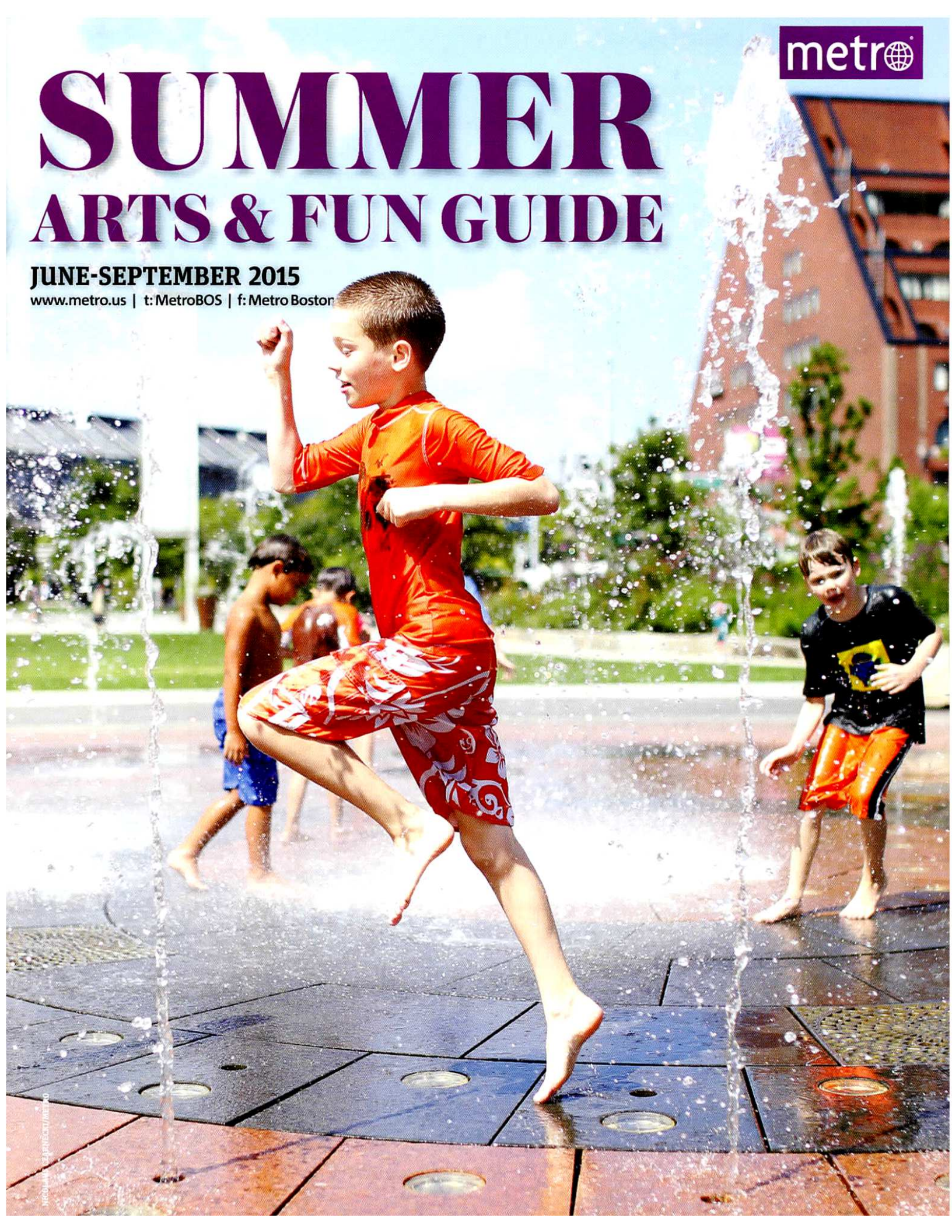


SUMMER ARTS & FUN GUIDE

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Going beyond the fried oysters on the Cape

ISTOCK

Trying to find a place for a romantic dinner out while you're on the Cape? This French eatery might be just what you need.

The Cape may be a place where people like to focus on the beach, but that doesn't mean you can't eat well while you're there. That's

the idea behind Pain D'Avignon and the connected Cafe Boulangerie, a French-style cafe in Hyannis, which serves up such delicacies as grilled Spanish octopus and a beef tartare in truffle oil. It's a change from some of the slightly more fried options the Cape offers, which is intentional. General man-

ager Mario Mariani says that in the past, the Cape hasn't always been welcoming of new styles of restaurants but that a certain amount of perseverance, plus taking advantage of their bakery, helped the place to succeed.

"Every couple leaves with a loaf of bread. It was something

that we started the first couple of nights. We had some extra bread, and we offered it to diners, and it just sort of caught on, and now it's become our calling card. Some restaurants offer mints or fennel seeds and candy — we offer a loaf of bread," he explains.

The restaurant remains fo-



Visit Cafe Boulangerie and the attached Pain D'Avignon at 15 Hinckley Road in Hyannis. / PROVIDED

cused on trying to bring in new dining experiences, with a focus on the mezzo dining style (the shareable plates style found at tapas restaurants). "That's been a little unusual for New Englanders. I think they're more territorial about their ordering, but we're encouraging more of that sharing

and camaraderie at the table," Mariani says. The method seems to be working, as the restaurant continues to thrive despite opening in the midst of the economic downturn in 2008.

They've also benefited from being in a prime position to capitalize on the locavore trend.

"We have the pleasure of having some amazing farms about a mile in distance from the cafe, so we can live the 'farm to table' aspect that's so popular today," Mariani explains. "It's very important when the first question is, 'Where is that beef from?' 'Cape Cod Organics.' 'You mean, down



You can also grab breakfast at the Cafe.

there on Route 6A?' 'Absolutely.'"

The bakery itself has been around for 24 years, and Mariani says that he and owner Vojin Vujosevic both remain committed to providing something a little different. "We both shared the lament that a new place would open, and they'd have some great ideas, and we would go there, and the next time we'd go there they'd have changed because someone complained or the Cape Codders didn't understand," he says. "We were able to stick to our guns and not make those changes or give up the original idea and focus."

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