

AMERICAN SEASONS

NANTUCKET * MA



The line out the door is your first hint that meals at this humble-seeming nook can be spectacular. It's also your reminder to make a reservation weeks in advance next time. When you finally do get inside, settle in with lovelies such as seared day-boat scallops with dollops of braised oxtail and truffled pumpkin purée—memorable enough even if it weren't served among the dining room's hurricane candle-lit collection of Americana. And don't neglect the wine list: 500-plus of the owners' favorites from their travels to American wineries. Most certainly worth waiting—and veering off the dunes—for.

80 CENTER ST., 508-228-7111, AMERICANSEASONS.COM.

ARROWS

OGUNQUIT * ME

Long before the rest of the world jumped onto the trend, Mark Gaier and Clark Frasier were growing their own vegetables and curing their own prosciutto to supply their farmhouse restaurant. And Arrows continues to draw a stream of discriminating diners up I-95. They come for the romance: the pre-dinner stroll through the orchard, the dining room swathed in flowers, and the coddling service. And they come for the food: thoughtful, ingredient-driven fare. Exhibits A, B, and C: Maine lobster served three ways—a grilled tail with lemon-grass, claws poached in butter, and knuckles in red curry, all accompanied by a vegetable crêpe and grilled Thai corn.

BERWICK ROAD, 207-361-1100, ARROWSRESTAURANT.COM.



ATRIA

EDGARTOWN * MA



Really, who cares if the likes of Sharon Stone and Bill Clinton have been rumored to sup at this, Martha's Vineyard's hottest dinner-meets-nightlife spot? Real folk like yourself will have just as momentous an outing, thanks to specialties like poached lobster with mascarpone gnocchi, washed down with an astutely recommended Jordan chardonnay—or the cioppino, crammed with plump oysters and cod. You'll remember its straight-off-the-boat freshness for years. Or at least till tomorrow, as inspiration while out on your fishing excursion.

137 MAIN ST., 508-627-5850, ATRIAMV.COM.

BLANTYRE

LENOX * MA



Dinner at Blantyre is an undeniably fancy affair—jackets and ties required for men, meals ordered in the ornate main hall over cocktails—but not in a stuffy way. Rather, diners are treated like treasured guests in a good friend's home—if said friend just happened to own a stunning Gilded Age mansion. The menu showcases elegant creations: Lobster arrives on a just-warm buckwheat blini beneath a silky cloud of crème fraîche; exquisite La Belle Farm foie gras comes pressed to perfection. Follow it all up by heading to the Music Room for coffee, dessert, and conversation.

16 BLANTYRE RD., 413-637-3556, BLANTYRE.COM.