



for people who eat food.

Sat 10AM • 5PM & Sun 11AM **38**

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Phantom's Report Card for...

Simplicity

198 Endicott St.
Boston, MA 02113
(617) 742-1196
www.Simplicitychef.com

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Final Score

86

GOURMET GREATNESS

Simplicity is a private chef company and is a relatively new to the scene, bringing an upscale menu and house-made pasta. Phantom went and hired Simplicity undercover to see if they could hold their own in a sea of established spaghetti.

ATMOSPHERE: 8

Simplicity sets the tone by turning your home into a virtual restaurant. Everything from fine china, stemware and candles. From smartly dressed chefs, to the fine white linen tables.

MENU: 9

Peasant dishes are embellished with innovative style. The superior food list covers 50 entrees.

APPETIZERS: 9

For appetizers, the delightful antipasto, ultra-rich grilled Parmigiano Romano, drizzled in honey, salty homemade Prosciutto, Spicy Italian Sausages and intensely sweet balsamic vinegar reduction. Fantastically light gnocchi which came with baked cheese crisp, spicy marinara and fresh basil.

ENTREES: 9

Moving on, the Roasted Game Hen drew natural sweetness from Sautéed Apricots, which set off the succulent Caramelized, Onions all bathed in tantalizing Apricot Preserve reduction. Also expertly prepared, the well-seasoned Grilled to perfection Tenderloin revealed lean, crimson meat with gorgeous sweet flavor aside a fragrant truffle oil potato purée.

DESSERT: 9

To finish, the warm Chocolate Fondant Cake gravitated unadulterated chocolate passion toward a perfectly dense core, topped by luscious vanilla bean ice cream. Irresistible Tiramisu with fluffy mascarpone, and perfectly dipped lady fingers. The Almond Biscotti came as a big, hunky cookie with tasty, crumbly character.

PORTIONS: 8

Portions are fine, and pastas can be optioned as half-sized appetizers or full-fledged entrees.

SERVICE: 8

Phantom's chef/owner/server showed the right mix of proper service and good humor, and addressed nearly everyone by name.

CLEANLINESS: 9

Cleanly character and presentation allowed Phantom to focus on the unforgettable food.

VALUE: 7

Expense accounts are the way to go, since menus start at a pricey \$135 per person, and entrees range from \$34 to \$56 ala carte.

LOCATION: 10

Can't get better than this! You're home and NO WORK! Simplicity is truly simplicity....

Review Date: 10/23/2006