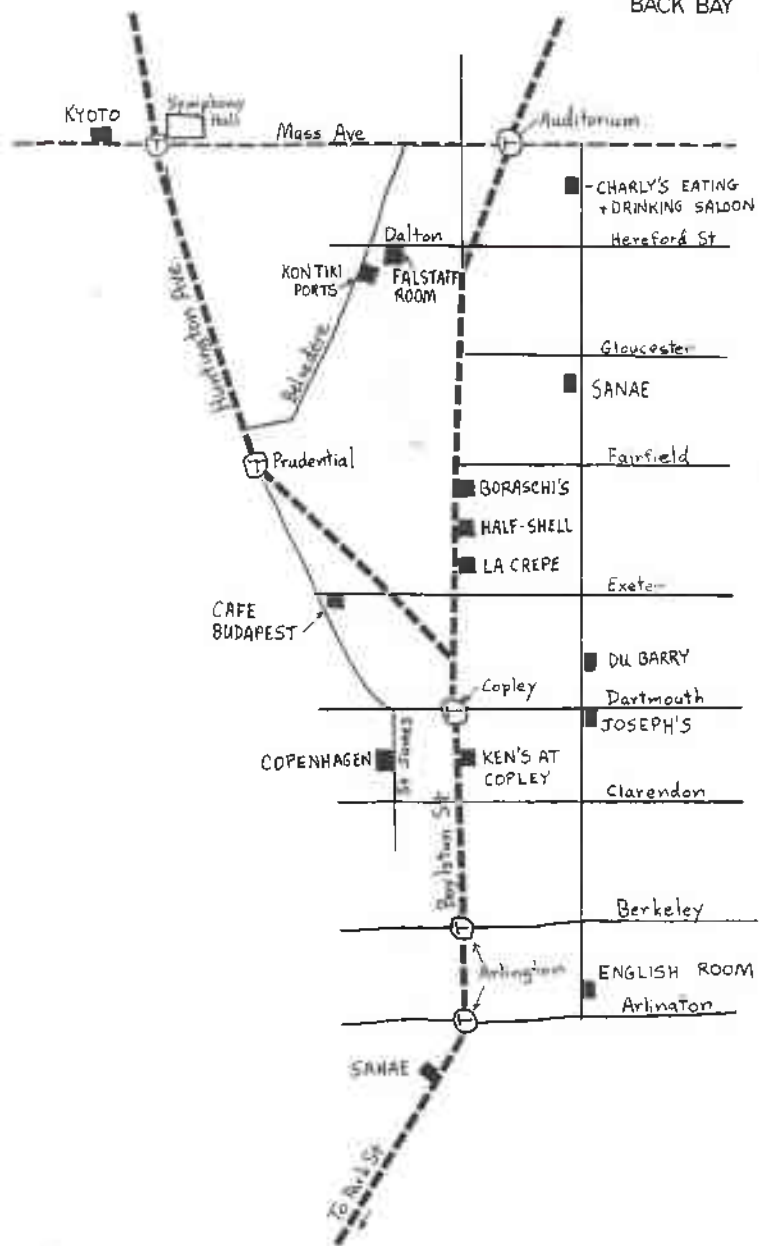
LIST OF MAPS

- 1 Beacon Hill
- 2 Downtown Boston
- 3 Back Bay
- 4 North End
- 5 Harbor
- 6 Cambridge (and Somerville)
- 7 Brookline (and Jamaica Plain)
- 8 North of Boston

