As the bar manager at one of the city's hottest new restaurants, she reigns over the bar scene like a benevolent monarch, quietly making sure everything runs smoothly and all of her guests have everything they need before they even realize they need it. Trained as a jazz and blues singer at the Boston Conservatory and Berklee, she has the measured cool of a jazz chanteuse behind the bar and an infectious happy-go-lucky attitude. Because the restaurant is both new and wildly popular, she has a lot of discerning, upscale diners either waiting for a table or eating at her bar, and she's a crackerjack at keeping them happy. Beyond all that, she always looks at least as chic as her clientele, with a gorgeous wardrobe that adds to her already enormous appeal. In short, she's all that and a bag of chips.

**SIGNATURE DRINK**

**Antipasto Martini**

One part pepper-and-vegetable-infused vodka (try using Reyka Vodka and macerating bell and poblano peppers, carrots, celery and cucumber for at least an hour), two parts regular vodka. Shake on ice and serve straight up. Garnish with three bleu-cheese-stuffed olives.