



ICPE 2009

PROVIDENCE LOCAL HOST COMMITTEE

TOP PICKS IN PROVIDENCE AND RHODE ISLAND



Dear Colleagues,

Welcome to Providence, Rhode Island! On behalf of the local host committee, I thank ISPE for choosing our wonderful city to host the 25th Anniversary ICPE and thank each of you for making the trip to join in the celebration. I am fully confident that this 25th Anniversary ICPE will be an enriching and memorable event. The local host committee has thoroughly enjoyed assisting in the planning of the ICPE over the last 18 months and looks forward to the magnificent events we have helped plan.

Despite Providence's small size, it boasts many cultural, social and historical opportunities. The city of Providence is home to numerous art galleries, theatres, museums and a host of great restaurants. The local host committee has compiled a list of "top picks" for restaurants in and around the Providence area. We hope you will find this information useful as you look for venues to share collegial moments with your fellow ISPE members. In addition, members of the local host committee are available to discuss these and other options for dining and entertainment during your stay. If you need help, please do not hesitate to ask. We will be easy to identify as we will be wearing name badge holders with a green band and wearing Providence "P" pins.

Enjoy the 25th Anniversary ICPE celebration and your stay in Providence!

Sincerely,

Brian J. Quilliam
Chair, Local Host Committee

Trinity Brew House and Restaurant

186 Fountain Street, Providence

www.trinitybrewhouse.com

401.453.2337

Open Mon- Thurs, 11:30AM-1AM

Sat, 12PM-2AM and Sun, 12PM- 1AM



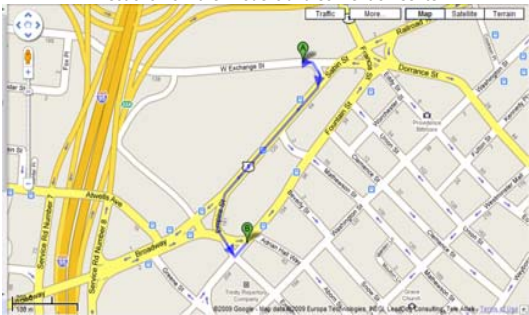
Category: Informal Dining

Recommended by: Brian Quilliam

The Trinity Brew House is a casual dining atmosphere ideally suited for lunch, dinner or cocktails with colleagues. Trinity brews their own beer on site and has a number of tasty appetizers and entrees to compliment. For lunch, appetizers range from \$5-11 USD and Salads, Specialty Hamburgers and Homemade Pizza's range from \$7-11 USD. After 5pm, an additional selection of dinner entrees (Steaks, seafood and others) are available ranging from \$13-22 USD. As the Trinity Brew house is located nearby to the ISPE conference, it is a great place to grab a quick bite to eat or relax and dine with colleagues.

Suggestions: The calamari appetizer, a "Rhode Island IPA" draft beer and "Fruits of New England"-a dinner entrée with local seafood favorites including shellfish, shrimp and scallops.

Directions from the Rhode Island Convention Center



Mills Tavern

101 North Main Street, Providence

www.millstavernrestaurant.com

401. 272.3331

Open 5PM - 10PM (Mon - Thurs), 5PM - 11PM (Fri, Sat), 4PM - 9PM (Sun)

Reservations are recommended.



Category: Gourmet American Seasonal Menu

Recommended by: Jenny Christian

Mills Tavern always receives high accolades for its gourmet food, standard of service and an earthy sophisticated atmosphere. This restaurant offers an American seasonal menu, an extensive wine list, and subtle background music. The general noise level is muted enough to feel lively yet allow for conversation. Appetizers range from \$9-14 USD, entrees range from \$18-40 USD, desserts are \$8 and by-the-glass wines range from \$8.50 to \$10.

Suggestions: They have a seasonal menu (everything is good), but I would recommend the three-course prix fix menu Sun - Fri, \$29.95. They also have a happy hour oysters (\$1/oyster) at the bar from 5-8pm Mon-Fri, 4-7pm (Sun).

Directions from the Rhode Island Convention Center



Pizzico Ristorante

762 Hope Street, Providence (~2.5 miles from the Convention Center)

www.pizzicoristorante.com

401.421.4114

Open 11:30AM – 11PM (Mon - Fri), 5PM - 11PM (Sat, Sun)



Category: Informal Dining, Italian

Recommended by: Joshua Gagne

Pizzico Ristorante offers Italian and fusion cuisine in a cozy atmosphere that is slightly classier than the standard casual dining establishment. A bit off the beaten path, Pizzico Ristorante would be great for those seeking to escape from downtown for a quieter evening. Dinner entrees range from about \$19-29 USD while lunch entrees are roughly half that. Pizzico Ristorante is also family friendly offering a small assortment of pasta dishes for children under 10, with prices in the \$7-10 USD range.

Suggestions: calamari marinara for an appetizer and pasta di zucca for dinner

Directions from the Rhode Island Convention Center



Hemenway's Seafood Grille

121 South Main Street, Providence

www.hemenwaysrestaurant.com

401. 351.8170

Lunch Hours: Mon-Sat 11:30AM-3PM

Dinner Hours: Mon-Thurs 3PM-10PM

Reservations are recommended.



