

MODERN LUXURY

# BOSTON COMMON

*Elizabeth  
Olsen*

*The Wind River  
Star's Me-Moment*

*Women  
of Style*

5 Boston  
Trendsetters  
You Need  
To Know

*Plus*

Kick-Start the Season With  
Rooftop Revelry, Penthouse  
Aspirations & Must-See Theatre!

# If YOU CAN Make it HERE...

Build your own Manhattan  
at Freepoint Kitchen

By Jessica Kasparian

Typically, you order a cocktail and it soon appears with an olive, maybe a sugar-coated rim. But chef Matthew Gaudet of Cambridge's Freepoint Kitchen & Cocktails wants you to embark on an adventure. He wants you to explore the wide world of whiskey and experiment with drinks like the "21st Century Cocktail" which pays homage to a similar cocktail from NYC's Please Don't Tell. Then, you'll be ready for the biggest challenge: Make your own Manhattan. "We want our guests to pair their whiskeys with all the different styles of vermouth and bitters that make a great cocktail," says Gaudet. There's some two dozen bourbon

and rye options alone with nine house variations. As for the meals, Gaudet takes it from there: "I think the bright and refreshing whisky-cured salmon and cucumber would pair with any of these. Or perhaps a chilled and crisp shrimp cocktail," Gaudet says his menu reflects the restaurant's atmosphere. "The hotel took care of the design aesthetic, which has a lot of subtle references to Cambridge and its unique history," he says. "I looked over architectural renderings and I knew then it would be the atmosphere I could see my food being a part of." *220 Alewife Brook Pkwy., Cambridge, 617.491.8000, freepointhotel.com*