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DINING OUT

## A work in progress, hopefully

Om falls short of expectation



A selection of momos and dumplings with assorted fillings at OM (Erik Jacobs for The Boston Globe)

By [Devra First](#)

Globe Staff / May 18, 2011

In 2009, the South End restaurant Banq became Ginger Park. The reinvention was promising. Management brought in chef Patricia Yeo to turn the food around. Arriving from New York, where she garnered acclaim for her restaurant AZ, Yeo put together a roster of Asian-inspired small plates that shone. Each was tastier than the last — chewy silver pin noodles, duck meatballs with smoky eggplant and massaman curry, savory and spicy dan dan mien. Yeo arrived with a mixed reputation — her stints at other New York spots had been less well-received. But her dishes at Ginger Park were prepared with sureness and keen sense of balance.

It wasn't enough to save the restaurant, however. It closed in December. Happy news followed from Yeo: She said she would open her own place. She had a spot nearly nailed down in the South End. She had a name picked out. The restaurant would feature food like Ginger Park's but would be smaller, funkier. This, too, was promising.

Until suddenly she resurfaced in the kitchen of Harvard Square's Om. This was not quite as promising. The establishment may be best known for its first-floor lounge, where DJs spin for Harvard Business School types. Dogged by rumors of financial woes, Om filed for bankruptcy in 2009. But the food was once wonderful, under opening chef Rachel Klein. Perhaps Yeo could turn it around here, too.