

RESTAURANTS PUMP-ING UP

By NIKKI CHASE

Pumpkin is one fall food trend that won't quit.

For fans of the seasonal staple, the Herald put together a list of must-try local fare for Bostonians who can't get enough.

■ **CAFE LUNA** (403 Massachusetts Ave., Cambridge; 617-576-3400, cafeluna-centralsq.com)

For second breakfast (because that's definitely a thing), Cafe Luna brings back pumpkin-stuffed French toast (\$12.95), available on the fall menu. Enjoy it with a pumpkin chai latte (\$4.50).

■ **G2O SPA & SALON** (278 Newbury St.; 617-262-2220, g2ospasalon.com)

Who said pumpkin is just for eating? Through October, G2O Spa exfoliates your skin with a 35-minute Pumpkin Peptide Polish (\$115).

■ **THE BEAT HOTEL** (13 Brattle St., Cambridge; 617-499-0001, beathotel.com)

Ye Olde Plymouth Daiquiri (\$11) offers a twist on the traditional featuring flavors of ginger, orange and a house-made pumpkin spice syrup.

■ **REDD'S IN ROZZIE** (4257 Washington St., Roslindale; 617-325-1000, reddsinrozzie.com)

For dinner, settle down to this fall lineup: pumpkin soup (\$7.95), pumpkin risotto (\$17.95) and sugar pumpkin creme brulee (\$6.95).

■ **BREAKFAST CLUB** (270 Western Ave., Allston; 617-783-1212, thebreakfastclubboston.com)

Start with a double dose — decadent pumpkin pancakes (\$9.99) filled with glazed pecans and amaretti cookies, followed by a pumpkin pie milkshake (\$4.09).



■ **HOPSTERS** (292 Centre St., Newton; 617-916-0752, hopsters.net)

When it's time for a beer, try the recently released Autumn Midnight (\$7), a dark ale with 100 percent real pumpkin added to the mash to bring out its natural, raw character.



■ **TRYST** (689 Massachusetts Ave., Arlington; 781-641-2227, trystrestaurant.com)

Top it off with a pumpkin pie sundae (\$8), with homemade pumpkin ice cream, bourbon caramel, oat crumble and maple whipped cream.

For the recipe for Tryst's pumpkin ice cream, check out our Fork Lift food blog at bostonherald.com

HERALD PHOTO BY MATTHEW HEALEY

YUMMY: Executive chef/owner of Cook and Tryst, Paul Turano, shows off a pumpkin ice cream sundae, which will be offered at Tryst on Massachusetts Avenue in Arlington this fall.



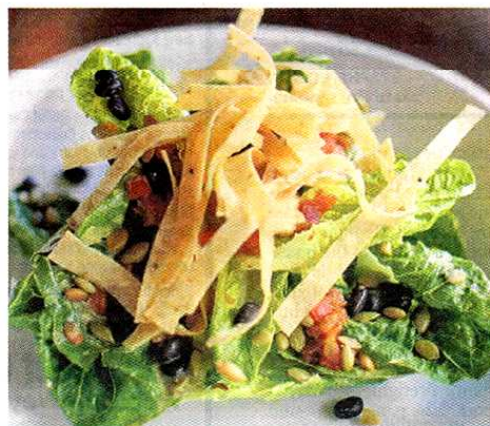
■ **YOMA** (5 North Beacon St., Allston; 617-783-1372)

Try a traditional Burmese dish. Yoma serves up the fruit with curry and coconut, paired with either shrimp (\$10.50) or tofu (\$9.50).



STAFF PHOTO BY PATRICK WHITEMORE

SERVE IT UP: George Athanasopoulos, owner of The Breakfast Club, with his signature pumpkin pancakes and a pumpkin pie milkshake.



HERALD PHOTO BY MATTHEW HEALEY

■ **ABBY LANE** (253 Tremont St.; 617-451-2229, www.abbylaneboston.com)

Abby Lane features pumpkin seeds in its Latin-style Caesar salad (\$9), which includes black beans, farmer's cheese and crispy tortillas.