



**May 8, 2024**

**Featured in today's  
Boston Globe!**

**Boston Asian Restaurant  
Week Dinner at Lê Madeline**

**Wednesday, May 8  
7:00-9:00 PM**

**Location:** Lê Madeleine  
409 Hancock St, Quincy

**Cost:** Pay your own way

*Lê Madeline*



**It's not too late to sign up for today's  
EatUp at Lê Madeline**, featured as one of  
the can't miss restaurants to try during  
Boston Asian Restaurant Week in today's  
**Boston Globe!**

Lê Madeline is a Vietnamese-style  
gastropub, as executive chef Peter  
Nguyen describes it, that is seeking to  
define the next generation of Vietnamese  
dining in the Boston area. Opened in  
February of this year and lauded by the  
*Boston Globe*, *Boston Magazine*, and  
*Eater*, the restaurant adds an  
experimental edge to traditional  
Vietnamese dishes. To wit, Nguyen's take  
on bò lúc lắc, or shaking beef, involves  
marinating filet mignon in a special sauce  
with a recipe kept under wraps and pairing  
it with red watercress and cherry

**Sold out online,  
but possibly room for 2 more  
Downcity Providence  
Food Tour**

**Saturday, May 18  
12:00-3:00/3:30 PM**

**Location:** 1 Ship Street, Providence (the  
Northwest corner of the intersection of  
Dyer/Eddy/Ship Street)

**Cost:**

\$76 (food only)

\$94 (food & alcohol)



Although the tour is sold out online, there  
may be room for two more people, so if  
you're interested, please email us at  
[cgne.communications@gmail.com](mailto:cgne.communications@gmail.com)  
ASAP, and we will check and get back to  
you.

The Downcity Providence food tour  
**requires approximately 1.7 miles of  
walking** and includes visits to the  
following:

**Ellie's:** a Parisian-inspired bistro

**The Malted Barley:** a craft brewery  
featuring house made craft pretzels

**Dune Brothers Seafood:**

Unconventional, sustainable New England  
fish shack

**Charuma:** Taiwanese snacks and  
specialty teas and drinks that they call  
"teatails"

**Plant City:** the world's first and biggest

tomatoes. Bánh khọt, mini coconut and turmeric pancakes with shrimp and scallions, are presented in a cast-iron pan similar to how escargot is served. Seafood features prominently across the menu.

Each participating restaurant offers a few of their “signature” items, usually the best sellers or ones that represent the spirit of the restaurant. Purchase any of the signature items with a digital “passport.” which can be redeemed for unique prizes, including limited edition Asian Restaurant Week swag or gift cards from participating restaurants.

[Sign Up](#)

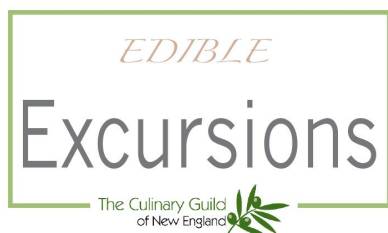
plant-based vegan food hall and marketplace from internationally-acclaimed, plant-based chef Matthew Kenney

**Geoff's Superlative Sandwiches:** iconic, 40-year-old sandwich shop with over 90 different sandwiches

This one-of-a-kind historical and cultural experience also includes information about Providence's illustrious past and its innovative present. The tour guides will also tip us off to little-known eateries, happenings, places to stay, and more in Providence.

Afterward, Guild members only will stop by **Madrid Bakery** for European style pastries to take home for dessert that night and breakfast the next day!

**RSVP ASAP!**  
**Berkshires/Culinary Institute  
of America Weekend**  
June 7-9



Please contact Lisa using the button below to let her know which part of the weekend you'd like to attend.

Each year Guild Membership Chair Lisa Jacobs opens up her brook side home in Stockbridge for a culinary weekend in the Berkshires. This year we are also heading a little farther afield the Hudson River Valley for lunch at the fabulous **Bocuse Restaurant** at 11:30 AM on Saturday, June 8, followed by a tour of the Culinary Institute of America at 2:30 PM.

Besides lunch and the tour, the weekend can be fully customizable to suit your needs. You can: either:

- Stay at Lisa's house both Friday and Saturday night
- Stay at Lisa's house one night only
- Make your own lodging arrangements and meet us at the restaurant
- Drive up and back to the Culinary Institute in one day

**Annual Seaside Pot Luck &  
Pool Party**

**Thursday, August 15**

1:00-4:00 PM

**Location:** Home of Corinne Meyer  
in Cohasset

**Cost:** Bring a dish to share (tell us your dish when you sign up)



Celebrate the end of our 2023-24 year with fellow members enjoying the pool and the magnificent views of the Atlantic Ocean in Cohasset at the home of Guild Treasurer Corinne Meyer.

Please bring a dish or beverage, preferably with a summer seaside theme. Please also bring your own towel.

If you'd like to drink wine or other alcoholic beverages, please bring your own. Water and iced tea will be provided.

[Sign Up](#)

The costs for the weekend include:

- **Lodging at Lisa's:** \$40/night, which includes breakfast and snacks
- **Lunch at Bocuse:** \$46 + tax & tip (does not include beverages)
- **Culinary Institute Tour:** \$15

The drive from Lisa's house in Stockbridge to the Culinary Institute takes approximately 90 minutes. The Culinary Institute is between 3- 3 1/2 hours from the Boston area.

Lodging at Lisa's house is first come-first serve, so don't delay. Once you sign up, we will require a deposit for the lodging. As always, there will be a cancellation deadline, and you will forfeit the deposit, if we can't find a replacement.

[Contact Lisa](#)



Culinary Guild of New England | c/o Ellen Gitelman, President | Sudbury, MA 01776 US

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