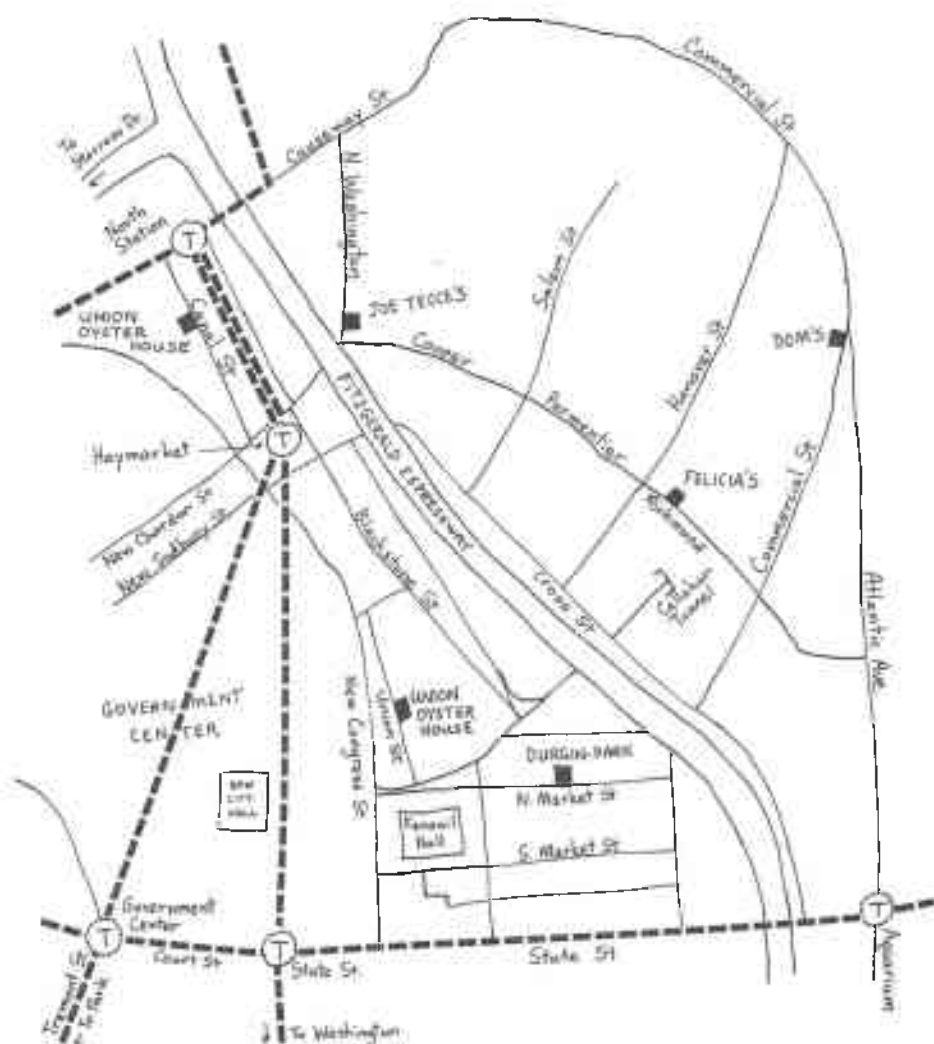
MAP 2
DOWNTOWN BOSTON



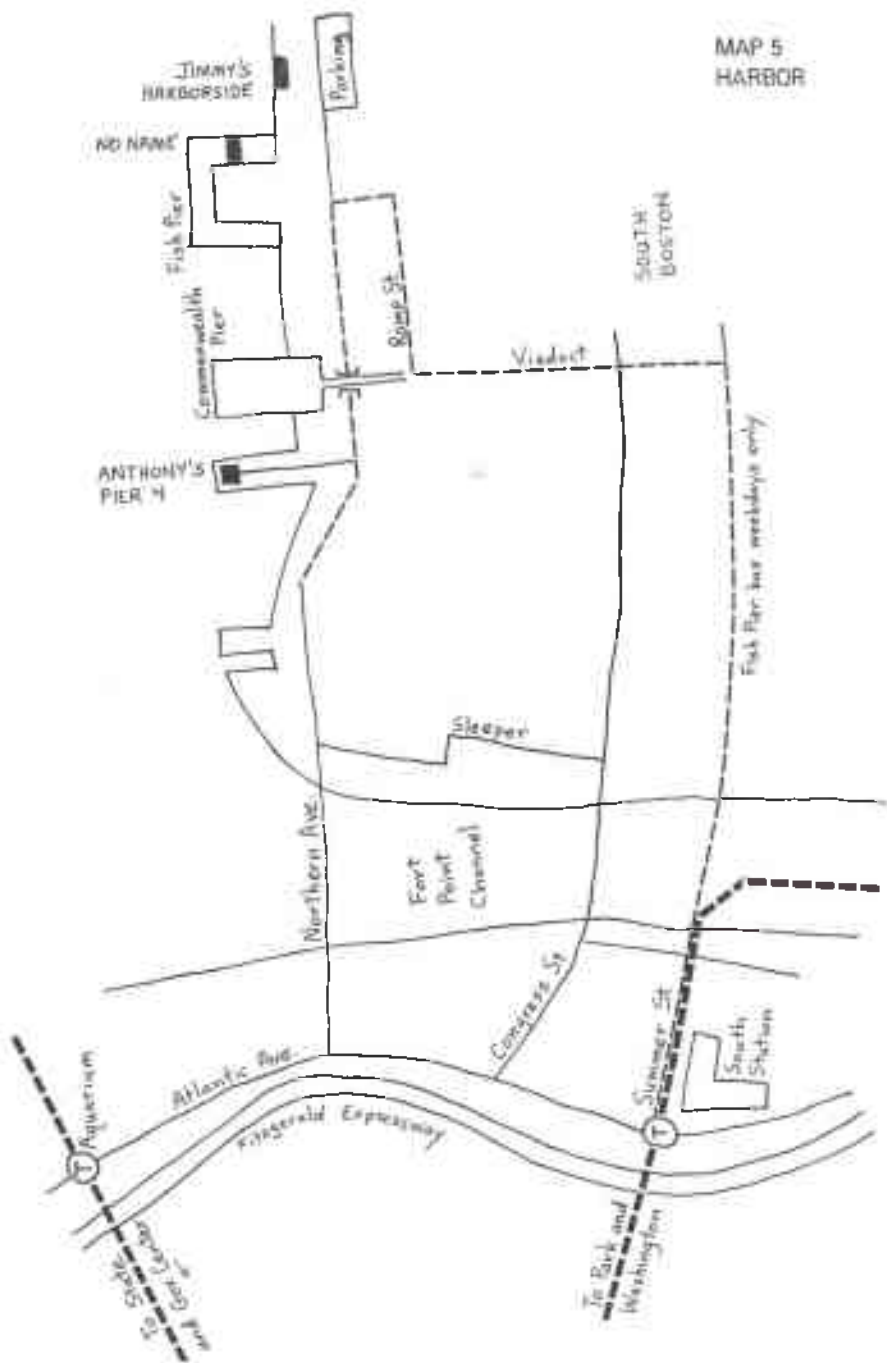
MAP 3
BACK BAY



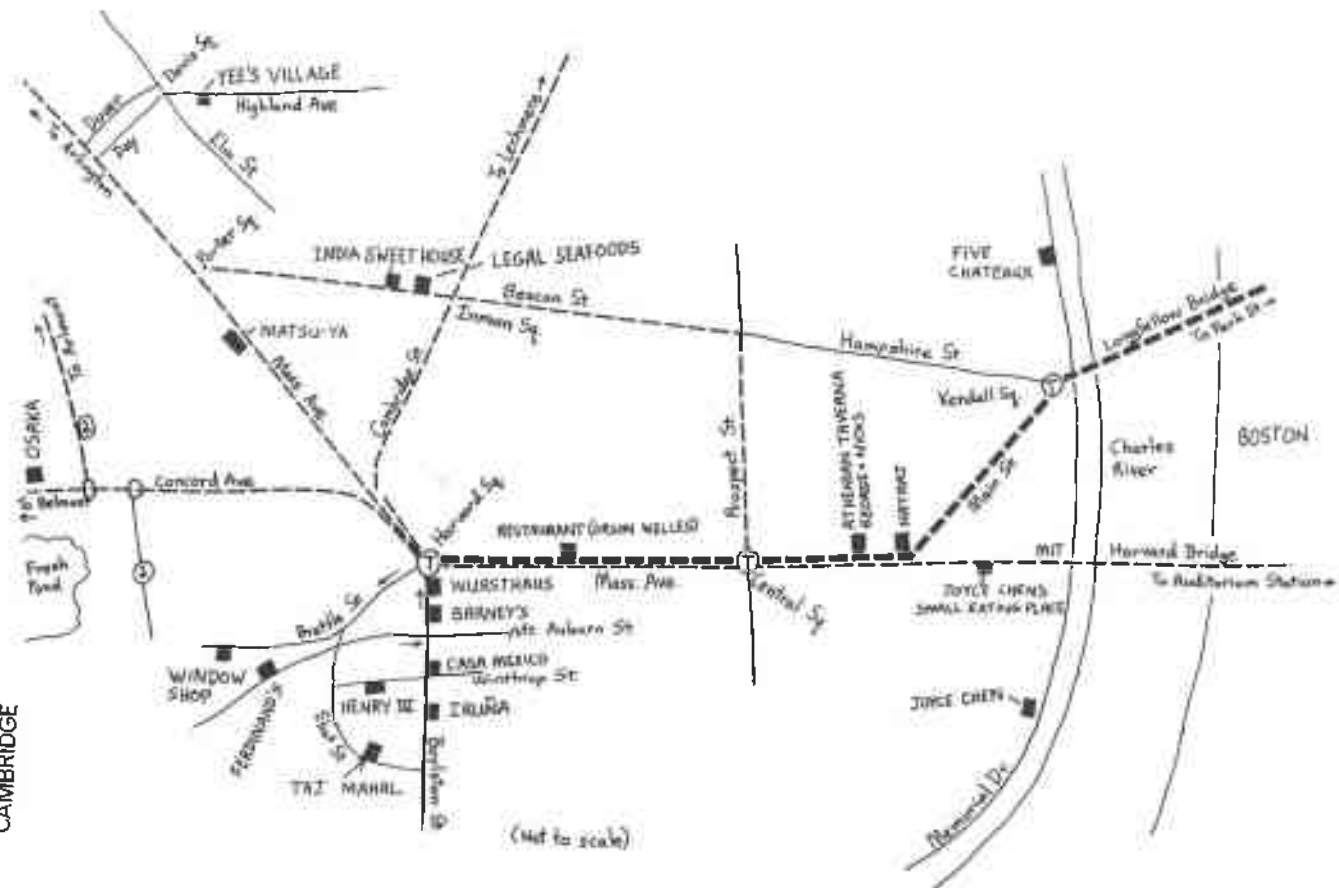
MAP 4
NORTH END

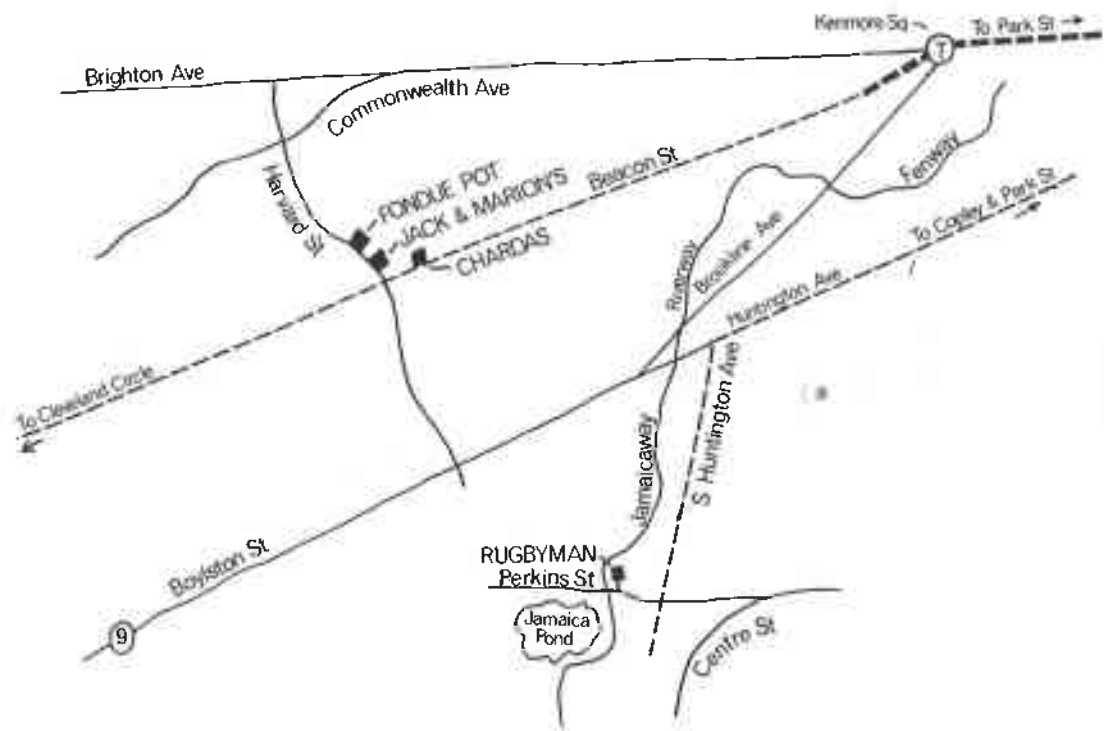


MAP 5
HARBOR



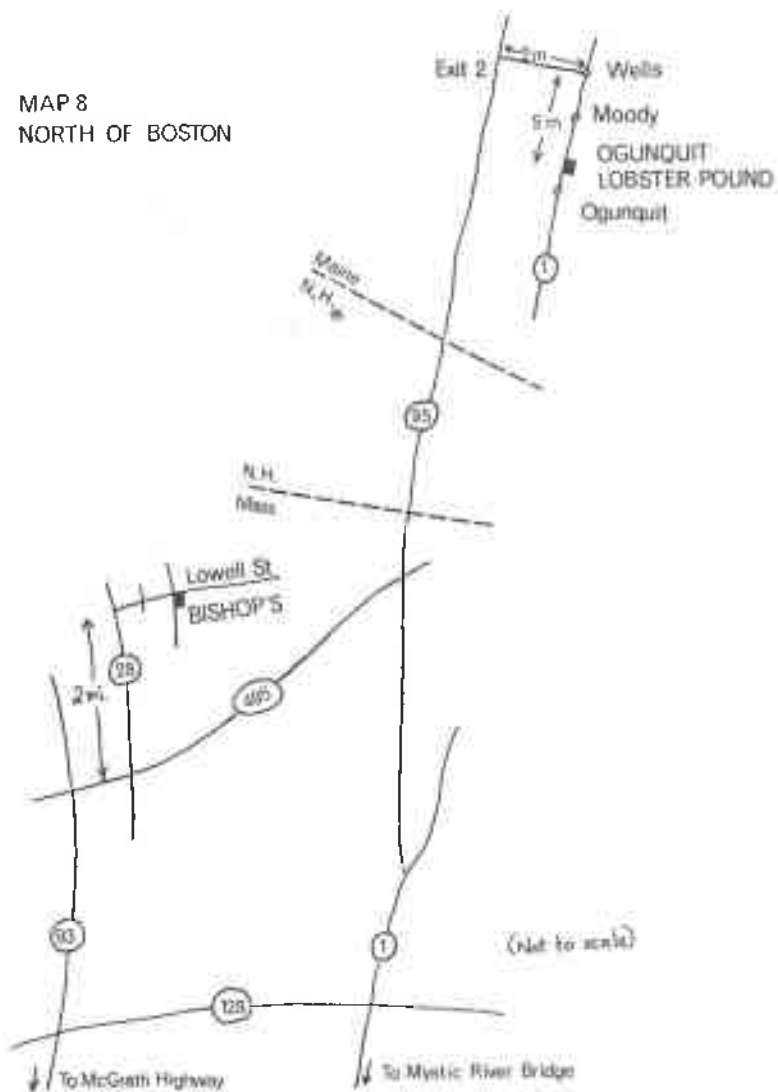
MAP 6
CAMBRIDGE





MAP 7
BROOKLINE

MAP 8
NORTH OF BOSTON



- Belgian
