

## DESTINATION DISHES



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### 1. LOBSTER ROLL ISLAND CREEK OYSTER BAR

For Ethel's Lobster Roll, named for his beloved grandmother, chef Jeremy Sewall sources delicate, ultra-fresh meat from his Maine fisherman cousin, then classes it up with a rosemary-imbued bun, crème fraîche, and the perfectly calibrated blend of celery salt and pickle. Your favorite seafood shack can't compare. Kenmore Square, islandcreekoysterbar.com.

### 2. CHARCUTERIE THE SALTY PIG

Chef Michael Bergin certainly whips up a mean *pâté en croute* and beautifully brined ham, but it's not just Salty's eponymous porkers that elevate the almost entirely house-made charcuterie. Bergin knows his way around other animals, including chicken (don't miss the liver terrine with Madeira gelée!). The meats are perfect for pairing with a top-notch selection of funky cheeses. Back Bay, thesaltypig.com.

### 3. CAVIAR DISH WAYPOINT

This seafood restaurant helped hatch the trend of democratizing caviar, once solely served on special occasions. Its caviar pairings—Belgian with Siberian, or Israeli with Royal Osetra—come with doughnut holes, blini pancakes made with white corn and Maine-sourced phytoplankton, or (during late-night service) one-bite "bumps" topped with buttermilk cream. Cambridge, waypointharvard.com.

### 4. BURGER WHEELHOUSE

In a town with no shortage of gussied-up patties, we keep returning to the workday-only Wheelhouse burger. The griddle sizzles coffee-crusting breakfast burgers and other beef patties loaded with lunch fixings like jalapeño-beer cheese and bourbon-glazed onions. Wax-paper sleeves barely contain such marvelous hot messes, gobbled at window stools or back in the cubicle. Downtown, wheelhouseboston.com.



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### 5. RAMEN TSURUMEN

This revelatory restaurant treats ramen-making as autobiographical performance art: Self-taught chef Masuo Onishi will operate Tsurumen for only 1,000 days, and reveals a new bowl of springy noodles inspired by a chapter of life every 200 days—such as the Formula 1995, a richly glistening miso ramen with wrinkly wontons that represents early adulthood. Savor every precious slurp. Somerville, 617-764-0588.

### 6. TACOS YELLOW DOOR TAQUERIA

The ingredient combos here are a bit, shall we say, *extra*: On one recent visit, *campechano* tacos, a street-food staple, featured Tecate-beer-marinated steak; chorizo, red corn, and bacon hash; cranberry-onion jam; herb goat cheese; and toasted *pepi-tas*. Yet the flavors don't fight, they play—and how!—when loaded onto delicately doughy, house-made tortillas. Dorchester, yellowdoortaqueria.com.

### 7. PASTA MIDA

Linguine, *paccheri*, bucatini—chef-owner Douglass Williams has mastered the fine art of pasta-making, churning out noodles with just the right amount of bite and just the right amount of sauce (that is to say, enough to sop up a little extra with bread). The best part for carb lovers? It's all you can eat every "Mangia Pasta Monday." South End, mida boston.com.

### 8. ICE CREAM CRESCENT RIDGE DAIRY

Made from premium hormone- and antibiotic-free milk, the generous scoops at 50-plus-year-old Crescent Ridge are as thick and luscious as ever. And now that the Sharon-based ice cream maker has an operation in Boston Public Market, we can get our fix of cake batter, orange-pineapple, and salted-caramel chocolate-pretzel without leaving the city. Downtown, crescentridge dairybar.com.