

*The*  
**IMPROVISED BOSTONIAN**

03.28-04.10/2012

Metro Boston's Golden Gloved Guide to  
Entertainment, Culture and Stealing Home

>>>  
OUR ANNUAL  
RED SOX PREVIEW  
10 BIG QUESTIONS  
ANSWERED  
<<<

+

STYLISH  
TRENCH COATS  
FOR SPRING

JACOBY

ELLSBURY

THE CENTER OF ATTENTION

\$2.50 OUTSIDE OF METRO BOSTON



## Drink of the Moment

## GRASS ROOTS

**NAME:** The Nay Sayer. **PRICE:** \$13.

**INGREDIENTS:** Bully Boy White Whiskey, lemon, honey syrup, ginseng bitters, ginger beer, muddled cucumber and freshly squeezed wheatgrass with a cucumber garnish.

**ASSURANCES TO WOULD-BE FIRST-**

**DATERS:** Expert muddling and juicing techniques mean you won't get wheatgrass or cucumber bits stuck in your teeth.

**NOW YOU SEE IT:** Limited fresh ingredients occasionally leave the green-hued bev in short supply. Each pre-service prep meeting includes a "yea or nay to Nay" update, so servers can alert guests about availability.

**TO THE HATERS:** Patrick Sandlin, unofficial beer czar at Saloon and Foundry on Elm, created and named the cocktail as a challenge to whiskey-phobes.

**AGE BEFORE BEAUTY:** Saloon's most popular cocktail to date has been the Ward 44, a modern adaptation of the Ward 8 featuring house-made pork-belly rye.

**HOME RUN:** Though the Nay Sayer might not be the most favored drink on the menu, Saloon's Dennis Cargill calls

it a "cult classic." Customers bring friends specifically to try it, and seeing one usually sparks imitation orders from around the room.

**SAY IT AIN'T SO:** To mix this properly at home, you'd need a juicer that's pricier than an iPad.

**IN RELATION TO THE GOOP CLEANSE:**

The Nay Sayer is \$412 cheaper than Gwyneth Paltrow's detox program. But relying on either beverage for daily nutrients will cause users to pass out in the shower.

LINDSEY CANANT



**THE NAY SAYER**  
Saloon, 255 Elm St., Somerville  
(617-628-4444) saloondavis.com

## Downgrade

## BEYOND PINK CAPS

While they may not know the position of their favorite Sox player (or if he's still on the team), casual fanatics know all about pushing the boundaries of Fenway fashion. Soon to be incorporated into the pink-cap crowd are tacky red and blue hair extensions and clothing studded with rhinestones. Plus, never-seen-on-the-runway suede pumps, available for \$100 at herstar.com. **ARIEL SPIERER**



**DISCLAIMER:** Wear at the risk of your dignity.

## Dish { CAROLYN FAYE FOX }

## AWE SHUCKS

Gould wins gold.

**U**NI SASHIMI BAR'S Chris Gould has a new accolade to hang on the wall of his renovated restaurant. The Maine native took top honors at the Shucks Maine Lobster World Series on March 11 during the International Boston Seafood Show after facing off against visiting chefs Pascal Sauton, David Quintana and David MacLennan. Gould's inventive preparation of miso-butter-basted lobster over maitake mushroom ragout, sunchoke puree and lily bulbs edged out the competition, whose offerings included lobster pot pie, lobster salad and lobster rolls. He walked away with a striped buoy, \$5,000 and a chance to do it again at the finals in Maine after a victor is claimed from the European bracket in April. Give 'em shell, chef!

**HUSBAND-AND-WIFE TEAM** Robert Krajewski and Lynette Mosher are splitting up—in the kitchen. After collective stints at Clio, the Blue Room and, most recently, Lily Bistro in Rockland, Maine, the pair is headed back to the Hub. Mosher has been named chef at Michael Schlow's soon-to-launch Happy's, and Krajewski is now executive chef at Aquitaine in the South End.

**MOVE OVER, MR. BARTLEY?** Tasty Burger's hotly anticipated second location won't open in Davis Square, as was first rumored, but it's still heading over the Charles. Expect a late-summer opening on JFK Street in Harvard Square. Hard liquor hopefuls will have to settle for beer and wine, meaning the promise of spiked shakes will have to be shelved for a little while longer.

**BARBARA LYNCH IS GETTING** into the prepared-food biz with BLinc, her startup in Southie. The Menton chef is keeping an eye on nutrition and will focus on dehydrating products instead of freezing or canning. Expect a line of soups to be available online and in specialty stores soon.