+ Rugbyman
- Chinese and Polynesian
Cathay House
Fung Won
House of Roy
Joyce Chen
Kon Tiki Ports
Yee Hong Guey
Yee's Village
- Danish-American
Copenhagen
- French
Au Beauchamp
Club Henry IV
+ Dom's *
Du Barry
Ferdinand's
Joseph's
La Crepe
- General
Barney's
Bishop's *
Charley's
Durgin-Park
English Room
Falstaff Room
Five Chateaux
George and Nick's
+ Nine Knox
Restaurant (Orson Welles)
Window Shop
- German
Jacob Wirth's
Wursthaus
- Greek
Athenian Taverna
Athens - Olympia
Omonia
- Hungarian
+ Cafe Budapest
+ Chardas
- Indian
India Sweet House
Natraj
Taj Mahal
- Italian
Boraschi's
Charles
+ Dom's *
Felicia's
Joe Tecce's
Marliave
- Japanese
Benihana
Kyoto
Matsu-ya *
Osaka
- Jewish
Jack and Marion's
Ken's
- Korean
Matsu-ya *
- Mexican
+ Casa Mexico
- Middle Eastern
Bishop's *
Red Fez
- Natural Foods
Sanae
- Seafood
Anthony's Pier 4
Half-Shell
Jimmy's Harborside
Legal Seafoods
No Name
Ogunquit Lobster Pound
Union Oyster House
- Spanish
Iruna
- Swiss
Fondue Pot

* These restaurants are listed in more than one category
+ Marks members of our group of Boston's half dozen best