



ENTERTAINING

# Ready, Set, Party Season! *by Annette M. Rose-Shapiro*

WEST STREET GRILL HAS THE PERFECT RECIPE(S) FOR HOME ENTERTAINING

"Decanting Newton Unfiltered Cabernet in the stylish "The Touch" decanter by John Pomp adds ceremony and conviviality to the occasion, elevating the experience of a warm meal among friends to a memorable event."

CHIEF WINEMAKER CHRIS MILLARD, NEWTON VINEYARD

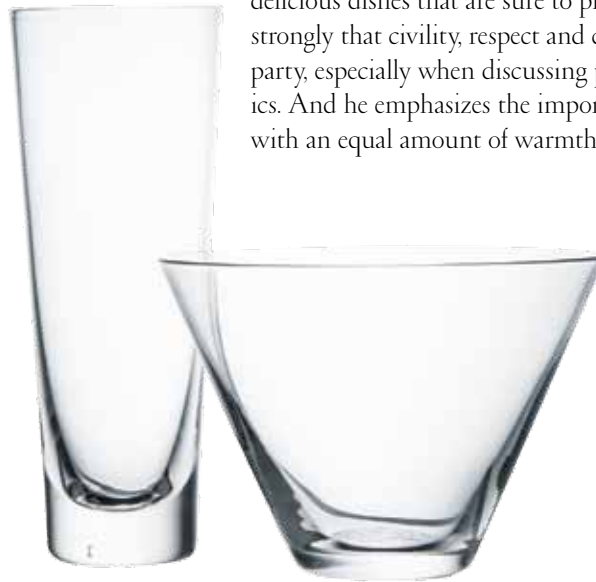


Fresh Key Lime tartlette



With graduations, Mother's Day, Father's Day and more on your event calendar, the entertaining season is about to get underway. West Street Grill is celebrating its 20th year, so take a break from the stove and let them cater your next party. "Our kitchen uses only the best seasonal ingredients," says owner James O'Shea. "We have access to a number of dayboats that bring in the freshest seafood, and it's available only to our restaurant." O'Shea suggests 30 minutes for cocktails and only a few hors d'oeuvres, keeping the sit-down dinner the main event. Connecticut native and West Street Grill chef James

Cosgriff has created a menu for home catering with simple yet delicious dishes that are sure to please everyone. O'Shea feels strongly that civility, respect and camaraderie makes for a great party, especially when discussing politics or other touchy topics. And he emphasizes the importance of greeting every guest with an equal amount of warmth and enthusiasm.



"The Stemless line from CB2 is as durable as it is stylish."

BETTE KAHN, CRATE & BARREL



"It's easy to mix and match with pieces from the Pearl Collection in that carefree, summery way and it's strong enough to use outside on the terrace."

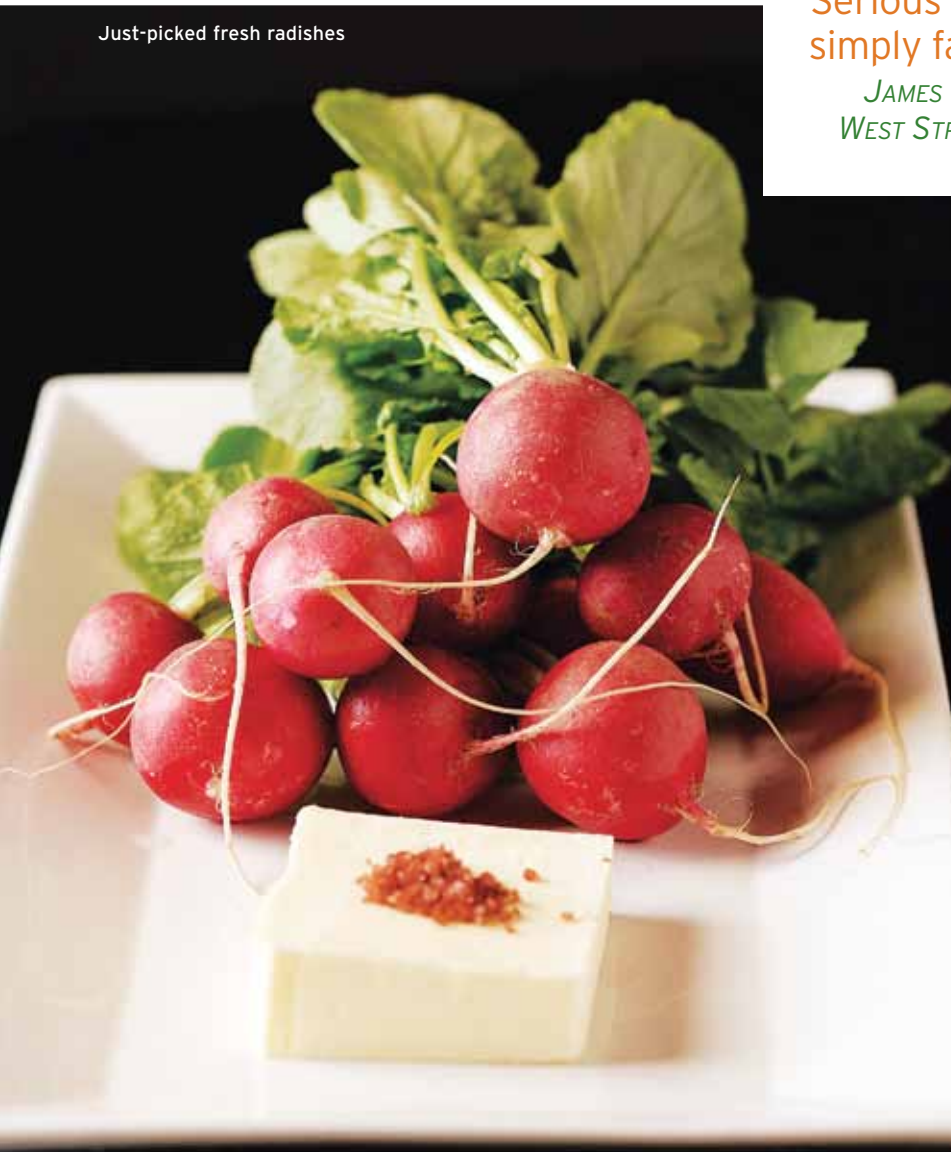
FRANCES PALMER, FRANCES PALMER POTTERY



Homemade steamed pork-and-ginger dumplings



Shellfish Tower W.S.G.



Just-picked fresh radishes

“Everything needs to be perfect, but in a casual way. Serious food, yet simply fabulous.”

*JAMES O'SHEA,  
WEST STREET GRILL*



Parmesan aioli on grilled peasant bread