

08.15.06 > 08.28.06

# stuff@night

YOUR NIGHT. YOUR LIFE. YOUR STYLE.

## the hot 100

Put that thermometer away. This kind of hot can't be measured with such pedestrian tools. Our gauge? The conversations we've overheard, the A-listers we've spotted, the must-haves we've lined up for. It's months of imbibing the most creative cocktails, prowling the newest stores, lunching with the most fabulous experts. You want to know what to eat, where to shop, who to wear, and what to watch? Lucky you: from dining to culture, décor to guilty pleasures, we're divulging what's on the tips of tongues and tops of minds all over town. Turn the A/C up and read on.

EDITED BY TAMARA WIEDER

### hot sashimi

#### tuna tartare at Sorellina

If it looks like raw tuna and it's chopped like raw tuna, it's raw tuna, right? Not exactly. Not all tartare is created equal. The neatly sculpted pyramid dished out at **Sorellina** (1 Huntington Avenue, Boston, 617.412.4600), in a bowl elegantly presented on ice within another bowl, is a dish to make even the choosiest raw-fish connoisseur swoon, thanks to its spicy flavor and palate-revitalizing clean heat. In the sweeping setting of Jamie Mammano's upscale Italian restaurant, the fresh sushi-grade diced tuna is swathed in a blend of mustard powder, serrano chili, finely sliced scallion, sugar, and white-wine vinegar, a mixture that nods to Latin, Italian, and Japanese cuisine all at once.