



Destinations & Diversions

**What restaurant critics are saying
about dining in their regions...**

Boston

Chiara Bistro, 569 High St., Westwood, 781-461-8118; Mediterranean. “The best appetizer is a triptych of salmon, three small preparations on a pretty rectangle. Salmon rillettes on brioche has a pleasing creaminess on the tongue and gravlax on yellow tomato salsa boasts an acidic sprightliness. But the prize is a piece of barely cooked salmon crusted with tarragon and mustard and circled with a light stream of lemon aioli.” Owner Steve LaCount says that he “concentrates on keeping the menu fairly short and very seasonal. Big scallops arranged on a long plate exhibit an interesting yin-yang quality, a result of the contrast between their silky texture and sweetness with a topping of coriander and cumin. A lime *beurre blanc* sauce offers further contrasts, its soft tones against an almost-burnt taste of brick-red *harissa* oil. Marinated grilled skirt steak and another dish of thyme-crusted chicken breast are the menu’s less extroverted items, both nicely executed but with less richness. With its arugula salad and simple white-wine pan sauce, the chicken could almost qualify as spa food.” Entrees: \$23–\$30.

— Allison Arnett
The Boston Globe