



CULINARY

MEDIA KIT



FALL 2025



Explore our neighborhoods
and meet the people leading
Greater Boston's food scene.

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Photo & Video Requests

Meet Boston maintains a library of NEW culinary digital assets highlighting Boston's food scene, award-winning restaurants, top chefs, and industry leaders. Assets may be used for noncommercial use by authorized meeting planners, as well as media to supplement editorial coverage of Greater Boston and Cambridge, MA. Visit our [Online Culinary Media Gallery](#) to preview all photos and video assets. Terms and conditions apply.



Culinary Story Ideas



Boston. A hub of innovation and diversity. A city in motion, steeped in tradition yet pulsating with contemporary and cosmopolitan flavors. And flavor is what we entice you to explore. Boston's culinary scene is on fire, and there is perhaps no better way to understand the city's evolution than through a culinary lens. We invite you, the epicurious and experiential alike, to embrace a new narrative, try a new dish, explore a new neighborhood, and, ultimately, fashion a new appreciation of Boston as a compelling culinary destination.

UNIQUE FLAVORS OF BOSTON

Boston boasts a diverse array of ethnic and eclectic culinary offerings, reflective of the city's 400 years of immigrant history. In this way, the city's multicultural appeal is perfectly captured through a foodie lens. Yes, we have tremendous seafood and great traditional fare, but the Boston culinary landscape of 2024 is driven by neighborhoods

and community stories. From classic Italian flavors in the North End, to the emergence of Little Saigon in Dorchester, West African cuisine in Nubian Square, Ethiopian tastes in Jamaica Plain, Supper Clubs in the Seaport, and a delectable spectrum of Dominican, El Salvadorian, Colombian, Middle Eastern and Somali food in East Boston, this is Boston's new culinary culture. Ready to try a taste?

CHANGE THE WAY YOU "SEA" FOOD IN BOSTON

Boston's reputation as a renowned seafood city is an integral aspect of our culinary brand. A working port, teeming with lobsterman, longshoremen, purveyors, and wholesalers, is on display at Fish Pier and throughout the lower Seaport District. **The Union Oyster House** is the nation's oldest

restaurant and of course Boston is associated with iconic dishes such as clam chowder and lobster rolls.

These traditions form a foundation, but the story has evolved. Globally inspired culinary concepts such as **Peach Farm's** Hong Kong style live tank, **The Daily Catch's** homemade Sicilian-style pasta, and Japanese sushi bars are all representative of the

new era. The locally-sourced, sea-to-table and brine-to-shell ethos of restaurateurs such as Carl Dooley at **Mooncusser** and Tom Schlesinger-Guidelli at **Woods Hill** reflect a contemporary focus on fresh and sustainable, with modern takes on classic dishes. It's time to change the way you "sea" food in Boston.

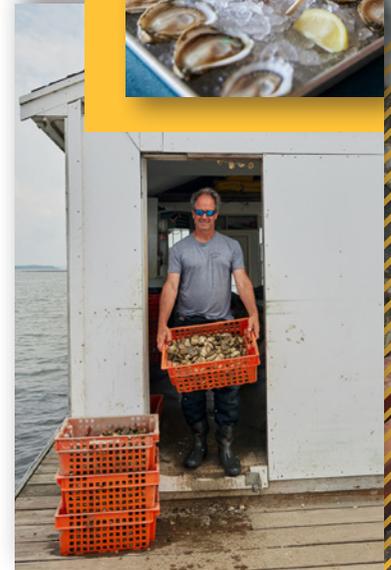
LISTEN
[Boston Found Podcast: Wuif's Fish](#)

A CHERISHED PAST, A SUSTAINABLE FUTURE

Fishing and farming economies in New England are centuries old, but with climate change impacting the regional soil, and the Gulf of Maine waters warming faster than any other area of the North Atlantic, these cherished cultures are threatened more than ever before. Sustainable, regenerative, and intentional modes of farming are critical, and in Greater Boston the methods cultivated at Siena Farms are emblematic of how modern farming has evolved to embrace this responsibility. Similarly, at sea, there is keen

attention paid to how we preserve and protect the fresh, locally-sourced, sustainable philosophies that chefs and consumers both embrace.

Island Creek Oysters offers a prime example, where an innovative system and supply chain – from farming to harvest, distribution to table – accentuates local and sustainable values. In this way, the conscientious consumer is invited to enjoy fresh food while knowing that the systems and techniques that delivered it are designed to sustain the process for the future.





