

OVER 170 PICKS!



13TH ANNUAL BONS

northshore

AUGUST 2018



BEST OF THE NORTH SHORE

Cheers!

Bartender Jason Warren from The Bancroft and bar manager Gail Bissel from the Beauport Hotel's 1606 Bar shake things up.

SEE PAGE 66 FOR ALL DRINK WINNERS.

THE BEST OF THE NORTH SHORE

\$5.99

08>



0 09281 02886 4

NORTHSHOREMAG.COM

DINE • DRINK
INDULGE • RENEW
PLAY • SHOP
LIVE • MINGLE

dine

DESSERT

EDITORS' CHOICE

COUNTER, SALEM

STANDOUT QUALITIES: Chef Justin Perdue takes inspiration from the counter restaurants of old, including their desserts. Like the main courses, Perdue aims for the desserts to have a balance of flavors, not just sweetness, so he incorporates some vinegar to achieve the effect. The end results are exquisite plates that round out any meal.

WHAT'S NEW: Counter's pie menu has just come out, featuring two daily pies that change often.

INSIDER TIP: Desserts focus on citrus in the wintertime. When snow returns, get the grapefruit tart, a sophisticated grown-up construction of shortbread crust filled with ginger cream, and topped with slices of fresh pink grapefruit, served alongside a scoop of bright basil ice cream. 209 Essex St., Salem, 978-451-4818, countersalem.com