BOSTON

Petite Spring Local Favorite

BY MARSHALL L. BERENSON, Northeast Chambellan Provincial/Boston Bailli

THE BOSTON BAILLIAGE closed the 2014-2015 Chaine season at the South End favorite Coppa on what turned out to be a pair of unseasonably chilly early June evenings. Since this was a joint endeavor by James Beard



June 3, 2015

MARINATED WHITE ANCHOVIES Black Vinegar, Calabrian Chili, Mint

Montenidoli Tradizionale Vernaccia di San Gimignano 2012

BONE MARROW- AND CHANTENAY CARROT-FILLED AGNOLOTTI English Peas, Grated Beef Heart

Cantina Bolzano Santa Magdalena 2013

SICILIAN FISHERMAN'S PIZZA Tomato, Fried Calamari, Spicy Peppers, Parmesan, Aïoli

Boulevard Unfiltered Wheat Beer

QUAIL BREAST AND CRISPY LEGS Maitake Mushrooms, Charred Gem Lettuce, Stinging Nettle Vinaigrette

COS Cerasuolo di Vittoria Nero D'Avola/Frappato 2012

RHUBARB CURD, PISTACHIO GELATO La Spinetta Moscato d'Asti Bricco Quaglia 2013

"Best Chef Northeast 2001" winner Ken Oringer and James Beard "Best Chef Northeast 2014" winner Jamie Bissonnette, attendees' expectations were high and, as it turned out, wellrewarded.

In keeping with the chapter's popular "Petite Chaîne" evenings, confrères met on two separate nights, with a casual table of twelve that took up almost half of this tiny neighborhood gem. While the groups had planned on holding the receptions on the patio, the March-like weather did not comply. Chopped winner

Chef Bissonnette, who is well known for his charcuterie skills, presented a wide array of off-the-menu creations, starting with delicious sfizzi during the reception and leading to sumptuous platters of charcuterie awaiting diners at their tables. The meal was comprised of inspired, yet simple, dishes, in keeping with Coppa's "local neighborhood" style. The dessert of carnival cake followed by biscotti and espresso made for a perfect finish to a lovely evening. 6