SAVOR THE DIVERSITY: BLACK BOSTON'S CULINARY KALEIDOSCOPE

In the heart of Boston, a city historically not known for its Black population, emerges a culinary renaissance that mirrors the rich tapestry of Black Boston. Today, Boston boasts one of the largest Dominican, Caribbean, and diverse Black populations, transforming the city into a cultural haven.

Influential voices like **Chef Douglas Williams** and **Olrie Roberts**, together with establishments like **Comfort Kitchen**, **Bred Gourmet**, **Suya Joint**, and **Ethiopian Café**, converge to create a symphony of global flavors from the African diaspora. From the Nubian Market to Trinidadian Cuisine, **M&M Barbecue** to **Pennypackers**, each venue contributes a unique thread to the fabric of Boston's larger culinary identity.

BEYOND THE BEER

Boston's beer scene, once synonymous with giants like Sam Adams and Harpoon, now unfolds into a multi-faceted experience that transcends tradition and embraces innovation. At the forefront of this evolution are craft breweries like **Trillium** and **Dorchester Brewing**, elevating the drinking experience with a Farm to Table ethos, sustainability, conscious sourcing and inclusivity.

The landscape expands into the realm of craft cocktails, wine bars, and speakeasies, weaving a narrative that spans from the prohibition era to the modern day. Nestled in the heart of this renaissance are **Koji Club**, a pioneering sake bar, artisanal

cocktails at **Birds of Paradise**, and **Nathálie**, a refined wine bar. Speakeasies like **Blind Duck** and **The Wig Shop** exude the clandestine charm reminiscent of a bygone era. As mindful drinking gains momentum, destinations like **Comfort Kitchen** and **Contessa** offer thoughtful and inventive non-alcoholic menus. The South End's new **Dry Bar** further amplifies this trend, providing a sophisticated space where alcohol-free beverages take center stage.

THE WOMEN SHAPING BOSTON'S FOOD SCENE

Greater Boston's female chefs are forging a new path, transforming the local food scene, challenging the industry status quo, and building upon the legacies of women who came before them. One of the most iconic names in the culinary world, Julia Child, spent almost 40 years in Cambridge writing cookbooks and revolutionizing the American perspective on food.

Jody Adams met Child who encouraged her to pursue a

career in the culinary industry and told her she should work for her friend **Lydia Shire** in Boston. Now, decades later, Lydia Shire and Jody Adams are revered as two of the best chefs in Boston and the country, boasting top level industry honors and inspiring the next generation of Boston female chefs.

They all bring something unique to the table, including James Beard nominations. Among them, **Rachel Miller** of **Nightshade Noodle Bar**, who worked her way up in the food world from dish washer to

executive chef/owner. **Haley Fortier**, founder and owner of **haley.henry** and **Nathálie Wine Bar**, champions natural and sustainable wine with a focus on showcasing female producers. **Tracy Chang** is carrying on her family's legacy as chef-owner of **PAGU** in Cambridge. Each of these dynamic women was recently named a finalist in the James Beard Awards.



LISTEN
[Boston Found Podcast: Trillium](#)



LISTEN
[Boston Found Podcast: Karen Akunowicz](#)



Neighborhood Food Scenes

FENWAY'S FINEST



Boston's Fenway neighborhood is home to America's oldest baseball park, as well as a phenomenal food scene. Known for its iconic Fenway Franks and infamous Bleacher Bar, there is more to this dining destination than traditional game day favorites. From Fenway Farm, a sustainable rooftop farm, and **Time Out Market** food hall, to **Sweet Cheek's BBQ** and unique wines at **Nathalie Wine Bar**, Fenway brings the heat offering a wide-range of culinary concepts.



MEET Haley Fortier

With more than 20 years of experience in hospitality, Haley Fortier has received praise from both national and international press. Her vision of creating inclusive spaces and championing female winemakers has led to the opening of two popular Boston wine bars including 2024 James Beard Awards nominated, **haley.**

henry. haley.henry and Fortier's latest concept, **Nathalie Wine Bar**, are located in the Fenway neighborhood. Both wine bars are known for their carefully curated selections of natural, organic and biodynamic wines from around the globe.



