

# Vacations

## & travel

JAN/FEB/MAR 2018  
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WIN  
5 NIGHTS IN THE PHILIPPINES

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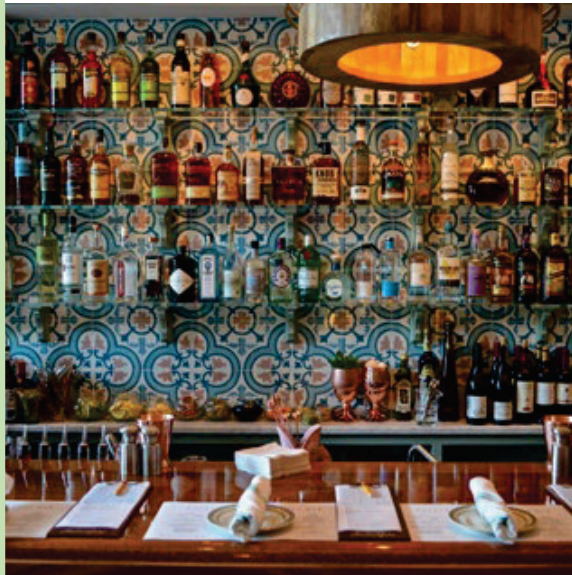
AU\$12.95



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## SALTIE GIRL, BOSTON, NEW ENGLAND, USA

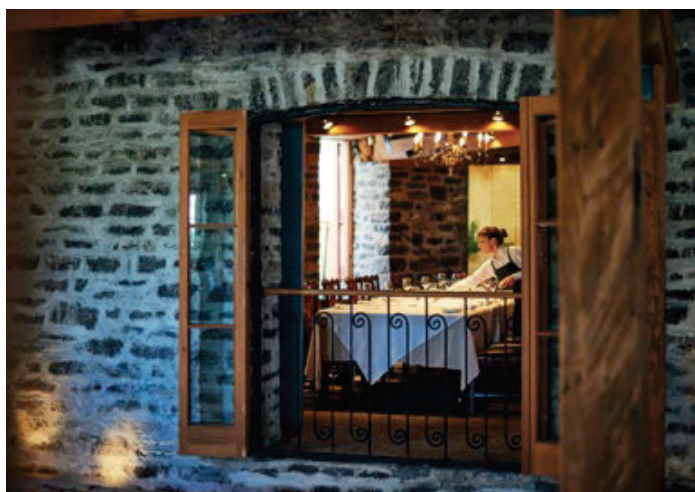
*By Helen Hayes*



For something out of the box, Saltie Girl has been wowing diners in Boston with its new take on seafood – some of it straight from a tin. The place is buzzing from the moment we step inside, and we love the shelves – lined with more than 60 varieties of tinned seafood that are mostly from Spain and Portugal. We start with a cocktail at the diner-style bar and, while you can dine at the bar, we opt to move into one of the booths. All diners are given a sheet of paper and you tick what you want on it. The list of oyster dishes available on the day (along with prices) is long. We go for the Duxbury Massachusetts – described as “medium, briny, deep and ocean” and the Hood Canal from Washington’s Olympic Peninsula, described as “medium, light, crunchy and melon”, both served on ice with condiments added via little droppers. Next up we try the tinned sardines from Portugal in a tomato sauce served with chunky home-made bread, a New England clam chowder, a delicious Gloucester lobster roll served warm with Saltie Girl French fries, fried lobster and waffles with sweet corn butter and spicy maple syrup and French burgundy snails with black garlic butter. Saltie Girl is the brainchild of Kathy Sidell who wanted to create something different in Boston. She has definitely achieved that. Tip: Go early as they don’t take bookings. [saltiegirl.com](http://saltiegirl.com)

## CHEZ MUFFY, QUEBEC CITY, CANADA

*By Sue Wallace*



Chez Muffy, named after the matriarch of Quebec’s stylish Auberge Saint-Antoine hotel, Martha “Muffy” Bate Price, showcases the best of the region’s fresh produce. Executive chef Julien Ouellet tweaks classical French and Canadian cuisine with a focus on savoury flavours with produce plucked from the hotel’s own organic farm on Ile d’Orléans, a scenic island, just 15 minutes away. Menu standouts include a caramelised Cipollini tart, Quebec mussels, grass-fed rib eye, wild mushroom lasagna, locally caught mackerel, sauteed Nordic shrimp, and Gaspé Peninsula lobster with a grand finale of Quebec pear and chocolate pie. Set within a historic maritime warehouse dating back to 1822, complete with original stone walls and wooden beams, the restaurant overlooks the Saint Lawrence River. It is located in the contemporary boutique Auberge Saint-Antoine, a Relais & Châteaux property built on a major archaeological site in the heart of Quebec City’s Old Port. Hundreds of artefacts from the French and British colonial regimes, unearthed during the archaeological excavation are displayed throughout. Chez Muffy boasts an impressive wine list with 700 different labels from 14 countries and 12,000 bottles in the cellar. It’s all about sophisticated country farmhouse-inspired dining where Quebecois hospitality shines. [saint-antoine.com](http://saint-antoine.com)