

Vincenzo Le and Duong Huynh
Cicada Coffee Bar
Cambridge



When two rebellious architects decide to become Restaurant owner.

A pocket handkerchief space and a large back yard, that's what defines the space of these two creatives. Both from Vietnam, they brought with them (and for us) the flavors and trends of this country in renewal. Community space where assembles with great care a semi-chic / semi-trash decor or the detail of flavors is not left out. The energy and hospitality of its two great eccentrics gives you the feeling of being in one of its hip underground neighborhoods of Hanoi, but with a very Cantabrigian touch. Open from 8 AM for coffee, the space will slowly turn into a dining room where the activity resembles has a cricket song (Cicada), until 10PM. Wine List all Natural.

106 Prospect St, Cambridge, MA 02139
Phone: (617) 714-4766

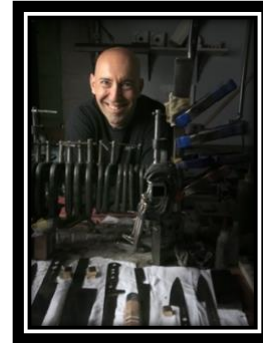
Soheil Fathi and Sarah Moridpour
LA SAISON Bakery
Cambridge



If the making of bread is an act of the gods, the making of pastry is that of art of knowledge. La Saison is a micro-bakery & pastry shop in the heart of Cambridge run by an extraordinary couple. Originally from Iran, Soheil and Sarah opened in the middle of the pandemic in Cambridge. They represent the new vision of what holistic bread and pastries of divination should be. Keep the address secret - it's a must.

407 Concord Ave, Cambridge, MA 02138
Phone: (617) 547-0009
<https://www.lasaison-bakery.com/>

Adam Simha
MKS Knife
Cambridge



Adam is the Owner and Knife Maker at MKS Design. This local knife craftsman creates stunning works of art that sell directly to customers. He is the personal knife sharper and custom fabricator to the great chef community in the greater Boston area. Working solo in his small workshop in Cambridge, each knife that leaves his hands is a unique piece of art. Adam is to knives as what Rolls-Royce is to cars.

<https://www.mksknife.com/>

Shoshanah Garber & Manny Ramirez
Black Sheep Bagel Café & Market
Cambridge



Bagel Shop

56 John F. Kennedy St, Cambridge
Phone: (617) 945-2189

<https://www.blacksheepbagelcafe.com/>

Market

101 Magazine St, Cambridge
Phone: (617) 945-2189

<https://www.blacksheepbagelcafe.com/market>

This is the new generation of dynamic, creative, serious and very friendly entrepreneurs. Bagels, crossants, yoga, organic food, Eand ecofriendly wine. What more could you want? You can find some of Bonde's wine selection at the Cambridge market location.

Stanley Hilbert & Eric Cooper

Forage Restaurant
Cambridge



Stan and Eric, the inseparable associates of this tiny Cambridge bistro never cease to surprise us. Always evolving, Chef Eric is becoming more and more plant-based in his choices while keeping his focus on his vision of neo-American farm-to-table cuisine, which he does wonderfully and with far too much discretion. Between Stan's orchestration in the dining room and his passion for natural wine, he and his team lead a precise but not pretentious service. Another beautiful location not to be ignored.

5 Craigie Cir, Cambridge, MA 02138
Phone: (617) 576-5444
<https://foragecambridge.com/>

Maria Rondeau & JuanMa Calderon
Celeste & La Royal
Somerville & Cambridge



What a pleasure to discover this couple of unique entrepreneurs. In 2018 when they decided to open Celeste, neither had experience as restaurateurs. What they did have was incredible talent with JuanMa's cooking and Maria's innate sense of hospitality. Inspired by the Asian-Peruvian cuisine of Lima, La Royal offers us (as in Celeste, in a very intimate space) the discovery of the culinary influences of all Peru. Congratulations and thank you for being so humble and talented.

Celeste **La Royal**
21 Bow St, Somerville, MA 221 Concord Ave, Cambridge, MA
Phone: (617) 616-5319 **Phone:** (617) 823-1595

<https://celesteunionsquare.com/>
<https://www.laroyalcambridge.com/>

Alyssa Mikiko DiPasquale

The Koji Club
Brighton



In love with sake? You will fall in love with this small bar run by Alyssa. Master of hospitality at O YA for several years, it was time for her to open the doors of her own establishment to us and let us humbly share her endless passion for the national elixir of Japan. Subarashī et merci.