THE SEAPORT DISTRICT

The Seaport District is Boston's rising star. Situated along the Boston Harbor, the city's fastest growing and newest neighborhood is packed with spectacular harborside eateries and stunning waterfront views. In a destination known for its history, the Seaport is a beacon for the new and unexpected. Featuring the Boston Convention and Exhibition Center, Institute of Contemporary Art, Fan Pier Park, stylish hotels, spectacular dining, and more – this bustling neighborhood brings unique appeal and creative dining options including **Wood's Hill Pier Four**, **Row 34**, and **Lola 42**.



MEET Nia Grace

Roxbury native and community leader, Nia Grace has truly made her mark on Boston's culinary and nightlife scene. With her original venture of **Darryl's Corner Bar & Kitchen**, Grace recently opened **Grace by Nia** in the Seaport, bringing a whole new meaning to dining and live entertainment.

Since opening **Grace by Nia** in Boston's trendy Seaport District, within less than a year **The Supper Club** has taken New England by storm as winner of [Boston Magazine's Best](#)

LISTEN
[Boston Found](#)
Podcast: [Nia Grace](#)

[Restaurant with Live Music](#) and [Boston Eater's Best Night Out](#). Nia's alluring modern-day concept makes guests feel as though they are stepping back in time while blending a unique twist on the timeless charm and decadent aesthetic that shines through from a bygone era.





SOPHISTICATED BACK BAY

From an evening of conviviality with friends to an intimate rendezvous or an invigorating brunch, the Back Bay neighborhood offers a diverse array of gastronomic experiences within Boston's most refined enclave. Boston's local seafood is showcased in the tasting menu at **Mooncusser**, the vibrant ambiance at **Bank's Fish House**, and the timeless allure of tinned seafood presentations and a bustling patio scene at **Saltie Girl**. For a truly elegant evening, one may indulge with Boston classics such

as **Davio's**, **Grille 23**, French inspired **Mistral** (which offers a legendary tenderloin flatbread), and exquisite Italian food at **Sorellina** which boasts one of Boston's most elegant dining rooms. For those seeking a delightful midday reprieve, brunch beckons at **Buttermilk & Bourbon**, southern fare with a comfortable patio, or **Contessa**, which offers Italian cuisine with dramatic skyline views.



LISTEN
Boston Found Podcast:
[Davio's](#)



MEET Carl Dooley

After training at the New England Culinary Institute, Carl Dooley spent years working under some of the best chefs in the country, learning a wide range of styles and traveling the globe. A Boston area native, Carl made a name for himself at multiple area restaurants and as a competitor on Bravo's Top Chef. Now he is bringing his magic to **Mooncusser** and **Moon Bar**, mixing his love for travel and flavor with local seafood, produce and

cross-cultural techniques. On his cooking style, Carl says, "I translate my travels and experiences through the cooking process, paying respect to my mentors while trying to create something personal and unique."



BOSTON'S NORTH END (LITTLE ITALY)

Named [#1 Best Little Italy Neighborhood in the U.S. \(2023\)](#) by Travel+Leisure, Boston's North End is beloved by visitors and locals alike. After being settled in the early 1600s by English Puritans, waves of Italian immigrants arrived between 1880 and 1930. Today, the North End retains its multicultural feel and historic charm with Italian restaurants, cafes, trattorias, delis, and bakeries – many owned and operated by the neighborhood's original immigrant families. From Hanover Street to Salem Street to North Square Park, transport back in time as you explore the North End's rich history and iconic food culture. For many locals, the old Italian proverb "chi mangia bene, vive bene" (meaning those who eat well, live well), is a way of life in the North End.



MEET Frank DePasquale

Restaurateur Frank DePasquale dreamt of bringing his Italian culture to America ever since he was a young boy growing up in Italy. DePasquale's first restaurant venture began in 1987 with a tiny neighborhood sandwich shop. Now, Frank is known as the "unofficial mayor" of the North End where he owns about a dozen restaurants and food shops, including **Trattoria il Panino** which just celebrated 30

years, **Bricco Ristorante**, **Bricco Salumeria**, **Bricco Panetteria**, **Quattro**, **Assaggio**, **Aqua Pazza**, and **Mare Oyster Bar**. Along with his lifelong friend, Nick Varano, Frank co-owns **Fratelli** and **Frank & Nick's** located at Encore Boston Harbor.



