

Summer Winter is a top pick for all seasons

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[Summer Winter](#) is an all-season great place for dinner, especially on Friday nights, "Date Night," with a prix fixe menu (\$35 each) and service by the finest waitstaff (look for Dave, the tall waiter, for great menu suggestions). Located in the Burlington Marriott at 1 Mall Road, once inside, walk past the raw bar and get seated, then be sure to take a walk through the greenhouse, accessible to patrons for a self-guided tour. The smells of ripening herbs and fruit and vegetables is sure to whet your appetite for a dinner cooked with these same, fresh-picked ingredients.

Summer Winter offers year-round fresh-grown ingredients -- and to highlight their greenhouse goodies, on Thursday Aug. 6, 6-7 p.m., they'll host their third session of the ongoing Summer Club series, highlighting the late-summer bounty of tomatoes. The evening will include a variety of tomato tastings from vinaigrettes to Bloody Marys from scratch, along with a guided tour of the on-premise four season greenhouse, currently bursting at the seams with an expansive amount of herbs, micro lettuces, beans, edible flowers and tomatoes including Solid Gold Cherry, Paragon and Taxi; for only \$15; with 10 percent off when Summer Club guests stay for dinner. For reservations, call 781.221.6643



Insert photo caption or credit here

Included in the evening:

- Master Gardener Ryan Fahey will share the multiple varieties of tomato plants growing in the on-premise greenhouse along with insight about the varieties of tomato plants growing in her at-home garden
- Bar Supervisor Dave Greenwood will demonstrate how to use fresh tomatoes to create a greenhouse Bloody Mary, using multiple varieties of tomatoes and fresh parsley from the on-premise greenhouse
- Chef Tyson Podolski will demonstrate how to prepare two tomato-inspired late-summer dishes: Vermont Buffalo Mozzarella Salad with a Smoked Tomato Vinaigrette and Purple Cherokee Tomato Gazpacho with Watermelon Garnish



Stay for dinner and enjoy Yam fries with aioli sauce, the best crab cakes you can imagine, and a homemade baked macaroni and cheese dish (pictured above) -- with added Maine lobster tail and claws on top. Eat half and take the other half home for tomorrow's lunch -- so you can have dessert! The dessert pictured below is for true chocolate lovers -- and is filling enough for a table of four to share! Hope your hungry!



Upcoming events at Summer Winter:

During Boston Restaurant Week Summer 2009, make an effort to reserve your space at Summer Winter, who will be offering a lunch and dinner menu of three courses (\$20.09 for lunch; \$33.09 for dinner) Aug. 10-14. For lunch, try a first course of heirloom tomato gazpacho with greenhouse basil cream and avocado crostini, then a grilled tuna burger with wasabi mayo -- and to top off dessert, a whoopie pie with raspberry milk. For dinner, try the baby spinach and bacon salad with peaches, maple bacon vinaigrette and shaved parmesan, then the half-roasted Vermont chicken basted with greenhouse basil butter, served with crispy polenta fries and grilled red onion salsa. Oh, and for dessert, black plum and strawberry crisp with house-made strawberry ice cream.

Thursday, Aug. 27, "Wachusett Beer Dinner," 7 p.m. (\$45 per person not inc. tax/gratuity). Enjoy three courses of an extensively thought of menu offering. For more information, visit www.SummerWinterRestaurant.com.