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SundayArts

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TABLES OPENINGS, CLOSINGS, AND CHATTER FROM THE RESTAURANT SCENE

Openings: The Hourly Oyster House has opened in Harvard Square (15 Dunster St. at Massachusetts Avenue).



SHUTTERSTOCK

It's the latest from the Grafton Group, the team behind Cambridge's Temple Bar, Russell House Tavern, and PARK. As the name suggests, the focus here is seafood in all its splendor — East and West Coast oysters, an array of lobster dishes — plus burgers, steak, and taffy for dessert. For now, enjoy dinner in the 94-seat dining room, with brunch and lunch to follow. Harvard Square historians, take note: This is the same spot where Herrell's ice cream parlor stood for nearly 30 years, as well as where the first Freeman's Oath was supposedly printed in 1639.

Sushi pop-up **Maki@MO** launches this weekend at the Mandarin Oriental, Boston (776 Boylston St. at Ring Road). Enjoy a variety of maki, seaweed salad, and wines by the glass in the hotel's lobby Tuesday through Saturday, from 11:30 a.m. until 7 p.m.



LANE TURNER/GLOBE STAFF

Temporary closings: A rep from Jamaica Plain's **Pink Samurai** (658 Centre St. at Starr Lane) reports that the restaurant is temporarily closed; the Asian fusion spot opened earlier this month. "We have shut our doors temporarily as the Pink Samurai is now under new management. We are going through all the compliments, feedback, and concerns that were voiced to us during our soft opening phase and are striving to improve upon our business and service to the community," says the source, who notes that they will announce their reopening on social media.

Clubs: Harvard Square's **Parsnip Restaurant & Lounge** (91 Winthrop St. at Mount Auburn Street) has launched a monthly supper club featuring canapés and a five-course meal that spotlights a particular ingredient. October's focus? Mushrooms, in the form of beignets, ice cream, and more. The feast happens on the first Thursday of every month at 6:30 p.m. in the restaurant's private dining room. Indulge for \$85, plus \$35 for an optional wine pairing. Reserve at www.parsniprestaurant.com.



Menus: Of-the-moment Jewish deli Mamaleh's (1 Kendall Square) is now serving dinner Tuesday through Saturday until 10 p.m. One early menu item? Salmon, couscous, apple puree, and pistachio relish.



KAYANA SZYMCAK FOR THE BOSTON GLOBE

Classes: Enhance your kitchen prowess with the help of Townsman chef **Matt Jennings** and crew beginning Oct. 9, when the restaurant launches themed cooking classes at their crudo counter for up to 20 students (120 Kingston St. at Essex Street). The inaugural class explains how to prepare a seafood feast. The \$100 per person tutorials include drinks and dinner. Get tickets at www.eventbrite.com.

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