

MODERN LUXURY

BOSTON COMMON

SUMMER SPLENDOR

BOSTON'S
OWN BRIDGET
MOYNAHAN &
BETSY BRANDT
REMINISCE

EXCITING NEW
RESTAURANTS,
CHEFS WE LOVE,
DAZZLING
DESSERTS & MORE



HOT EATERIES
FROM COAST
TO COAST

DECADENT DINING



FOOD & DRINK
markets

From left: After you've hit the market, grab a bite from Eataly's Italian grill, Terra; fill up your basket at Salt & Olive.



WHAT'S FOR DINNER?

Consider a European approach to meal planning, one market at a time.

By Annie B. Copps

To up your meal planning game, head to a specialty shop. Here are a few of our all-time favorites. First, **Formaggio Kitchen** (formaggiokitchen.com) in Cambridge ferrets out the finest specialty foods from around the world. A flotilla of cheesemongers will slice that hunk of cheddar or calm your nerves if you can't decide. The equally great South End Formaggio has just about the same selection as its older sibling.

In Brookline, pop into **Allium** (alliummarket.com) for condiments, spreads and a vast cheese selection that includes an impressive New England showing. If Italian cheese and accompaniments are your culinary earworm, **Eataly** (eataly.com), despite its Disneyland aesthetic, is a legit source of a head-spinning variety of cheeses, among other staples. If you're still hankering for cheese, olives or more, **Salt & Olive** (saltandolive.com) in the Harvard Square Garage takes its cheeses and sustainability seriously.

Cheese, charcuterie and little delectables, check. For the main event, the **Boston Public Market** (bostonpublicmarket.org) is often overlooked as a food hall or "only for tourists." Wrong! Consider Chestnut Farms. The display case is filled with all manner of meats, from the usual suspects to the unexpected goat and rabbit. If meats are out, look to Red's Best for local seafood. Piles of shellfish sit next to fillets and sides of cod, as well as some lesser-known yet equally delicious choices.