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Foodies Love Boston & Cambridge

BOSTON, MA (April 2, 2014): One of the biggest decisions a visitor to Boston has is what kind of food they want to eat! From fine dining to late night diners, food trucks to cafes, there's something for everyone. But no matter where you go, you're sure to find some of the best chef's in the country in the kitchen, many of who are women!

James Beard Award winner and Relais & Chateaux Grand Chef, *Barbara Lynch* is regarded as a leading chef and restaurateur not just in Boston but also in the country. A born and raised Bostonian, Barbara received her first kitchen job at the age of 13 however, it wasn't until her high school years where a job with Chef Mario Bonello influenced her to become a professional chef. Now, Lynch holds her place showcasing a wide variety of restaurants throughout the city of Boston: *No. 9 Park* (named one of the "Top 25 New Restaurants in America" & "Best New Restaurant" by Food and Wine when they opened in 1998); *B&G Oysters*; *The Butcher Shop*; *Drink*; *Sportello* and her latest concept *Mention* which opened in 2010.

It's easy to say *Lydia Shire* was born a chef. At age four she was found peeling garlic along side her father as he cut out recipes from the New York Times. From her first job as a salad girl at Boston's *Maison Robert* through her education at London's Cordon Blue Cooking School, Lydia developed the basics that made her the eminent chef she is today. Enjoy her culinary specialties at *Scampo Restaurant*, located in Boston's Liberty Hotel. *Scampo's* menu is designed from Italian-inspired cuisine that draws on flavors from the Mediterranean and Middle East. Lydia has been honored by the James Beard Foundation not once but three times: 1984 – "Who's Who of Food & Beverage"; 1992 – "American's Best Chef- Northeast"; 1996 – "One of America's Top Five Chefs".

You may recognize Jody Adams from BRAVO's famous series *Top Chef Masters*, as Adams was a competitor during Season 2. This James Beard Award winner's career was launched back in 1983 where she began as a line cook at *Seasons* restaurant under Chef Lydia Shire. From there she grew to become an Executive Chef and now sole owner of the famous *Rialto Restaurant* in the Cambridge area. *Rialto* has been named a "world's best hotel restaurant" by *Gourmet Magazine* in 2004, "one of the best restaurants in the country" by *Esquire Magazine* in 2007 and was recently awarded a four star rating from *Mobile Travel Guides*. By combining her love of Italian food with local New England ingredients to develop her menus, Jody was awarded "Best New Chef" by *Food and Wine Magazine*.

Now you can meet Jody at *Rialto* which offers cooking classes, "Cooking with Jody". Also, experience her meals in the comfort of your home with her [In the Hands of a Chef](#) cookbook.

But it's not just women leading the food movement in Boston.

The Cambridge area is home to the culinary genius Peter Davis. As an avid conservationist, he describes his culinary philosophy as “fresh and honest... fresh from the farm and honest-to-goodness New England cooking.” When dining at a Peter Davis restaurant you will only enjoy products grown using sustainable agricultural methods and native ingredients. You can appreciate these practices first hand at Peter most spectacular endeavor, *Henrietta’s Table*. Approaching their 20th anniversary, this restaurant, located in The Charles Hotel, has been claimed the “richest brunch in town” by the New York Times. In 1999 Food & Wine called the dining experience “outstanding” and Travel & Leisure has described the restaurant as “wonderful”.

Tom Borgia, a Johnson and Wales graduate, enjoyed experiencing time abroad in Italy before placing his stamp on Boston. Lucky for us, visitors to his restaurants are able to experience his Tuscan cuisine which still influences his cooking today. Tom Borgia was recently the opening chef de cuisine for *Legal Harborside*. Now you can find him as the Executive Chef at *Russell House Tavern* in Harvard Square. Named “Best Cambridge Restaurant” for Boston Magazine in 2012, this new American tavern delivers a seasonally inspired menu of modern interpretations of American classics.

Have a taste to find out more about Boston chefs and their great restaurant? The list goes on! For more information, go to <http://www.bostonusa.com>.