BOSTON RESTAURANTS GUIDE

2-10 minutes walking distance from Hotel

RUKA Restobar 505 Washington Street 617 266 0102

RUKA Restobar is a contemporary Peruvian restaurant with major Japanese fusion vibes that is brought to life in the Godfrey Hotel in Downtown Crossing by the same creative minds as Yvonne's.. The menu features heavy influences of Japanese 'nikkei' and Chinese 'chifa' cuisine, which are a big part of modern Peruvian culture, so expect some fresh South American flavors married with Japanese techniques, including a first-class sushi program, hot dishes from the wok, chilled noodles, ceviche and tartares, and hot plates with five spice, sesame and aji chili flavors. You'll definitely want to explore the drinks menu, which was developed by Beverage Director, Will Thompson who also designed Yvonne's critically-acclaimed beverage list. The expansive dining room is bathed in golden, ambient light with acacia wood tabletops, a large wraparound bar, Asian-style dragons clinging to decorative columns, Japanese street scenes and murals, and colorful Peruvian-style wool ropes adorning the ceilings. It's the perfect spot for a little wow factor before or after the theater, sharing some small plates with a group after work, or filling up on bites and cocktails before.

Yvonne's 3 Winter Place 617-267-0047

The flagship restaurant still dazzles in the fabled old Locke-Ober space with one of the sexiest rooms in town. Glowing, glamorous, and luxe, it's custom-made for Instagram-envy-inspiring group selfies—but unlike many similarly scene-y spots, Yvonne's service, cocktails, and wildly eclectic food by executive chef Tico Huynh actually deliver the goods. Don't miss the chance to share (and snap) one of his head-turning large-format plates, like the 2-pound long-bone rib-eye steak or the grilled "viper" chop. Yvonne's has saved what matters: the 19th-century mahogany bar, but the new supper club—named for what used to be Locke Ober's members-only club downstairs—otherwise sports a decidedly au courant vibe. Creative small plates include crispy tater cubes, chicken quinoa meatballs, baked oysters and popcorn brulee. Large-scale (i.e. scorpion bowl-sized) cocktails like the Moscow Mule are lovingly crafted and best enjoyed in the separate Library Bar, a tome-tiered respite that invites you to imbibe like a Brahmin. *The restaurant also earned a Michelin star*.

Mooo... Beacon Hill 15 Beacon Street 617-670-2515

Located at the top of Beacon Hill, just a stone's throw from the State House, Mooo.... is a modern steakhouse housed within the luxurious XV Beacon Hotel. Chef-owner Jamie Mammano channels his culinary creativity into the menu with modern interpretations of classic dishes for a one-of-a-kind steakhouse experience. The menu may take its cues from the classic steakhouse but the dining room at Mooo.... shakes the boys-club mold when it comes to décor. Muted shades of sand and gray are illuminated by oversized chandeliers that cast a warm glow and create a relaxed and sophisticated atmosphere. The restaurant is open seven days a week for dinner and brunch on Saturdays and Sundays. *The restaurant also earned a Michelin star.*

The Oceanaire Seafood Room 40 Court St, Boston, MA 02108 617 742 2277

The Oceanaire Seafood Room Boston offers a unique dining experience located in an architectural style building that boasts stylish and elegant ambiance for seafood lovers and those looking for sophisticated and upscale dining. The menu showcases an array of seafood dishes, ranging from classic seafood preparations to innovative seafood-focused cuisine crafted by our Executive Chefs. At the heart of our philosophy lies a focus on fresh, sustainable seafood, sourced from the world's finest purveyors, and presented in creative and delicious ways.

Legal Sea Food Downtown Crossing 558 Washington Street (617) 692-8888

Legal Sea Foods began in 1950 as a fish market in the Inman Square neighborhood of Cambridge, Massachusetts. It's here that the "Legal" name became synonymous with quality and freshness. Inspired by the urban setting of its neighborhood, Legal Sea Foods Downtown Crossing is slick, dark and modern with glossy, black brick paired with glowing amber glass. Our lounge comprised half the restaurant while our dining room overlooks the open kitchen. In warmer months, we open our patio along Avenue de Lafayette (across the Hyatt Regency Hotel) for outdoor dining.

No. 9 Park 9 Park Street 617-742-9991

Boasting a spectacular Park Street location across from the Boston Common and the gold-domed Massachusetts State House, No. 9 Park is chef-owner Barbara Lynch's Beacon Hill dream come true. Offering a menu of European classic country fare that spotlights the cuisines of France and Italy, Lynch has created a casually elegant bistro atmosphere. The 1940s décor, fabric-covered walls, hand-beaded sconces and mahogany wainscoting have all contributed to the instant success of No. 9 Park, bringing the restaurant and its chef-owner an avalanche of critical acclaim and a devoted clientele. *The restaurant also earned a Michelin star*.

The Merchant 60 Franklin Street 617-482-6060

Taking its cues from classic brasseries, The Merchant offers a convivial atmosphere and top-notch food for diners in the Downtown Crossing/Financial District area. The name is an homage to the great history of the neighborhood and to the space's previous tenant, London Harness, which operated there 100 years ago. Open for lunch, dinner and late-night service, The Merchant serves an American-leaning scratch menu, which includes an ample raw bar selection as well as house-cured and smoked meats. Designed to accommodate diners in search of a quick bite or a full-course meal, the menu is available all day long and well into the evening (for those who need something to snack on after a long night of work). The 40-foot bar, serving more than 36 beers on draft and in bottles and cans, is a major focal point of the spacious dining room. The Merchant also offers an approachable and interesting wine list that includes two wines on tap and a great cocktail program.

