

DECEMBER 2007

FOOD ARTS

AT THE RESTAURANT AND HOTEL FOREFRONT

Birth Announcements

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Burlington, Massachusetts Mark Gaier and Clark Frasier of **Arrows** and MC Perkins Cove (Ogunquit, ME) brought their signature Americana fare to the Boston area with the November unveiling of the 126 seat **Summer Winter** (open year-round), in the **Boston Marriott Burlington**. Rough stone walls, warm woods, burnished leathers, and nubby wools suggest an updated New England farmhouse. An on-site four season greenhouse makes its mark on the seasonal, ever shifting menu. **Jim Gallagher**, late of **Saybrook Point Inn** (Old Saybrook, CT), is chef de cuisine. **APPS** (\$8 to \$15): salt cod brandade with johnnycakes and butter poached oysters; cockles with ham, garlic, rice wine, scallions, and ginger. **MAINS** (\$24 to \$34): Mama Clark's paprika roasted duck for two; whole fried trout with scallions and Chinese black beans. **DESSERTS** (\$8 to \$12): warm seasonal turnover with vanilla ice cream; milk shake of the day with coconut macarons.

■ The Year of the Pig ■
in review

2007 BETS THE FARM ON DEDICATION & DAZZLE