Category: Formal dining, seafood and oyster bar

Recommended by: Kristen Butterfield

Hemenway's has classic New England seafood, flown in fresh every day. Relax with a glass of wine, and sit at a table overlooking the Providence River. Stick with the fish or seafood and you're likely to have one of the best meals in Providence! Start off with crab/lobster cakes or steamers for an appetizer, which range from \$7-13 USD. Seafood entrees range from \$16-20 USD and alternatives to seafood include savory soups, salads, steaks, chops, and pasta.

Suggestions: Locally caught, raw oysters are always a must for the out of town visitor (\$1.25-2.75 USD each)

Directions from the Rhode Island Convention Center



Union Station Brewery

36 Exchange Terrace, Providence
401. 274.2739

Open 11:30AM - 11PM (Sun – Thurs), 11:30AM – 12:30AM (Fri, Sat),

Category: Informal Dining

Recommended by: Paul Larrat



The “Other Providence Brew Pub” is located in the historic Union Station on Kennedy Plaza. Union Station brews six different beers on-site and offers samplers for those unsure of what type of pint to order. Join the lunch crowd of local officer workers for a variety of salads, burgers and pizzas which range from \$6-13 USD. Dinner includes local seafood such as cod, lobster, crab and calamari (a wonderful fried squid creation) and prices are \$9-20 USD. The sports bar is a lively place after 7pm, and a perfect spot for an evening brew. The Union Station is about 2 blocks from the conference hotels and house several additional eateries, including the RiRa (Irish) and Capitol Grill (Expensive American) restaurants.

Suggestions: The warm spinach and artichoke dip or spicy wings as an appetizer. Ale battered fish and chips or the grilled pizzas are unique in that they incorporate grain used in the brewing process. Wash it all down with a FireHouse Red or a Hop Rocket IPA.

Directions from the Rhode Island Convention Center



Cuban Revolution

50 Aborn St. Providence

www.thecubanrevolution.com

401.331.8829

Open Sun – Thurs: -11:30AM-11PM; Friday/Saturday: 11:30AM-12:30AM



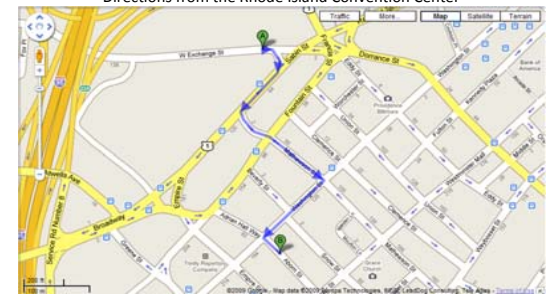
Category: Informal Dining, Bar/Restaurant

Recommended by: Jessica Jalbert

Cuban Revolution is an affordable restaurant featuring tasty Cuban food and great sangria served in a setting with a counter-culture twist and Latin music. You can share a few tapas, have a burrito, munch on a Cuban sandwich, or indulge on a triple-tiered chocolate cake. There are many vegetarian options, labeled with a ‘v’ on the menu. On a nice day or evening, you can soak up rays or feel the night breeze on their small terrace, a rarity in downtown Providence. To boot, every table is served complimentary nachos with a black bean dip! Cuban Revolution Restaurant is a perfect venue to relax and unwind. Also, if you are looking for more intellectual stimulation at the end of a conference day, you can learn about the Cuban Revolution - a documentary on the topic is constantly looping.

Suggestions: I am particularly fond of the tapas (maduras con crema, quesadillas, etc) but the sandwiches and burritos have a solid reputation as well. The sangria is also fantastic!

Directions from the Rhode Island Convention Center



Blue Grotto:

210 Atwells Ave, Providence
www.bluegrottorestaurant.com 401.272.9030
 Mon-Fri: 11:30AM-10:30PM Sat: 4:30PM-10PM Sunday: 12PM-9PM

Siena:

238 Atwells Ave, Providence
www.sienari.com 401.521.3311
 Mon-Thur: 5PM-11PM Sat: 4:30PM-12AM Sunday: 3PM-9PM

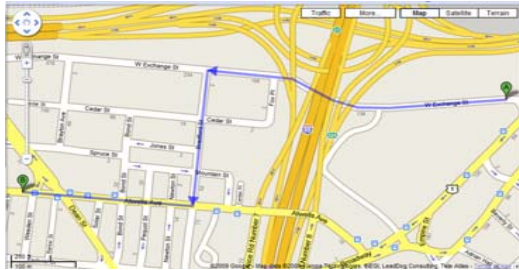
Category: Dining & Conversation, Italian-style
Recommended by: Meg Richards

Both of these Italian restaurants are consistently rated as Federal Hill's (aka, Providence's 'Little Italy') best dining establishments. If you don't mind a stroll and you're looking for a place to enjoy a wonderful Italian meal, a bottle of wine and conversation ... try one of these. Geared toward an adult palate and an adult wallet (prices are moderate), Blue Grotto is elegant and soothing (that is, quiet) whereas Siena is young, fun, and louder. The presentation is lovely and the service is friendly and unobtrusive at both places. Portions are generous so order carefully and eat with abandon!

