11 Must-Try Pumpkin Dishes in Boston

By Scott Kearnan | October 14, 2015

'Tis the season for every restaurant to add “pumpkin-spiced [noun]” to its menu. And we know, nothing says #basic like tweeting yourself with an autumnal gourmet coffee drink while meandering through a landscape exploding with leaves in red, orange and gold. (But that doesn’t mean we won’t still do it.) But hush, haters. There are actually some pretty tasty pumpkin plates now being served at menus around town. So suspend your cyclocism and get into the spirit with these creative options.

Flan de Calabaza at Besito Mexican

For some south-of-the-border flair in cool New England climes, head to the local outpost of this high-end Mexican chain for pumpkin flan ($7, pictured below), topped with whipped cream and candied pumpkin seeds. Like the fall, it’s fleeting: it’ll only be available for the season. (P.S. This also made our list of 20 Things to Eat and Drink This Fall — head here for the full list.)

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