

MODERN LUXURY

# BOSTON COMMON

HERE  
COMES  
THE SUN  
Your Guide to the  
Best Summer Ever

SAIL  
AWAY  
WITH ME

Alessandra Ambrosio  
Makes a Splash

+  
DANIEL BOULUD  
IN THE BERKSHIRES

Cuvée's culinary team sources locally for its menu, including its scallops.



## CAPE MINDED

After a long day at the beach, dinner can be one of the most rewarding experiences to unwind and reconnect with loved ones. Here are nine outstanding restaurants we love at the Cape. Bonus: These spots are located in towns with teams in the Cape Cod Baseball League, perfect for pregame meals.

BY BERNIE RODGERS

### Cuvée at Chatham Inn

With a romantic fireside dining experience offered year-round, it's not hard to see why this destination is a local favorite. The four-course menu ranges from light dishes, such as East Coast oysters topped with ramp mignonette, lemon puree and chervil, to heartier fare, such as Piedmontese beef strip loin accompanied by asparagus, wild ramp and morel mushrooms. The resto's dessert menu makes the perfect closer to a night of fine dining—try the blueberry buckle served with whipped orange mascarpone and vanilla bean ice cream. 359 Main St., Chatham, Mass., 508.945.1468, [cuveechatham.com](http://cuveechatham.com)

### The West End

Located in the downtown of the historic Hyannis district, this sustainably sourced eatery flaunts the glamour of a 1920s speakeasy. With a bountiful list of starters, from truffle tots seasoned with Parmesan cheese and garlic aioli to a classic New England clam chowder, the menu is updated regularly. Entrees include inventive takes on traditional American favorites, such as the pan-seared Faroe Island Atlantic salmon served with house-fried rice, kimchi and baby bok choy. 20 Scudder Ave., 508.775.7677, Hyannis, Mass., [westendhyannis.com](http://westendhyannis.com)

### Twenty Eight Atlantic

Located in the oceanside oasis of the Wequassett Resort and Golf Club, this restaurant received a five-star rating from *Forbes* magazine, and for good reason. The menu is prepared by executive chef James Hackney, who opts for fresh ingredients to cultivate exceptional coastal cuisine. Must-try menu items include seared halibut served with spring herb gnudi, pecorino and maitake mushrooms, as well as the Strube Ranch wagyu loin accompanied by tatsoi rabe, mille-feuille, soubise and truffles. 2173 Route 28, Harwich, Mass., 508.432.5400, [wequassett.com/twenty-eight-atlantic](http://wequassett.com/twenty-eight-atlantic)

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**The Brewster Fish House**

Opened in 1982, this location changes its menu seasonally to provide the freshest ingredients via local sourcing. Located off historic Main Street, The Brewster Fish House is known for its nautical fare, which runs the gamut from fish and chips made with local dayboat cod to scallops served with bacon crumble, English peas, Easter egg radish, maitake mushrooms and sunchoke. 2208 Main St., Harwich, Mass., 508.896.7867, [brewsterfishhousecapecod.com](http://brewsterfishhousecapecod.com)

**Belfry Inn & Bistro**

Consisting of three historic buildings spanning Jarves Street in Sandwich Village, this historic destination offers one of the most intimate dining experiences in Cape Cod. The menu provides classic New England dishes with an upscale twist, such as lobster gnocchi served with a bordelaise sauce or the pepita seed-crusted Norwegian salmon plated with asparagus, blood orange beurre blanc and crushed carrots. 6 Jarves St., Sandwich, Mass., 508.888.8550, [bellfryinn.com](http://bellfryinn.com)

**Buca's Tuscan Roadhouse**

Focused on providing authentic Italian cuisine, this quaint Harwich spot brings the flavors of Tuscany to the shores of the Cape. The menu features hearty dishes, ranging from braised short rib ravioli coated in a mushroom Gorgonzola cream sauce to grilled Atlantic swordfish topped with roasted sweet corn and ricotta risotto. Look for an impressive cocktail list, with options like Sicilian margaritas and a traditional Aperol spritz. 4 Depot Road, Harwich, Mass., 508.432.6900, [bucatuscanroadhouse.com](http://bucatuscanroadhouse.com)

**Cape Sea Grille**

Chef and owner Douglas Ramler crafts a seasonal menu that channels the culture of New England. Stationed in a 19th century captain's home, the locale emits a cozy atmosphere bathed in warm candlelight. The menu is just as impressive. A favorite: lobster, shrimp and scallops tossed with fresh pasta, caramelized fennel, asparagus and an arugula pesto cream sauce. 31 Sea St.,



Grilled octopus at Cuvée

Harwich Port, Mass., 508.432.4745, [capeseagrille.com](http://capeseagrille.com)

**Glass Onion**

This enticing spot serves a fine combination of New England seafood classics and nourishing

American fare. Garnished with blue cheese butter, cabernet demi glace and herb-roasted potatoes, the menu's Pineland Farms filet mignon is bliss. We also adore the appetizer menu, with favorites like lobster strudel topped with mascarpone cheese and a rich butter sauce. 37 N. Main St., Falmouth, Mass., 508.540.3730, [theglassoniondining.com](http://theglassoniondining.com)

**Bleu**

No other destination along the Cape serves such bona fide French cuisine, which makes sense: Owner and executive chef Frederic Feufeu spent years refining his skills in Brittany and Paris. Tried-and-true favorites include the New Zealand roasted rack of lamb coated with a cabernet sauce, French beans and parsley, as well as the braised duck breast with a raspberry honey glaze, reggiano risotto and herb goat cheese. 10 Market St., Mashpee, Mass., 508.539.7907, [bleurestaurant.com](http://bleurestaurant.com)

Monkfish at Cuvée at the Chatham Inn

