

THE IMPROPER

THE NORTH AND SOUTH SHORES

A DAY-TRIPPING GUIDE TO THE BEST PLACES TO EAT, SHOP AND PLAY

GROOVE IS IN THE HUB

LOCAL DANCE LESSONS TEACH YOU HOW TO SHAKE IT



the word

tasty tidbits

BACK TO THE BRISTOL

The Season Is upon Us... Much to the delight of business bigwigs, ladies who lunch and AmEx cardholders everywhere, the Bristol Lounge is again open after a two-month respite for renovations. Regulars can expect to see a refreshed interior with expanded bar seating and new colors, furniture and fixtures, plus the debut of the \$32 power breakfast. Of course, not everything needed revamping. The classic eight-ounce Bristol Burger is still available for a juicy \$18. 200 Boylston St. (617-338-4400).



Salubrious Seas... New from the ecologically friendly fishing activists at EcoFish are celebrity chef sustainable-seafood entrées (say that five times fast). High-profile members of the Chefs Collaborative—a network of more than 1,000 foodies—have created kits that feature only products harvested from environmentally conscious fisheries. Colorful boxes include two servings of fish, an original spice rub or marinade, and simple instructions on how to create the dish in 10 minutes or less. Ana Sortun of Oleana and Stan Frankenthaler, formerly of Salamander, are among the chefs who've contributed entrées. Sortun's California squid rings and crispy calamari kit and Frankenthaler's Chinese bay scallops retail for about \$8 each at Wild Oats. Wild Oats, 2151 Mystic Valley Parkway, Medford (781-395-4998).



Table for Two... Pay attention, boys. Want to impress your lady with a romantic, home-cooked meal, but suffer from sub-par cooking skills? Dorchester chef Abdus Shakur solves the problem with his three-month-old catering service, DiningForTwo.net. You supply the home, Shakur supplies the cookin'—four courses' worth. The Web site provides complete info, but here's the short of it: You fill out an online request for a date and time and meet with Shakur to personalize the details (special occasion, surprise, etc.). He brings the food to your home, cooks and serves it course-by-course. The client is asked only to dress for a fine dining experience and supply a stove and one shelf in the refrigerator. The service is \$350, and for an additional cost, Shakur can provide wine pairing, a harpist or violinist, or a massage therapist. (617-740-8582). www.diningfortwo.net.

Mini Me... FYI, if you're looking for trendy buzz in a can, Red Bull is, like, so five minutes ago. The latest aluminum-clad elixir—this one with alcohol instead of caffeine—comes from none other than Hollywood don Francis Ford Coppola. The proud papa premiered Sofia Mini, an individual-sized version of his Sofia Blanc de Blancs Sparkling Wine (named after his Oscar-winning daughter), March 1. L. At Louis Boston is the sole Boston purveyor of the champagne-esque drink, which is served in a bright pink 187-milliliter can equipped with its own straw (to avoid lipstick smearage). Apparently sparkling wine (especially at \$8 a can) isn't just for grandmothers and teenagers drinking in the bushes. —E.H., J.I. and J.S.

