

The Most  
Dramatic Boston  
Marathon Ever

Larry Lucchino  
Comes Back  
Swinging

The Pothole  
Plague: Why It's  
Getting Worse

Larry Summers's  
"Real" Harvard  
Resignation Letter

# Boston

APRIL 2006

## \*Great Dining in the Suburbs (*Seriously*)

42 New Arrivals,  
Hidden Gems,  
Must-Try Classics,  
Hot Nightspots—  
And Free  
Parking!

The Imperfect  
New Book from  
Sebastian Junger

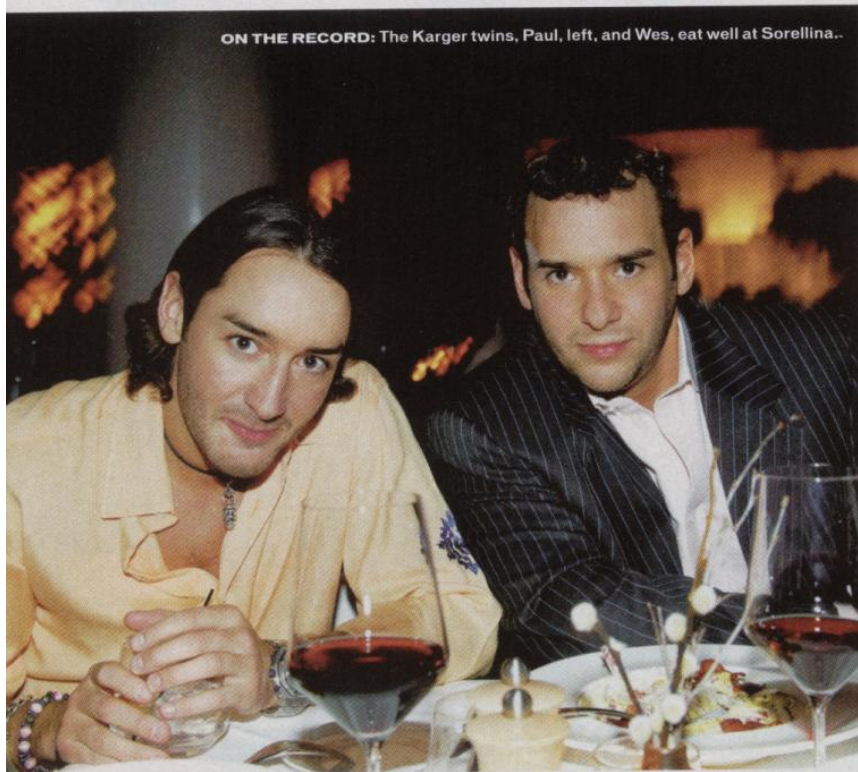
Men's Fashion  
Lightens Up

Auto-Body Shop  
to Modern Palace:  
Radical Home  
Redesigns





ON THE RECORD: The Karger twins, Paul, left, and Wes, eat well at Sorellina..



## Double Trouble

Learning the art of the deal (and the drink) with investors extraordinary PAUL and WES KARGER. By Alyssa Giacobbe

Bankers, brothers, and boys about town Wes and Paul Karger play good-twin, bad-twin seamlessly: Wes the conservative and steady, Paul the excitable flirt. As coheads of the Karger Group, an investment advisory practice within financial services firm UBS, the “thirty-ish” fraternal twins win over clients ostensibly with their magnetic personalities as much as with their ability to manage wealth. As Wes puts it, “Our motto is, friends might not be clients, but clients should *always* be friends.” And so a typical weeknight might find the duo holding court at the hippest tables in town, sipping drinks and talking shop.

» 7 P.M. The Kargers hit the newly renovated downstairs vodka bar at the Good Life (28 Kingston St., 617-451-2622). They’ve shed their custom-tailored suits—Wes wearing a black Ferragamo blazer, Paul less subtle in a Creamsicle-orange Detour button-down. As they choose from among 140 or so vodkas, the twins and friend Barbara Quiroga discuss this month’s MassArt auction, which the Karger Group is sponsoring. One grape

martini in, Paul declares the scene “fratty.”

» 8:30 P.M. Sorellina, the sprawling new Trinity Place restaurant, means “little sister” in Italian (One Huntington Ave., 617-412-4600). Only there’s nothing little about tonight’s spread. The growing party shares dishes family style: tartare, capellini, and Kobe beef meatballs. As a fourth bottle of wine is uncorked, chef-owner Jamie Mammano stops by to shake hands. Paul laments Wes’s impending move from their shared South End apartment. “He’s fallen for another,” he says with mock sadness, then raises a glass in toast.

» 11:30 P.M. Apéritifs at South End restaurant-lounge 28 Degrees mean Grey Goose and soda for Paul and Laphroaig single-malt whisky (neat) for Wes (One Appleton St., 617-728-0728). People they know parade through. Wes is deep in conversation with one while Paul regales the rest with stories from a recent trip to Dubai. By 2 a.m., everyone else is beat, but the Kargers are already mapping out tomorrow night.



## MIXED VEGGIES

Treat your guests to the salsa of cocktails.

### SORELLINA'S ANTIPASTI MARTINI

MAKES SIX 7-OZ. DRINKS

- 1 red bell pepper, diced
- 1 yellow bell pepper, diced
- 1 orange bell pepper, diced
- 1 green bell pepper, diced
- 4 poblano peppers, diced
- 1 small carrot, diced
- ½ cucumber, sliced
- ½ stalk celery, sliced
- 1 ½ liters Ketel One vodka
- 18 large green olives, pitted
- 18 oz. crumbled blue cheese

1. Place first eight ingredients in a lidded container. Pour ½ liter of vodka over mixture. Cover and set aside, allowing vodka to infuse for 24 hours.
2. Strain infused vodka; set aside.
3. Stuff an ounce of blue cheese into each olive. Spear three olives with a toothpick.
4. Fill martini shaker with ice. Mix 5 ½ ounces vodka with 1 ½ ounces infusion. Strain and pour into chilled glass. Garnish with olives.