DESTINATION DINING

20 CULINARY ADVENTURES YOU MUST TAKE NOW

BY ALEXANDRA HALL

WHY SCOTT BROWN'S MEMOIR IS JUST HIS LATEST CAMPAIGN GIMMICK

BY EILEEN McNAMARA

Boston

DESTINATION DINING

More than ever before, there *is* culinary life beyond our city's borders. And then some. New England's splendid restaurants aren't just worth the drive—they've become true gastronomic adventures in their own right. Food lovers, ready your maps.

BY ALEXANDRA HALL

PHOTOGRAPHS BY ELLEN SILVERMAN

WE

have, no question, become a city of restaurant landmarks. Looking for the State House? Why, it's right there on Beacon, next to No. 9 Park and parallel to Mooo. Where to renew your passport in the Back Bay? Walk up St. James and it's immediately after Post 390. Harvard? Just past Mr. Bartley's Burgers on Mass. Ave. (If you run into Chez Henri, you've gone too far.)

So it's little wonder that when wanderlust sets in, we look to restaurants for travel inspiration. But to warrant the schlep, these places have to offer up more than just exemplary food and service; they've got to provide a palpable shift in vibe, pace, and atmosphere—something very different from what we can get at home. Meaning whether you land in a seaside city's romantic inn, a tiny town's regionally loved bistro, or a resort's locavore lodge, when you step out of your car and up to the host's station, this much should be clear: You're no longer anywhere near Boston...and you're about to experience a meal you'll remember long after you've returned.

What follows are the restaurants that have made themselves bona fide regional landmarks. Our staff journeyed to a long list of contenders to gauge just how worth the trek every last one is. And after countless miles logged and state borders crossed, we narrowed the list down to just 20.

They are the stuff that culinary pilgrimages are made on.

ARROWS

OGUNQUIT * ME

Long before the rest of the world jumped onto the trend, Mark Gaier and Clark Frasier were growing their own vegetables and curing their own prosciutto to supply their farmhouse restaurant. And Arrows continues to draw a stream of discriminating diners up I-95. They come for the romance: the pre-dinner stroll through the orchard, the dining room swathed in flowers, and the coddling service. And they come for the food: thoughtful, ingredient-driven fare. Exhibits A, B, and C: Maine lobster served three ways—a grilled tail with lemongrass, claws poached in butter, and knuckles in red curry, all accompanied by a vegetable crêpe and grilled Thai corn.

BERWICK ROAD, 207-361-1100, ARROWSRESTAURANT.COM.

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