Suggestions: Try the calamari, the caprese salad, salmon on lobster risotto and - get ready - the Federal Hill take on the Rhode Island doughboy: a deep-fried hemisphere of light dough sprinkled with cinnamon sugar, topped by vanilla bean gelato and served with hazelnut Nutella on the side. Delightful!



Directions from the Rhode Island Convention Center

**Kabob and Curry**

261 Thayer St. Providence
www.kabobandcurry.com
 401.273.8844
 Mon-Thur: 11AM-10:30PM Fri-Sat: 11AM-11PM Sun: 11:30AM-10PM



Category: Informal Indian Dining
Recommended by: Tamar Lasky

This casual and comfortable Indian restaurant is located in one of the area's most interesting settings, on the bustling Thayer Street near the campus of Brown University. Many have deemed this restaurant as the best Indian food in Providence. Entrees range from \$10-17 USD, and include everything from curry to tandoori to biryani, made with meat or served vegetarian, and spiced as hot (or not) as you'd like. Drinks include wine, beer, and their own sangria.

Suggestions: The fresh baked Naan is fabulous!

Directions from the Rhode Island Convention Center



Outside Providence: South County Rhode Island

Suggested by: AnnLouise Assaf

www.southcountryri.com

South County, Rhode Island is the place my family and I choose to make our home. South County isn't really a county at all, but rather a state of mind – a relaxing, peaceful, art-filled, sea, salt air, and sand beneath your feet type of place. It consists of eleven wonderful New England towns with sensational coastline, unimaginable natural beauty, and white picket fence Main Streets with eclectic shops to explore.

South County was voted by Money Magazine as one of the 12 Best Places to vacation in North America. There are countless breathtaking places to discover and many nooks and crannies to explore with or without the kids! The South County Style magazine, which is our Southern Rhode Island 2009 Vacation Planner, is included in your ICPE bags. I strongly recommend that you take an extra few days to explore while you are here at ICPE.

In addition to all of the wonders of nature to explore, there are countless award winning restaurants of all types. Two of my family's favorites are Aunt Carrie's and Iggy's Doughboys and Chowder House. They are, as one Rhode Islander put it "a clam's shell throw apart on Route 108" in Narragansett, Rhode Island. Both are somewhat old and rickety, and definitely not the most "heart healthy" restaurants in Rhode Island, but they are true New England institutions worth visiting (plus calories eaten while on vacation don't really count, do they?).

Aunt Carrie's is just up the road from the Point Judith lighthouse. This "quintessential clam shack" has been described as a Rhode Island classic. The James Beard Foundation – described by some as the Oscars of the restaurant industry - awarded Aunt Carrie's the America's Classics Awards in 2007. It has also won the *Rhode Island Monthly Magazine* – "The Best of Rhode Island" Award since 1988. Aunt Carrie's has been a summertime destination since the 1920s. Restaurant reviewers always recommend the full shore dinner here. Not many places in Rhode Island still serve this so catch it at Aunt Carrie's while you can. It starts with chowder (your choice of traditional New England white, Manhattan red, or Rhode Island-style, which is clear). Then you get wonderful deep fried balls of clam-flavored dough called clam cakes. You also get ocean fresh steamed clams with broth and butter for dipping. But wait, you're not done yet! Next is mouth watering filet of sole served with native corn on the cob and French fries. This is all accompanied by homemade bread and butter. Just when most people would be ready for the wonderful homemade desserts Aunt Carrie's offers (my two favorites are the warm Indian pudding and the delicious sweet/tart rhubarb pie), you are served a whole boiled lobster. Of course if you have a smaller appetite, you can order smaller versions of the shore dinner or order à la carte. The "combo" for \$6.99 - a cup of chowder and three clam cakes- is also a favorite. You can eat outdoors in picnic areas with views of the ocean or sit inside by the windows and smell the fresh sea air while eating your meal.

My suggestion would be to have the combo and then go next door to **Iggy's Doughboy and Chowder House** for doughboys. What is a doughboy? The doughboy is a hot puff of heaven – a puff of fried dough served straight from the deep frying pot after being rolled in a thick coat of crunchy sugar. They come in bags of 6 or 12 and are tender and chewy at the same time and many people sprinkle powdered sugar or cinnamon on the top. They also are a great follow-up to another Rhode Island institution – the garlic enhanced snail salad.

According to Iggy's website (and to the locals who frequent it) Iggy's Doughboy's and Chowder House is one of Rhode Island's famous landmarks. There are two scenic, ocean-side locations in Oakland Beach, Warwick and Narragansett, RI (the one right near Aunt Carrie's). The Oakland Beach location is the oldest beach stand in Rhode Island and has survived two major hurricanes. Iggy's was Voted Best Clam Shack, Best Fish & Chips, Best Guilty Indulgence, and Best Place to Trip Down Memory Lane by Rhode Island Monthly's Best of Rhode Island (readers' choice).