

Clint Eats



By Clint Hamblin



Petit Robert's tuna

Seafood has always been a specialty at **Atlantic Fish** located at 761 Boylston Street in the Back Bay. Open since 1978, this very popular Boston restaurant has won awards for its clam chowder, so it should be no surprise to see major movie celebrities enjoying the latest and greatest from executive chef Tim Partridge.

The seafood standards include the best oysters, grilled salmon and swordfish but the delicious redfish in sauce is only rivaled by Partridge's Tuna Bolognese, a mesmerizing tuna noodle dish with a mystery ingredient that will drive you nuts. After a lot of guessing, the chef gave in and admitted to adding a dash of cinnamon. If the Tuna Bolognese isn't an Atlantic Fish signature dish, it's well on the way. Delicious.

You might want to give the house sangria a taste. Beginning with a Shiraz base,

add Stoli Razberi Vodka, Bacardi Limon Rum, Massenez Creme de Peche, Sprite, a lemon wedge, a lime wedge and an orange slice. It's quite good.

When our waitress asked if she could get us anything more, we suggested that a picture of film star Michael Douglas sitting in a nearby booth and having dinner with renowned film director Sydney Pollack would make a wonderful dessert, but alas, that didn't happen. Douglas and Pollack enjoyed their dinner without any disturbance. Pity!

Petit Robert is a charming French bistro located at 480 Columbus Avenue in the South End. It's a place where locals go to eat homestyle food at modest prices in a simple environment – a true French bistro. Petit Robert maintains the bistro image because chef/owner Jacky Robert has brought Paris to Boston with his interest-



Atlantic Fish's sangria

ing menu.

Dinner started with six Escargots Bourguignons soaking in a garlic/butter sauce. After the snails have disappeared, you'll be soaking your bread in this incredible green sauce. We were then served a Micro-Onde Foie Gras Terrine with Rhubarb Aspic that was rich, smooth and admittedly cooked in a microwave oven.

The Pan Seared Tuna Steak with Steamed Rice created a nice balance with the Duck Confit with Braised Cabbage and Grilled Saucisson. Dessert included arquise au chocolat or Marquise de Pompadour. This dessert is made from chocolate, lots of butter and served with a Grand Marnier and raspberry coulis with a pastry stick called Sacristin.

The now legal Absinthe was served with a tower of ice water slowly dripping over a cube of sugar which drips down into the Absinthe. If it doesn't kill you going down, you might consider a second glass of this licorice tasting drink. *Magnifique!*

Once located in the North End, **Sage Restaurant** has recently opened at 1395

Washington Street, across from the Cathedral of the Holy Cross in the South End. Chef/owner Tony Susi's menu is filled with adventure starting with a refreshing beet salad served with a creamed goat cheese followed by a luxurious Kobe Beef Carpaccio with shaved Parmesan cheese.

The Prosciutto stuffed with mint was terrific and followed by an assortment of pasta including gnocchi, lobster ravioli, and fettuccini with pancetta and roasted garlic. All superb.

The sashimi quality tuna was lightly seared maintaining a rich dark red center that melted in your mouth. The rice-smoked duck breast with fennel followed and made for a perfect dinner.

The basil ice cream was a surprise, but the Ginger Rogers Martini stole the show, as you would expect Ms. Rogers to do. Sage is a local neighborhood restaurant that could easily become a regular dining experience and definitely worthy of your attention.

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<p>Second Course</p> <p>WILD NORTH-ATLANTIC SALMON*</p>	<p>Dessert</p> <p>TIRAMISU CRÈME ANGLAISE* OR NEW YORK STYLE CHEESECAKE SERVED WITH STRAWBERRY AND RHUBARB COULIS</p>

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