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FORAGING

## Boston: Achilles Project

By DAVID KAUFMAN

With its red-brick office blocks, sprawling Convention Center and waterfront piers, Fort Point Channel in [Boston](#) would seem an odd place for an arty fashion boutique like the [Achilles Project](#). But there it is, just a short stroll from the new [Institute of Contemporary Art](#), housed in a former warehouse. There, clothing is treated as [art](#) and shoppers take in the scene against a backdrop of [music](#) and kung fu flicks.

Opened this spring by a former Manhattan real estate developer, Michael Krupp, and a local fashion veteran, Shaka Ramsay, the Achilles Project displays its garments — which sport global brand names like Opening Ceremony, Rachel Roy and Rogues Gallery — in mobile racks made from frosted-glass panels and blackened steel beams suspended from the ceiling above.

Close by, a bank of softly lighted jewel cases house a sneaker collection, with leather goods and other accessories making guest appearances among the floating blazers and blouses.

Each piece is presented in a single size, supported by a cadre of runners sprinting back and forth between the [shopping](#) floor and lower-level stockroom. The goods, which range from \$50 to \$2,000 plus, are roughly split between men's and women's collections — with brands like McQ from [Alexander McQueen](#) and New York label Estuay Achilles exclusives in Boston. A fully organic house label overseen by Mr. Ramsay will make its debut this fall in collaboration with Artists for Humanity, a local nonprofit educational group whose teenage members already make all Achilles Project price tags, tote bags and staff T-shirts. If you want a break from shopping, there are Xbox 360s and Wiis for gamers, Wi-Fi for surfers, art shows for collectors and — most compellingly — [Persephone](#) for foodies.

Manned by the local chef (and James Beard honoree) Michael Leviton, Persephone is the other half of the Achilles Project — a restaurant that shares the same complex and offers “modern” American dishes. Crispy shrimp with chilies and Maine fleur de sel, and whole-grilled Maryland black bass with mustard greens and capers arrive in sizes from small to extra large (entrees range from \$19 to \$28).

“Whether your weakness is fashion, food or art, the Achilles Project is a place where everyone can indulge,” Mr. Krupp said.

Achilles Project + Restaurant Persephone, 283 Summer Street, (617) 423 2257; [www.achilles-project.com](http://www.achilles-project.com).

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