WATCH
[A Tour of Boston's Little Italy Food Scene](#)



TASTES OF DORCHESTER

Founded in 1630, Dorchester aka "Dot" was once a bustling, stand-alone town, but is now Boston's largest and most diverse neighborhood. Roughly three-quarters of residents are people of color and one in three is an immigrant. Dorchester also has a significant LGBTQ+ population with one of the largest concentrations of same-sex couples in Boston. Dorchester's cultural diversity is reflected in its over 200 active restaurants and bars, Standouts include the vegan-vegetarian mainstay **Oasis Restaurant**, ever-popular **Dorchester Brewing Company**, and rising star **Comfort**

Kitchen. Dorchester is also home to the state's largest Vietnamese American population, many of whom settled in Dorchester as refugees following the Vietnam War. Among this present-day community over 7,000 reside in and around Field's Corner (also known as Boston's **Little Saigon**). Over the last few decades, the region has experienced significant economic progress, translating into a bustling food scene, including **Pho Le Restaurant** and French-influenced Vietnamese Bakery, **Ba Le Restaurant**.



MEET Kwasi Kwaa

Kwasi has honed his craft in restaurants and catering for 12+ years. In 2016, he launched **The Chop Bar** pop-up with now CDC Shelley Nason as a way to explore global street fare. The pop-up was hosted in multiple restaurants in the Boston area, including **Dudley Cafe** in Roxbury, where Biplaw and Kwasi again crossed paths after working together at **Hi-Rise Cafe & Bakery**. A native of Ghana, Kwasi is passionate

about connecting with people through the food that reminds him of home. He shares this passion with others through local cooking demonstrations and competitions. At **Comfort Kitchen**, Kwasi collaborates with a talented culinary team to develop dishes that celebrate the untold stories of ingredients from the African diaspora and the spice trade.





LISTEN

[Boston Found Podcast:
Jacqueline Church](#)



WATCH

[Boston's Chinatown:
Meet Boston's Food Scene](#)

MEET Brian Moy

Brian Moy's great-grandfather, Yau Lum Moy, was the first in his family to immigrate, relocating to Massachusetts from Guangdong in search of a better life. While the Moy family is now synonymous with Chinatown dining, it would be years before they got their start in the restaurant business. In 1980s the family experienced a decade of growth and expansion within the area. As a result, growing up Brian Moy spent the majority of his time working in his family's Chinatown restaurants. Now a father himself, Brian Moy is more determined than ever to uphold his family's legacy while forging his own unique path. Currently, Moy owns multiple establishments throughout Chinatown and the Greater Boston region, including the landmark **China Pearl** which reopened in 2025.

Chinatown is (without a doubt) one of Boston's best neighborhood food scenes. From its ever-popular dumpling offerings and revered dim sum dining, to its freshly baked mooncake delicacies and Hong Kong style live-tank seafood, this culinary mecca is a hidden gem.

Founded in the early 1800s by Chinese immigrants, Boston's Chinatown is known to be one of the first of its kind in America and an important part of the city's cultural

heritage. Many of Boston's oldest and most famous restaurants, including **Peach Farm** and **Shojo** embody the spirit and resilience of Chinatown, paying homage to previous generations through the practice of traditional cooking styles and preservation of family recipes.

Looking ahead, the future of Chinatown's dining scene looks to be in good hands with the next generation of restaurant savvy leaders stepping up to make an impact.



CAMBRIDGE & SOMERVILLE SQUARES

From the High Tech hub of Kendall Square to the Ivy coated walls of Harvard to the vibrant community of Davis Square, Somerville and Cambridge have always had an independent and innovative spirit which carries over to the dining scene. Longtime establishments like **Harvest** and **Oleana** operate collegially alongside new additions like **Pagu**, **Josephine** and **Rosebud**. Areas like Bow Street showcase local culinary talent and international flavors.



MEET Ana Sortun

Ana is a native of Seattle, Washington and graduated from La Varenne Ecole de Cuisine de Paris in 1989. She opened her first restaurant, **Oleana**, in 2001 and was named Best Chef in the Northeast by the James Beard Foundation in 2005. That same year she gave birth to her daughter Siena and wrote her first cookbook, *Spice: Flavors of the Eastern Mediterranean*. In 2010, she opened **Sofra Bakery and Café** with business partner and Pastry Chef, Maura Kilpatrick and several years later they

co-authored *Soframiz: Vibrant Middle Eastern Recipes from Sofra Bakery*. Ana is a James Beard Semi-Finalist for Outstanding Chef in 2015, 2016, 2017 and 2019 and a finalist in 2020. She is known for bringing Middle Eastern flavors into the mainstream through her passion of Turkish cooking, spices and her husband's (Chris Kurth of **Siena Farms**) fresh, organic vegetables.



