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Great Gastropubs

5 places to warm your heart, soul and belly

+

PASTRY CHEF MONICA GLASS

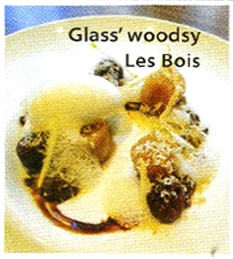
BUBBLY LIBATIONS

CAN'T-MISS THEATER

Sweet Sensation

After more than a decade, Ken Oringer's highly acclaimed Clio continues to call to foodies with its amazingly daring and tasty preparations of modern American cuisine. Think fricassee of Burgundy escargot dressed with argan oil, yuzu kosho and ginger gremolata. The final course, of course—yes, we mean dessert!—follows on trend thanks to recent addition **Monica Glass**, pastry chef extraordinaire. The Pennsylvania native got her training and classical technique under the tutelage of some of the East Coast's best chefs, Deborah Racicot (Gotham Bar & Grill), Michael Laiskonis (Le Bernadin) and Eric Ripert (10 Arts Bistro). At Clio, Glass uses her talents and unusual ingredients to interpret such avant-garde creations as Crumble Aux Pommes, thinly sliced apples cooked in rye whisky and Riesling, with buttermilk sorbet, chicory caramel and cream, pickled yamamomo, and walnuts. It's Glass' take on apple crumble, because who doesn't love that?!

Monica Glass



Glass' woodsy Les Bois

Glass' modern pumpkin pie

(RIGHT) COURTESY OF BOSTON BEER COMPANY (OPPOSITE PAGE) COURTESY OF HARU

What was the first thing you ever cooked?
The first thing I remember making is Pillsbury sugar cookies. When I was little, my dad says that I experimented and made up all kinds of recipes. Most were weird and some weren't even edible. I got better as I got a little older.

Why choose pastry over savory food?
I feel a natural gravitation towards the artistry, the precision, the perfectionism and the science of pastry. You can make something as abstract, as linear or as decorated as you want. It's pretty and I like that.

What's your best non-pastry dish?
I rarely cook at home. I [eat] gluten-free, drippy yolk fried egg sandwiches with cheese, tomato, ketchup and Sriracha, for most meals. But if I do feel ambitious and cook a real dinner for myself, it is typically something simple like roasted root veggies (parsnips and parsley root are my favorite), Brussels sprouts or a sautéed green, some quinoa or millet pilaf, and a simple fish.

Did you become a pastry chef before of after you were diagnosed with a gluten allergy?
Before. I was only diagnosed about four years ago.

How do you feel about not being able to eat many of your own creations?
I'm mostly okay with it because I tend to crave saltier foods, but sometimes it saddens me that I can't have something I truly love. Then I remember how awful I felt before and how amazing my energy and my body feel now, and I don't mind nearly as much.

What inspires you to create a dessert?
Inspiration comes from anywhere, at any time. That's why I always carry a little notebook. It could be a flower, a painting, something I read about, a conversation I had, or a dish I ate.

If you had to work with one of your former mentors again, who would it be?
I'd love to work with any of my former mentors. There's always so much more to learn. I'd love to cook for them again to see how they would assess my progression as a chef. Jose Andres said in a recent New York Times article, "Great chefs come from great teachers."

Are you excited to be in Boston?
Absolutely! I miss home, but I'm here to learn, to experience new things, and to challenge myself. I have the opportunity of a lifetime to work with chefs Ken Oringer and Doug Rodrigues and feel incredibly lucky to be here. How could I not be excited? Life is boring without change, so I say bring on the new adventures.

Clio, 370 Commonwealth Ave., 617.536.7200, cliorestaurant.com

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