525 Western Ave #6
Brighton, MA 02135
<https://www.thekojiclub.com/>

Alexandra Whisnant & Bobby MacLean
Zuzu's Petals
Cambridge



It's so refreshing to know that the real Cambridge exists with this new generation of passionate, dogmatic entrepreneurs. With good tastes and flavors and a judicious choice of esoteric wines, you will find your niche in this very small wine & dessert café. Zuzu's Petals is a taste of Big Sur in Cambridge.

204 Hampshire Street, MA 02139
Phone: (617) 945-7749
<https://www.zuzupetalscambridge.com/>

Kristen & Charley Cummings
& Jayson Savard
Walden Local Meat
Boston



Because I believe that the quality of a product must be traceable, and that the quality of a meat depends on the respect given to the animal from birth to slaughter. For me, Walden is the only butcher shop that allows me to be a conscious and realistic consumer of my choices.

316 Shawmut Avenue, Boston
Phone: (857) 277-0773
<https://waldenlocalmeat.com/>

Patrick Barter
Gracenote Coffee
Boston



What to say? Ten years after Gracenote opened, this establishment continues to be the only real address for coffee lovers. What I like about them, in addition to the extraordinary quality of their products, is their passion, and this without attitude or pretention. If you are a café aficionados, this place is for you. Be prepared to dive into an experience.

Leather District
108 Lincoln St
Boston, MA
&
High Street Place
100 High St
Boston, MA

Mohamed El Zein
Moona Restaurant
Cambridge



In this small and charming restaurant in Inman Square, Mohamed invites you to find all the simple pleasures of Lebanon with a pantry of exotic spices and a talent for modernity on the plate to remind you that Lebanese cuisine is ever evolving. The tradition of Lebanese hospitality here not waived. Also awaiting you is a beautiful wine list. Moona is spotless and friendly - home sweet home.

243 Hampshire St, Cambridge, MA 02139
Phone: (617) 945-7448
<https://www.moonarestaurant.com/>

Claire Cheney
Curio Spice Co
Cambridge



This shop is my Alibaba cave, a refuge of aromas and passion, an apothecary of the culinary dream. Because Claire does not simply sell spices, she also takes you in her determination to find the organic herb and spices grinders produced as close as possible to her daily laboratory (her shop) or when they come from far away, they must respect the ethical aspect of "fair trade". Ohlala... Here, no compromise - just premium quality.

2265 Massachusetts Ave, Cambridge, MA 02140
Phone: (617) 945-1888
<https://curiospice.com/>

Thomas Ferté
Michette Bakery
Somerville



Thomas was a New York lawyer in another life. Since June 2023 he is an artisan baker, and a good one. In his micro-bakery, passion, sense of the pure and true are de rigueur. No compromise, only organic and eco-responsible base products. Everything is good, but I must admit that MICHETTE is my address for his Baguette. A must, the best in New England. ENCORE MONSIEUR, PLEASE...

164 Broadway, Somerville, MA 02145
Phone: (617) 201-5873
<https://michette-bakery.com>

Mary kurth & Paul Butler
Spoke Wine Br
Somerville



89 Holland St, Somerville, MA 02144
Phone: (617) 718-9463
<http://www.spokewinebar.com>

There are institutions that remain discreet, and yet wear a star no matter what. In the dining room, Mary discreet way has all its own little world with a spirit of conviviality and attention to detail. In the kitchen, without a yell or a word higher than the other, Paul executes gastronomic surprises all better than the others. This is the address that, if Michelin Stars were in Massachusetts, would have received one and even two.

Tyler Akabane
The Mushroom Shop
Somerville



433 Medford St, Somerville, MA 02145
Phone: (617) 718-0570
<https://www.mushroomsformyfriends.com>

If you've ever eaten exotic-named wild mushrooms at a Boston restaurant, you've probably eaten mushrooms from Ben Maleson AKA Mr. Mushrooms. But Ben for more than twenty years only sells to restaurants. So, it took his best protégé Tyler, after ten years at these sides, to decide to start his own business and open his own shop dedicated to the cult of mushrooms (but not hallucinogens). Passion and profession are used in this very funkier little shop.

Kristen Rummel
Honeycomb Creamery
Cambridge



Another little-known institution that has existed since 2016, and which continues to produce to this day the most extraordinary ice-cream on the East Coast. If like me, you believe that the quality of a product comes first from the quality, and the purity of the ingredients chosen. This address is for you. Produced with Jersey cow's milk from Mapleline Farm in Hadley MA. Hormone-free and stabilizer-free milk. Non-industrial pasteurization, and natural organic essences of micro-production. You have the absolute recipe for a genius Ice Cream.

1702 Massachusetts Ave, Cambridge, MA 02138
Phone: (617) 714-3983
<https://www.honeycombcreamery.com>