Hotel Bars & Fine Dining

For a culinary journey as rich and diverse as the city itself, Boston's hotels offer a creative complement to dining experiences across the city. Historically, hotels have always been bastions for fine dining. Today, the city's hotels offer myriad experiences ranging well beyond that legacy to include classic cocktail bars and speakeasies, dramatic rooftop restaurants, historic favorites, cozy neighborhood spots and creative food and beverage offerings for events and meetings.

A TOAST TO THE HOTEL BAR

The beloved hotel bar, replete with dark wood paneling, plush seating and classic cocktails, remains a mainstay of Boston's beverage scene. Destinations like **Dark Bar** at Boston Harbor Hotel, **The Street Bar** at The Newbury Boston, **OAK Long Bar + Kitchen** at Fairmont Copley Plaza and **Blind Duck**, the new speakeasy at The Raffles, are among the go to hotel bar spots.



FINE DINING REDEFINED

Hotels have long since moved away from the days of jackets and ties; today's fine dining experience places its focus on the quality of the cuisine and authenticity of service. Georges Mendes fuses Portuguese cuisine and Boston's seafaring culture into an unforgettable dining experience at **Amar** at Raffles. Fine dining need not be limited to white tablecloths with national brands like **Zuma** at The Four Seasons One Dalton, local chef Ken Oringer's legendary **Uni** at The Eliot Hotel, and modern steakhouses like **Moo...** at XV Beacon redefining the fine dining experience.

LOCAL LEGACY

Hotel kitchens were once the training grounds for many of the area's most prominent local chefs. Chefs like Jasper White and Lydia Shire worked in the kitchens of The Copley Plaza; Gordon Hamersley worked at The Parker

House; Jamie Mammano worked at The Four Seasons and Jody Adams began her career as a line cook at The Bostonian. Today, many of these local trailblazers continue their legacy at hotels. Lydia Shire runs **Scampo** at the Liberty Hotel and Jodie Adams is about to open **Padrona** at Raffles.

AT THE TOP

From cityscapes, park views and harbor vistas, Boston hotels offer a variety of rooftop dining experiences. **Contessa**, conceived by Ken Fulk and Major Food Group, offers unrivalled views of the Public Garden from atop The Newbury Boston; **Lookout Bar** at The Envoy Hotel offers waterfront cocktails all year long (with the installations of Igloos in the winter), **The Long Bar** at Raffles offers its guests an outdoor patio overlooking the city, and **Deck 12** at The Yotel offers an indoor and outdoor rooftop in the Seaport.

WHERE EVERYBODY KNOWS YOUR NAME

From the Back Bay and Beacon Hill to Cambridge, hotels are cornerstones of their respective communities. Cozy neighborhood bars and restaurants have become cherished destinations for both tourists and locals alike. Locations like **Sweeney's** and **Willow & Ivy** at The Lenox Hotel, **Peregrine** at The Whitney, **Blue Owl** at 907 Main Hotel in Cambridge exemplify how hotels have transformed into local hubs, attracting residents and creating vibrant social scenes that enrich the neighborhoods they call home.

MAKING A SCENE

From the music to the vibe to the crowd, hotels in Boston are often some of the best “see and be seen” spots. **Contessa** at The Newbury, **Ruka** at The Godfrey, and **Hojoko** at The Verb stand out as hotspots where everything converges to create an atmosphere where locals and visitors can immerse themselves in the city's high energy social tapestry.



UNFORGETTABLE EVENTS

In Boston, culinary creativity is not limited to restaurants. Today, hotel banquet kitchens are often at the forefront of culinary innovation. Guests can savor local and sustainable menus, indulge in diverse cuisines through small plate receptions, or collaborate with hotel catering teams to create personalized menus. Notable venues like the **Omni Boston Seaport**, **Hilton Boston Park Plaza**, **Fairmont Copley Plaza**, and **Boston Harbor Hotel**, known for their expansive event facilities, offer some of the city's most creative banquet cuisine. Whether a wedding, gala, corporate event, or meeting, these hotels seamlessly incorporate food and beverage trends to create memorable dining experiences.



HISTORIC DINING

Boston is a city rich in history and hotels are very much a part of that history. **The Omni Parker House**, the longest continuously operating hotel in the United States, invented local favorites like Boston Cream Pie and Parker House Rolls and these are still available in the **Parker's Dining Room**. Once Boston's Federal Reserve Bank, **The Langham Boston** has been completely reimagined including **Grana**, which was once the bank's Grand Hall.