Stillwater 120 Kingston Street 617-936-3079

Stillwater is a restaurant that serves comfort food with a twist -- it's a lively space filled with fancified classics and fresh cocktails. At the helm of the kitchen is local gourmet junk food expert and Food Network's Chopped Gold Medal Games Champion Chef Sarah Wade. Wade is now taking her food expertise and kicking it up a notch in her own way; the food is classic yet the flavors are redefined. Stillwater is a neighborhood spot, where guests are encouraged to kick back and tickle their taste buds with seasonal picks paired with creative cocktails on a random Tuesday or a special date night.

Mast' 45 Province Street 617 936 3800

The only Verace Pizza Napoletana certified in Massachusetts. Top world Italian restaurant by Gambero Rosso 2019/2022. Unassuming premises, friendly service.

O ya 9 East Street 617-654-9900

Fifteen years in, this luxe *izakaya* gets booked out exactly 60 days in advance by fast-fingered foodies seeking the comestible sublime: kombu-cured mackerel nigiri with fiery floral Meyer lemon *kosho*, Wagyu dumplings with tallowed-up chili crisp, *uni-* and caviar-studded *chawanmushi*, and virtuosic pairings by newcomer wine/sake savant Gabe Bellegard Bastos. The 20-course *omakase* costs is pricey even sans drinks, but there's good news, too. You've got two months to prepare! *The restaurant also earned a Michelin star*

Bistro du Midi 272 Boylston Street 617-426-7878

The street-level Bistro is vibrant, with a lively bar reflecting the classic, casual bistros of France. Upstairs in the Dining Room, the restaurant continues with an open kitchen, a second bar, fireplace, and a more sophisticated look with multiple private dining spaces. The one-of-a-kind artwork and lively décor brings the look and feel of Boston's Public Gardens into the restaurant space. With Executive Chef/Partner Robert Sisca at the helm, guests will experience carefully conceived dishes that speak for themselves, as the freshest locally-sourced ingredients take center stage.

Ostra 1 Charles Street South 617-421-1200

Ostra is a contemporary Mediterranean restaurant. Inspired by local and European varieties of seafood, Chef/Owner Jamie Mammano and Executive Chef Mitchell Randall focus on specialty seafood found throughout the Mediterranean and regions within the U.S. The light preparation of our cuisine highlights the natural and fresh flavors of each dish. The dining room at Ostra evokes a sense of style and sophistication in a comfortable and inviting setting.

BEACON HILL

-10 min walk

Scampo 215 Charles Street 617-536-2100

Clink 215 Charles Street 617-224-4004

Toscano Boston 47 Charles Street 617-723-4090

BETWEEN BACK BAY AND SOUTH END - 15 min walk

Davio's – Boston 75 Arlington Street 617-357-4810

Grill 23 & Bar 161 Berkeley Street 617-542-2255 The restaurant earned a Michelin star.

Mooncusser (Tasting Menu) 304 Stuart Street 617-917-5193 The restaurant earned a Michelin star.

WATERFRONT

-15 min walk

Trade 540 Atlantic Avenue 617-451-1234

NEBO 520 Atlantic Avenue 617-723-6326

Miel Brasserie 510 Atlantic Avenue 617-217-5151 The restaurant earned a Michelin star.

NORTH END

- 15 min walk

 Mamma Maria
 North Sq.
 617-523-0077

 Prezza
 24 Fleet St.
 617-227-1577

 Lucca
 226 Hanover St.
 617-742-9200

 Bricco
 241 Hanover St.
 617-248-6800

Neptune Oyster 63 Salem St. 617-742-3474 The restaurant earned a Michelin star.

Ristorante Lucia 415 Hanover Street 617-367-2353

Strega by Nick Varano 379 Hanover St. 617-523-8481

SEAPORT- ICA AREA

-20 min walk

Para Maria 70 Sleeper Street 617-530-1559

Row 34 – Boston 383 Congress Street Fort Point 617-553-5900 *The restaurant also earned a Michelin star.*

Mooo....Seaport 49 Melcher Street 617-556-8000

Sportello 348 Congress Street 617-737-1234 *The restaurant earned a Michelin star.*

Menton 354 Congress St 617 737 0099 The restaurant earned a Michelin star

Ocen Prime 140 Seaport Blvd 617 670 1345

Legal Seafood Harborside 270 Northern Ave, Liberty Wharf 617 477 2900

BACK BAY -20 min walk

Atlantic Fish 761 Boylston Street 617-267-4000

Abe&Louie's 793 Boylston Street 617-536-6300

Sorellina 1 Huntington Avenue 617-412-4600 *The restaurant earned a Michelin star.*

Contessa 3 Newbury Street 617-741-3404 The restaurant earned a Michelin star.

Deuxave 371 Commonwealth Ave 617-517-5915 The restaurant earned a Michelin star.

Asta 47 Massachusetts Ave 617-585-9575 The restaurant earned a Michelin star.

OAK Long Bar + Kitchen 138 St. James Avenue 617-585-7222

Buttermilk & Bourbon 160 Commonwealth Avenue 617-266-1122

LUCIE Drink + Dine 120 Huntington Avenue 617-425-3400

Faccia a Faccia 278 Newbury Street 857-991-1080

Mistral 223 Columbus Avenue 617-867-9300 The restaurant earned a Michelin star.

Uni 370 Commonwealth Avenue 617-536-7200 *The restaurant earned a Michelin star.*

Trifecta at Four Seasons Hotel One Dalton 1 Dalton Street 617-377-4888 (HIGH TEA!!)

SOUTH END -25 min walk

B&G Oysters 550 Tremont Street 617-423-0550

SRV 569 Columbus Avenue 617-536-9500

Toro 1704 Washington Street 617-536-4300

Coppa 253 Shawmut Avenue 617-391-0902 The restaurant earned a Michelin star