



City of Cambridge

19.

IN CITY COUNCIL

September 8, 1997

COUNCILLOR TOOMEY
COUNCILLOR SULLIVAN
COUNCILLOR GALLUCCIO
VICE MAYOR BORN
COUNCILLOR DAVIS
COUNCILLOR DUEHAY
COUNCILLOR REEVES
MAYOR RUSSELL
COUNCILLOR TRIANTAFILLOU

ORDERED: That the City Clerk be and hereby is requested to prepare a suitable resolution welcoming and extending this Council's best wishes to Cambridge's newest restaurant experience - improvisation dining "**Fire and Ice.**"

In City Council September 8, 1997.

Adopted by the affirmative vote of nine members.

Attest:- D. Margaret Drury, City Clerk.

A true copy;

A handwritten signature in cursive script, reading "D. Margaret Drury".

ATTEST:-

D. Margaret Drury
City Clerk

Councillor Torrey.
Councillor Sullivan
Councillor Galloccio

ORDERED: That the C.C. prepare a suitable
resolution ~~extending~~ welcoming and
extending the council's best wishes to
Haver Cambridge's newest restaurant experience -
B improvisation dining "Fire and Ice"



The Commonwealth of Massachusetts
William Francis Galvin, Secretary of the Commonwealth
Elections Division

APPROVAL OF VOTING EQUIPMENT IN MASSACHUSETTS
FOR PURPOSES OF FIELD TEST ONLY

Name of Vendor: LHS Associates, Inc.
13 Branch Street
Methuen, MA 01844
508-683-0777

Local Agent: LHS Associates, Inc.
13 Branch Street
Methuen, MA 01844
508-683-0777

Type of Product: Vote tabulating system for proportional representation combining the Accu-Vote 2000 voting system and proportional representation software (PR Master). Specifically this approval is for the testing of PR Master.

Submission of Detailed Specifications: On July 21, 1997, the Office of the Secretary of the Commonwealth received specifications for PR Master.

Office Demonstration of Equipment: On May 21, 1997 and July 30, 1997, John Silvestro and Gerry Bergeron (only July 30) of LHS, the Cambridge Election Commission, their counsel (only July 30) and consultant, Lee Valentine presented office demonstrations of the system in the Elections Division, One Ashburton Place, Boston.

Field Test: Cambridge City Election, November 4, 1997.
Tentative - Cambridge City Election, November 2, 1999.

Councillor Gormey

- Grand Opening of
Fire and Ice Restaurant.

RECEIVED BY
OFFICE OF CITY CLERK
97 AUG 11 PM 12:42
CAMBRIDGE MA.



8/18/97
8.256 add.
Congrats
order
Galluccio

August 7, 1997

Anthony D. Galluccio
86 Buckingham St.
Cambridge, MA 02138

Dear Councillor Galluccio:

We are pleased to announce the opening of a new restaurant in Harvard Square. **Fire + Ice, opening on August 30** at 50 Church Street in the Atrium Building, is an exciting addition to the Cambridge community and we would like to personally introduce you to this unique experiment in creative dining.

Fire + Ice is an "improvisational grill" where we provide the ingredients and the customer creates a feast from an abundance of fresh vegetables, meats and seafoods, and sensational sauces. Each meal is prepared in minutes by our staff on a spectacular **8 foot circular grill** that is the dynamic focal point of the restaurant. **Fire + Ice is a theatrical dining experience** where you direct the play!

And what you create is entirely your choice: a light vegetarian meal with an exquisite Thai Curry sauce. Tuna and Swordfish with mixed vegetables in a Garlic Ginger sauce. Or maybe Pork and Plantains in a fiery Jamaican Jerk BBQ sauce. **There is no fixed menu and the choices are as infinite as your imagination.**

We believe Harvard Square is the ideal location for this new venture, and that our space at The Atrium is one of the best in the city. Noted Cambridge architects Prellwitz-Chilinski have designed a bright and lively interior that incorporates dramatic cut out shapes, vibrant colors, and beautiful furnishings. And we are fortunate to have one of the few outdoor dining spaces in the Square. Soon, our courtyard will be filled with plants, trees, a waterfall, and plenty of chairs and tables for leisurely dining.

We hope you will stop by Fire + Ice when we open, and tell your friends and colleagues about this unique new dining opportunity. If we can answer any of your questions, or if you would like a tour of the space before it opens, please call us at 868-3769. We look forward to seeing you soon.

Sincerely,

John & Jim

John Schall and Jim Miller
Owners

an improvisational grill in harvard square

50 church street, cambridge, massachusetts 02138

telephone: 617 547.9007

fax: 617 547.9006



WHAT IS AN IMPROVISATIONAL GRILL??

