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# FOOD & DRINK

YOUR COMPLETE GUIDE TO DINING OUT



## BACK TO BASICS

SMALL BITE | BY JENNA PELLETIER | Photograph by NINA GALLANT

NOT LONG AGO, MATTHEW GAUDET WAS COLLECTING accolades for his signature "egg in a jar" and other finicky, French-influenced dishes at West Bridge. But since closing the restaurant in 2015, the chef has shifted his focus to casual, craveable fare, from ribs and sandwiches to breakfast favorites such as the Dutch baby (pictured). You'll find this puffed pan-

cake at his Manchester-by-the-Sea spot Superfine and Freepoint Kitchen & Cocktails, opening this spring in Cambridge's new Freepoint Hotel. "Years ago, I was trying to revolutionize what we thought of as cool food, and I kind of grew out of it," Gaudet says. "At Freepoint, I'll have a grilled cheese on the menu. Why? Because it's awesome." 220 Alewife Brook Pkwy, Cambridge.