



Big Papi's Grille

OUT OF THE PARK

As baseball season winds down, star Sox slugger David Ortiz launches his latest venture and first restaurant, Big Papi's Grille. Ortiz has a passion for cooking and was instrumental in creating the menu, which is peppered with favorite dishes and flavors from his native Dominican Republic. All-natural steaks and chops are key players, but the kitchen also plates some tasty specialties. The plantain-crust cod with Caribbean coleslaw, mango tartar sauce and hand-cut fries is a creative take on standard fish and chips, and the Dominican chimichurri burger packs a seasoned punch with red onion, red pepper, garlic, cilantro, soy sauce and Worcestershire sauce. Open daily at 4 p.m. 30 Worcester Road (Route 9), Framingham, 508.620.9990, www.bigpapisgrille.com. —L.H.

Guidelines

This directory is a compendium of restaurants recommended by the editors of *Where Boston* and includes regular advertisers. Hours, menu items and prices are subject to change. Restaurants accept reservations, except where noted.

PRICE SYMBOLS

Price ranges are noted by dollar signs and refer to the approximate cost of a dinner entrée.

\$—14 and under
 \$\$—15-23
 \$\$\$—24-37
 \$\$\$\$—38 and up

MAP LOCATIONS

The references at the end of each listing (A1, State B5) apply to the maps on pages 44-47.

make-your-own candy bar station. **Begins Sept. 12** \$25-38, free ages under 4. Sa 11 a.m.-3 p.m. Reservations strongly recommended. www.langhamhotels.com. 250 Franklin St., 617.451.1900ext7125. **H4**

PHANTOM GOURMET FOOD FESTIVAL—Food & Wine

Events. Claiming the greatest menu ever assembled, Boston's most mysterious food critic hosts this delicious event that offers up specialties from local restaurants and businesses. **Sept. 26**, 11 a.m.-4 p.m. Rain or shine. Tickets: \$50, 21+ only. www.phantomgourmet-foodfestival.com. Lansdowne and Ipswich streets. **C4**

SHARE OUR STRENGTH'S GREAT AMERICAN DINE

OUT—Food & Wine Events. Dine out during this weeklong event during which restaurants nationwide create special menus or t-shirts and donate the proceeds toward Share Our Strength charity that fundraises to end childhood hunger. **Sept. 20-26.** Visit the web site for a full list of participating restaurants. www.greatamericandineout.org. Citywide.

Allston/Brighton

CAFÉ BRAZIL—South American. Owner Valter Vitorino worked at Anthony's Pier 4 and Julien before opening his own place. Chef Alex Souza's home-style authentic Brazilian cooking, like the fresh salmon and seasonal

APPLE PICKINS

September means that apple season's here. When the fruit is ripe for picking, our taste buds benefit, thanks to treats like these that are baked up locally. —L.H.

CARAMEL APPLE CUPCAKE

Sweet shop Sweet features a nostalgic ode to autumn in its delectable caramel apple cupcake: a vanilla bean base stuffed with apple preserves and topped with a caramel butter cream frosting and, as a fun addition, its own stick. **Zero Brattle St., Cambridge, 617.547.2253; 49 Massachusetts Ave., 617.247.2253, www.sweetcupcakes.com**

CHERRY APPLE STRUDEL

Historic German-inspired tavern Jacob Wirth serves a delightfully heady dessert. Cinnamon apples and dried cherries are the stars of the cherry apple strudel, which is wrapped in phyllo dough and drizzled with a cherry port reduction and vanilla ice cream. **31-37 Stuart St., 617.338.8586, www.jacobwirth.com**

APPLE PAVE A LA MODE

Apple pave has been a staple on Grezzo's menu since Alyssa Cohen's all-organic, completely raw food eatery opened last year. Thinly sliced heirloom apples are partnered with shortbread crumble, vegan caramel and a scoop of whole clove gelato made with coconut and cashews. **69 Prince St., 857.362.7288, www.grezzorestaurant.com**



Grezzo's apple pave

vegetables in a scampi sauce, is delicious and sure to please. Specials vary daily. Open M-Sa for lunch, nightly for dinner. www.cafebrazilrestaurant.com. 421 Cambridge St., 617.789.5980. \$\$.

SOULFIRE—Southern-Barbecue-Cajun.

This barbecue joint cropped up in Allston and its name says it all—soul music sounds through speakers, vintage album covers from Ray Charles and James Brown adorn the place, and the grill fires up meats, which you can dress any way you choose at the do-it-yourself sauce bar. Open daily for lunch and dinner. www.soulfirebbq.com. 182 Harvard Ave., 617.787.3003. \$\$.

TASCA SPANISH TAPAS RESTAURANT—Small Plates-

Tapas. Share authentic Spanish dishes like the *setas ronan* (portabella with shaved manchego, capers and red onion in vintage sherry vinaigrette) or the *empanadillas de queso de cabra* (herbed goat cheese empanadas served on a roasted red pepper relish). Live flamenco shows often, Spanish guitar Th nights. Open nightly for dinner, F-Sa late-night dining. www.tascarestaurant.com. 1612 Commonwealth Ave., 617.730.8002. \$\$, \$ per small plate.

Food & Wine Events

THE CHOCOLATE BAR—Dessert. A 21-year Boston tradition, The Langham, Boston's Chocolate Bar is a massive spread of chocolate delicacies. Pastry chef Jed Hackney whips up more than 125 treats that fall under the theme of "Boston's Chocolate Trail." Not to miss: the chocolate fountain, chocolate martini bar and



"Faneuil" Hall is a tongue twister for tourists, but the name also befuddles locals who have mispronounced it "Fan-u-el" for years. The correct way? "Fun-nel."