

DAILY CANDY

September 2, 2010 | Boston

The Weekend Guide

Boston Events and Diversions



Reap the fruits of your Labor.

EAT

Deuxave Opens

What: Dbar's Brian Piccini and Chris Coombs offer contemporary French-American cuisine (crispy duck confit, pan-roasted halibut, summer ragout) at digestible

price points in their new 90-seat dining room.

Why: Cozy up by the fireplace and choose from sommelier Jason Irving's 250-bottle wine list or craft cocktails by Eastern Standard alum Vincent Stipo.

When: Sun.-Wed., 5-10 p.m.; Thurs.-Sat., 5-11 p.m.

Where: 371 Commonwealth Ave., Back Bay (617-517-5915).

 MAP IT


SPIFF

Blow Out and Go Out

What: Enjoy specially priced treatments like the massage-heavy mani/pedi (\$50, reg. \$65) and voluminous blowout (\$30, reg. \$35-\$65) in SalonCapri's sleek space.

Why: Complimentary smoky-eye makeup application (plus signature mocktails) with any service; request an in-house, premixed iPod shuffle for max chillax.

When: Every Fri., 4-8 p.m.

Where: 406 Legacy Pl., Dedham (781-320-0900).  MAP IT

HOST

Sunday Brunch

What: Whip up French toast souffle, muffins, and a little hair of the dog to lessen the effects of your debauchery.

Why: Saturday night's escapades sound a lot funnier over heart-shaped eggs.

When: This (and every) Sunday.

Where: Check out our [online gallery](#) for ideas on hosting at home.


BOOK

Last-Minute Weekend at [The Inn at Ocean's Edge](#)

What: Bypass the moving-student mobs and head north to mid-Maine and the halcyon resort on the Penobscot Bay; it's still taking reservations, especially for Sunday and Monday.

Why: The Lobster for Lovers package that offers three shellfish meals over 24 hours, including the signature salt-roasted whole lobster for din-din (call to reserve 24 hours in advance).

When: Staycation regret sets in.

Where: 20 Stonecoast Rd., Lincolnville (207-236-0945).  MAP IT


UNWIND

[Barracuda Tavern](#) Opens

What: Transport yourself to the shore at this tucked-away, nautically themed watering hole slinging local ales (Shipyard, Sea Dog), succulent seafood bites (fried fish tacos, oyster po'boys), and choice desserts (hello, deep-fried cheesecake).

Why: It's one of the only spots in town serving Key West-style conch fritters.

When: Mon.-Sat., 11 a.m.-2 a.m.; Sun., noon-midnight.

Where: 15 Bosworth St., Downtown (617-482-0301).  MAP IT


SEE

[William Wegman: Inside/Outside](#)

What: Your last chance to catch the 38-photo exhibition spanning twenty years of captivating Weimaraner moments (both in-studio and alfresco), plus never-before-seen shots from Wegman's new *Flying Dog* series.

Why: Head next door to [Eastern Standard](#) for the newly introduced pork porterhouse or the Sunday-night veal brisket special.

When: Thru Sept. 7. Tues.-Sat., 10 a.m.-5:30 p.m.

Where: [Panopticon Gallery](#), Hotel Commonwealth, 502c Commonwealth Ave., Kenmore Square (617-267-8929).  MAP IT