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# MARKET WATCH

Here's how to cherry-pick the best at Boston's new food markets.

By Alexandra Hall

Now that the high-end food hall wave is nearing a crescendo (seriously, people, we're running out of space!), it's time to take stock of a few of the gems within them. There are farm-to-table treasures everywhere at Boston Public Market; globally inspired fixings at Bow Market; Italian delicacies at Eataly; and gems from award-winning chefs at newcomer Time Out Market. Meanwhile, High Street Market is readying to open at any moment, and the 18,000-square-foot, liquor-licensed space will boast 22 vendors and no fewer than 500 seats.

All together, there's now a deluge of scrumptious pickings out there, doled out by vendors from humble to haute, as fine dining spots use the halls as a way to expand their footprints. Here are some of the most scrumptious dishes to zero in on.

FOOD & DRINK  
dish



## TIME OUT MARKET

401 Park Drive, Boston,  
timeoutmarket.com/boston

**THE SPOT** Tasting Counter at Time Out Market

**THE EATS** King crab risotto, fermented rice, roasted shallot, wakame seaweed and lemon sea salt

## TIME OUT MARKET

401 Park Drive,  
timeoutmarket.com/boston

**THE SPOT** Michael Schlow

**THE EATS** Schlow is a meatball maestro, as witnessed by his crunchy meatballs "a la Via Matta" with tomato-basil sauce and Parmigiano.

## EATALY, PRUDENTIAL CENTER

800 Boylston St., eataly.com

**THE SPOT** Terra

**THE EATS** A sweet-savory symphony found in the caponata di zucca, teeming with delicate squash, pinenuts and red currants

## BOSTON PUBLIC MARKET

100 Hanover St.,  
bostonpublicmarket.org

**THE SPOT** Finesse Pastries

**THE EATS** Raspberry and rose mousse-filled macarons—at least twice the size (and flavor) of most versions

## BOW MARKET

1 Bow Market Way, Somerville,  
bowmarketsomerville.com

**THE SPOT** Gâté Comme des Filles

**THE EATS** Artisanal Meyer lemon chocolate bonbons, made fresh by chocolatière Alexandra Whisnant



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