

April 2013

The CRAWL

By THE IMPROPER STAFF
Photographed By EMILY KNUDSEN

MAN CANNOT MAKE LAST CALL ON BEER ALONE. If a bar crawl is ambitious, it requires fuel of the solid sort. But a rowdy evening out with your friends is like an eight-course meal: a subtle morsel at 5 pm will, by 10:30, taste like steamed oxygen. In (degeneration), we've foods and paired be order for an It

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Grilled Octopus with Green Chickpeas, Salty Pig Chorizo and Fennel "in Pinzimonio" & SANTA CHRISTINA ORVIETO CLASSICO, VILLA ANTINORI

8:11 pm: By now your palate is braced for any experience, but the surprise of the Salty Pig's octopus is in the texture. As tender and delicate as veal, a richly seasoned tentacle is speckled with crunchy green chickpeas for freshness and house-made chorizo for an unctuous kick. The contrasting textures and flavors of farm, sea and garden harmonize with a sip of Umbrian Santa Christina Orvieto Classico. Though the dish is pure Spain, the wine is from Etruria, where chef Kevin O'Donnell mastered his Mediterranean flavors. "It's a very ancient wine, well-balanced, dry and approachable," he says. This pairing, too, is a lesson in perfect balance.

ANDREW RIMAS



THE SALTY PIG

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