


BOSTON

The Art of New Members

BY MARSHALL L. BERENSON, *Northeast Chambellan Provincial/Boston Bailli*

BOSTON HAS ALWAYS been a tale of two cities—the traditional and the revolutionary, the puritan and the liberal, the old and the new. Embracing the city's dual nature, the Boston Bailliage makes sure to hold some events that depart from the black-tie norm of the quintessential Chaîne dinner.

Wanting to bring the pleasures of the Chaîne to a new group of young professionals, Boston confrères held a meet and greet for new members at the fanciful Liquid Art House in Bay Village on November 23. This art gallery/fine-dining establishment is helmed by Executive Chef Rachel Klein, who, with her talented team, has been wow-ing diners since the venue opened in 2014. Chef Klein's culinary journey has included stints at restaurants in New York and Rhode Island as well as at fine-dining venues in the Seaport Boston Hotel and the Mandarin Oriental, Boston.

The focus during our event was Liquid Art House's amazing French rotisserie machine and the cuisine thereof. The result was an unforgettable gastronomic adventure! Importantly, more than half of the attendees were first-timers at a Chaîne event. 



Krassi Deihl, Amy Hyson, Professionnel du Vin Stephen Gaucher, Ellen Gaucher and Officier Kathy LaShay Berenson.



Vice Conseiller Gastronomique Camilo Gutiérrez, Christine Garabedian and Keith Bucklen.



Vice Chancellor-Argentier Elizabeth Georgantas, Ella Saunders, Maître Hôte Gary Saunders and Linda Wegerif.



Professionnel de la Table Marion Wainer, Professionnel de la Table Henry Wainer, Professionnel de la Table Jamie Wainer and Professionnel de la Table Alexandra Wainer.



Elaine Drake Allen, Chevalier Neil Singer, Chevalier Douglas Allen and Officier Kathy LaShay Berenson.