

Clint Eats



By Clint Hamblin



ChocoLee Chocolates

Openings

Attention all chocolate candy lovers. ChocoLee has opened in the South End and if you're a chocolate devotee, you'll want to hurry over to Lee Napoli's chocolate shop located at 83 Pembroke Street to try some of the most sumptuous and creative confections available in Boston. Imagine pistachio, Moroccan mint or spicy poblano pepper truffles. From rosewater to mango chocolates, Napoli makes eye-popping works of art so beautiful to look at and so popular, you might want to call ahead, because according to him, "We're selling out daily."

For more information, visit www.chocoleechocolates.com.

Rachel's Kitchen is back in business, thanks to the vision of Megan Boreman and Erin Reffsin who recently purchased the popular Bay Village eatery. With a maximum occupancy of five, Rachel's Kitchen is primarily a takeout restaurant serving breakfast and lunch. Located at 12

Church Street, this tiny operation serves freshly baked scones with cranberry and orange. Their Kamil Shell is jam packed with sweet potato hash, black beans, scrambled egg and melted cheddar in a flour tortilla.

The Big Bad Wolf is stuffed with scrambled eggs, bacon, sausage, ham and cheddar cheese, potatoes and hot sauce all wrapped in a flour tortilla, and the Basil chicken with fresh mozzarella cheese is the best.

Every morning, the local construction crews come in and ask, "What's new today?" and Megan and Erin try not to disappoint. "We love the people in the neighborhood," they said. "We're having a great time."

Visit www.rachelskitchenboston.com for more information.

New Chef

If you're having dinner at McCormick & Schmick's, you'll surely notice the influence of Antonio Hernandez, the new executive chef for this Back Bay seafood restaurant. Chef Tony's multi-variety crab salad is very fresh and delicious and goes beautifully with his crab soup, a zesty red broth bursting with fresh vegetables and pieces of crab.

If you want something special and it's not on the menu, Hernandez said, "Give me a day or two notice and I'll have it ready for you when you come to the restaurant." Now that's extraordinary. How about some snail salad, clam cakes and Rhode Island Clam Chowder? See you on Tuesday.

Wine Festival

The Boston Harbor Hotel continues to present the Annual Boston Wine Festival. In its 19th year, the nation's longest running wine and food pairing series is running through April and features a combination of chef Daniel Bruce's outstanding menus paired with equally outstanding wine.

The dinners showcase wines from California, Oregon, Washington and Italy with Bruce continuing his tradition of creating dishes skillfully paired with each event's selections.

For more information, visit www.bostonwinefestival.net.

Events

St. Patrick's Day is around the corner and so is the third annual **Gaelic Gourmet Gala** being held at Hotel Commonwealth on Friday, March 14. Three Irish chefs and one Canadian chef will journey from Ireland and Canada to join local celebrity



McCormick & Schmick's Executive Chef Antonio Hernandez



Megan Boreman and Erin Reffsin of Rachel's Kitchen

chefs to showcase their respective culinary traditions. A night of Irish food, drink and culture, the Gaelic Gourmet Gala celebrates Irish culture in Boston, including new Irish cuisine.

Local celebrity chefs include Michael Schlow (Great Bay, Radius, Via Matta and Alta Strada), Adam Fuller (Great Bay), Mike Pagliarini (Via Matta), Patrick Connolly (Radius), Andy Husbands (Tremont 647), David Ross (Lucca and Sasso), and Angela and Seth Raynor (The Pearl and The Boarding House, Nantucket, MA).

For more information, call 532-5063.

Some of Boston's best and brightest South End chefs and restaurants are preparing a luxurious sampling of their culinary creations. **Taste of the South End 2008** is a benefit for the AIDS Action Committee and will be held on Tuesday, March 11 at the Boston Center for the Arts, 539 Tremont Street.

Enjoy a wide variety of delicious delights as well as an extensive wine tasting, featuring vineyards and varietals from around the world. It's a great way to get a sampling of more than 40 South End restaurants all in one night.

For more information, visit www.aac.org/taste.

The Neighborhood Association of Back Bay (NABB)
is pleased to announce their 13th annual Taste of Back Bay
Thursday, March 27th, 2008, 6:30-9:30pm at the Prudential Skywalk.

This year's Taste will feature an international theme with proceeds benefiting NABB's many community programs, with a portion of the proceeds benefiting Snowden International School's international study program.

The Taste of Back Bay is an annual sampling of the finest food and drink available in Back Bay and the surrounding area- including signature dishes, fine wine, and micro-brewed beer.

\$85 members/\$100 nonmembers/\$110 at the door
For more information, or to purchase tickets, go to www.nabbonline.com
or contact the NABB offices directly at 617-247-3961

Taste of Back Bay Participants:

33 Restaurant & Lounge	Jasper White's Summer Shack
Azure	Kashmir
Bauer Wines	L'Espalier
Best Cellars	Legal Sea Foods
Blu	Mantra
Bonfire Steakhouse	New Century Brewing Company
Boston Beer Company	Petit Robert Bistro
Bouchée	Sasso Restaurant & Bar
Cafeteria Boston	Sel de la Terre
Clarendon Wine Co.	Sorellina
Cold Stone Creamery	Stanhope Grille
DeLuca's Market	The Oak Room
Eastern Standard	Top of the Hub
Great Bay	Turner Fisheries
Coastal New England	Vlora Restaurant
Wines	
Harpoon Brewery	

Sponsors

Street & Co.	Century 21 Cityside
Hotel Commonwealth	RE/MAX Destiny Real Estate
CB Richard Ellis	First Republic Bank

Advertisement courtesy of Gibson Sotheby's International Realty.

Vlora

RESTAURANT

NOW OPEN 7 DAYS A WEEK
7 AM - 1 AM
BREAKFAST / LUNCH / WEEKEND BRUNCH
DINNER / LITE MENU

545 Boylston Street
(b/w Clarendon & Boylston Street; below GNC)
Boston, MA 02116
617-638-9699
www.vloraboston.com

Spring '08...introducing Joules
www.theredwagon.com

Love it. Wear it. Have fun!

BOSTON 69 Charles St 617.523.9402
HAMILTON 15 Walnut Rd 978.468.5200

the RED WAGON