Fire + Ice is an entirely new restaurant concept that defies categorization but has its roots in a variety of "customizable" food ideas, from "mix-ins" at Steve's Ice Cream to Mongolian Barbecue restaurants which are, in the words of co-owner John Schall, "very distant cousins" of Fire + Ice.

The term "**improvisational grill**" defines the diner's complicity in the development of his or her meal. **Fire + Ice provides the ingredients, the customer takes it from there.** Here's how it works:

Select Your Ingredients

Customers create their meals by selecting ingredients from individual market stations and placing them in beautiful ceramic bowls. Recipe cards with suggested combinations are available; creative folks will prefer to design their own recipe.

From the **Meat and Seafood Market**, diners can choose from more than a dozen offerings including the freshest, highest quality:

- Beef
- Pork
- Turkey
- Chicken
- Lamb
- Shrimp
- Salmon
- Swordfish
- Yellow Fin Tuna
- Scallops
- Calimari
- Tofu

From the **Produce Market** they may select from close to **15 fresh vegetables**, including:

- Carrots
- Broccoli
- Mushrooms
- Snow Peas
- Plantains
- Onions
- Bok Choy
- Water Chestnuts
- Zucchini
- Tomatoes
- Baby Corn
- Scallions
- Leeks
- Kale
- Chiles
- Cauliflower
- Sugar Snap peas
- Minced Garlic
- Freshly chopped ginger

Select Your Sauce

The **sauces** at Fire + Ice have been created specifically for the restaurant and represent the sweet, savory, and pungent flavors of world cuisine. Some of the signature sauces are:

- Wasabi Vinaigrette
- Sundried Tomato, Basil & Garlic
- Thai Peanut
- Garlic-Ginger
- Creole
- Plum
- Tandoori
- Black Bean
- Szechwan
- Indian Curry
- Thai Coconut Red Curry
- Mustard
- Hoisin
- Molé
- Moroccan

Visit the Grill

When your bowl is filled with your selected meats, veggies, and sauce, present your creation to one of several staffers at the **8 foot circular grill**. Your meal is quickly prepared while you watch. When you return to your table, enjoy your entree with either beans, rice, and tortillas or a steaming bowl of rice and warm Moo Shu pancakes. You may also complement your meal with a selection of **exquisitely prepared salads**.

an improvisational grill in harvard square

50 church street, cambridge, massachusetts 02138

telephone: 617 547.9007

fax: 617 547.9006

What is An Improvisational Grill?/2

The joys of Fire + Ice are many:

- Complete control over the ingredients in your meal; **select only what you like** to eat and in the quantities you prefer
- An **infinite (almost) number of combinations** of meats, seafoods, vegetables and sauces
- **Creative license to mix flavors** and ingredients not offered by conventional restaurants
- An **entertaining, interactive** dining experience
- An **unlimited quantity of good, healthy food** at a reasonable prix-fixe cost
- **Ideal for kids**--notoriously picky eaters--who can create their own meal without any of the ingredients they just won't eat! Also eliminates the "how do I keep the kids occupied before the meal comes?" quandary experienced at most restaurants

an improvisational grill

FIRE

+ice

in harvard square

You are cordially invited to attend an open house
preview tasting at Fire+ice, an improvisational grill in harvard square

Friday, August 29 from 6 pm to 10 pm

Please join us for a complimentary meal at this unique and
exciting new restaurant. We will be looking for your feedback to
prepare Fire+ice for its August 30 opening to the public.

We hope you'll tell us **what's right- and what needs
work-** with our food, service and decor.

Your opinions and feedback are crucial, so if
you've ever wished you could tell the owners of a restaurant "you
put too much garlic in the sauce" or "the chicken is overcooked,"
now's your chance!

Please present this card at Fire+ice to admit up to two people. No rsvp required.



John Schall and Jim Miller
owners, Fire+ice

an improvisational grill in harvard square

50 church st, cambridge, ma 02138 tel: 617.868.3769



City of Cambridge

19.

IN CITY COUNCIL

September 8, 1997

COUNCILLOR TOOMEY
COUNCILLOR SULLIVAN
COUNCILLOR GALLUCCIO

ORDERED: That the City Clerk be and hereby is requested to prepare a suitable resolution welcoming and extending this Council's best wishes to Cambridge's newest restaurant experience - improvisation dining "**Fire and Ice.**"

Consent Order #19

Entire
memb
R-1124

Councillors Toomey, Sullivan and
Galluccio re: Best wishes to
Cambridge's newest restaurant experience
improvisation dining "Fire and Ice."

In City Council September 8, 1997

ORDER ADOPTED