

Clint Eats



By Clint Hamblin



Icarus chef Chris Douglas

Fabulous Fleming's

Have you been to Fleming's, Park Plaza's prime steakhouse and wine bar? This stylish and skillfully planned space features a traditional steakhouse bill of fare including expertly prepared seafood and impeccable service.

Let's start with a decadent Lobster Tempura. Imagine giant pieces of succulent lobster sitting on top of a combination of portobello, asparagus and other snappy vegetables all coated in a crispy Japanese batter and traditional soy-based dipping sauce. The blood-red Tenderloin Carpaccio comes to the table with a caper Creole mustard sauce and red onion. Yup, it's raw meat but if that's your thing, you'll rave over the rich quality of the tenderloin. Standards you might expect to

see on a steakhouse menu include French Onion Soup baked with gruyère, swiss and parmesan cheeses. The Creamed Corn gratinée is extra rich and the fiery Fleming's Potatoes is made with cream, spicy jalapeños and cheddar cheese. Once you've had a bite, you won't be able to stop.

Fleming's Progressive Wine List offers 100 wines by the glass and the best way to sample more than one is to order their Wine Flights, a wine glass holder supporting 3 glasses each holding a 2-ounce serving of your favorite grape sitting in a Wine Vine holder. Outstanding!

Up, Up and Away

We rarely associate fine dining with flying anymore, but if you're flying out of or coming

into Terminal E at Logan Airport, you'll have the opportunity to enjoy a First Class menu from Icarus, one of the South End's premier restaurants now being featured. Dine Boston is Logan's unique restaurant concept where top restaurants feature select menu items for short periods of time.

Icarus chef Chris Douglas offers his Sautéed Black Cod with little necks, white beans and morels and it will knock your socks off. This perfectly cooked fish has made its way on the menu perhaps only to be upstaged by the Grilled Jumbo Shrimp with Mango-Jalapeño Sorbet. You won't believe how good this combination is. The Pan-Roasted Bell & Evans Chicken Breast with stewed artichokes, new potatoes and lemon is practically worth the trip to the airport just to savor this moist



Chefs Brooke Vosika and William Kovel eyeing meat at Savenors

and tender chicken dish.

If you're meeting someone or planning an international trip, do yourself a favor and stop in to Dine Boston and enjoy the creations of Douglas. He's been cooking up a storm at Icarus for the past 30 years. He must be doing something right!

Fast Food Never Had it So Good

Bin 26 Enoteca has introduced a couple of fast and affordable lunch selections at their Beacon Hill location at 26 Charles Street.



Steak dinner at Fleming's

Two options are featured including their Grab-n-Go Takeout Menu and Dine-In Express Lunch Service. Changing the menu weekly, you can expect to see a new selection of fresh pastas, salads, sandwiches, charcuterie and cheeses.

Lunch might include Wild Boar Salami and Pecorino served with Tortellini Pesto Salad, Tea Poached Salmon over Spring Greens, Panini-Style Cold Sandwiches and an Antipasti Mixed Grilled Vegetables and Cheese.

Available Monday through Thursday from 12 to 3 pm. Fast food never had it so good.

Cooking with the Masters

Executive chef Brooke Vosika, Aujour'hui chef de cuisine William Kovel and sommelier Brick Loomis are cooking up a storm at the Four Seasons Hotel and you have an opportunity to watch and learn. "Cooking Four Seasons Style" offers participants an intimate culinary experience from purchasing fresh ingredients to slicing, dicing, sautéing

and dining. You'll also discover the art of selecting the perfect wines to compliment your creations.

All "Cooking Four Seasons Style" class participants will receive Vosika's homemade spices, recipe cards and Four Seasons takeaways. Classes are limited to 12 to 15 attendees and are \$150 per person.

From Sea to Shining Sea

The Yacht StarShip, a four-star dining yacht, has arrived in Boston. The 180-foot yacht will set sail daily until October and will offer lunch, dinner and brunch cruises with the dramatic Boston skyline as its backdrop. Departing from South Boston's Seaport District, the StarShip boasts a four-star meal and can serve up to 600 people.

Try dancing under the stars on the huge dance floor on the top deck and enjoy the many beautiful views of Boston and the surrounding area. This is a fun experience for a date, family adventure or large party, and the food is pretty good too.



Yacht StarShip serves dinner

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