



Opening the Evening of October 22, 2009

BOSTON, MA (October 14, 2009) Pairings – “food & drink with personality” will make its debut to the Boston culinary scene on the evening of October 22nd. Pairings melds contemporary American cuisine with a relaxed social atmosphere. Executive Chef Robert Bean has created a menu that offers innovative small plates designed for sampling and sharing, which are accented by an extensive list of wines by the pour and creative cocktails.

Chef Bean of Boston brings an impressive culinary pedigree to the Pairings kitchen. Formally trained at the prestigious Culinary Institute of America in New York, complemented by extensive restaurant experience, Chef Bean has worked at some of the city’s most notable kitchens including; Kingfish Hall, Turner Fisheries, and most recently Bonfire Steakhouse. Pairings’ menu of skillfully crafted dishes demonstrates Chef Bean’s commitment to using fresh seasonal and local ingredients.

“A key element of dining out is the experience. The approach at Pairings is simple; we offer high quality food and drink and we’ve created an environment that enables guests to have a great time and socialize,” said Chef Bean. “Pairings offers a fun mix of casual sophistication, and we’ve created a menu to match, featuring unique selections that suit a variety of clientele. We are sure that guests, ranging from those who are coming in to share a drink and a small plate, to those looking for more formal sit down dinner—will really enjoy the food and atmosphere at Pairings.”

Pairings is located at 50 Park Plaza (in The Boston Park Plaza Hotel & Towers) and will be serving breakfast daily from 6:30am – 11:00am, lunch will be served Monday thru Saturday from 11:30am – 2:00pm and a full dinner menu will be served Monday thru Saturday from 5:00pm – 10:00pm. A special limited bar menu will also be available Monday - Saturday 10:00pm – close.

Highlights from the small plate dinner menu will include: **Muscovy Duck** with figs, chestnuts, and arugula; **Lobster Corn Dogs** with vadouvan, pickled cabbage and lemon; and **Grilled Prawns** with shishito peppers, espelette and pequillo peppers. Larger entrees will include: **Hickory Smoked Gnocchi** with oxtail, oregano and ricotta; **Painted Hills Farm Hanger Steak** with salsify, cipollini onions, quinoa, oyster mushrooms; and the **Local Grass Fed Burger** with Vermont cheddar, bacon, pickled red onions and smoked tomato jam on a brioche bun.

Classic, specialty, and healthy breakfast options will be served daily and are available a la carte. Lunch will focus on soups, salads and sandwiches and will include: a **Mesclun Salad** with chickpeas, flat bread croutons and goat cheese; and a **Lobster Grilled Cheese and Tomato Sandwich**.

The Pairings in-house design team has created a comfortable yet sleek modern space that is inviting yet edgy. The restaurant decor is a meritage of dark wood, textural and tactile fabrics, juxtaposed with natural light and vaulted ceilings. Adorned with cool metallic accents, the dining room offers plush corner booths and lounge style furniture along with floor to ceiling glass doors which open onto an intimate patio, a new feature to the property. The patio will provide additional seating for up to 24 people during the warmer months. The warm harvest tones of the interior contrast the sleek glass entranceway and glass doors throughout the dining room, framing the city streetscape from within.

The private wine room can accommodate a more intimate gathering of up to 20 people reception style and the lively bar will offer creative libations and wines by the pour in addition to the full dinner menu. The open, wood-fire kitchen turns out the finest in grilled meats, poultry and seafood and becomes the main focus for those seated at the bar.

Consistent throughout the space, Pairings is designed to encourage guests to socialize by offering an array of seating options, over 45 wines by the pour, and a vast selection of creative cocktails and small plate samplings that creates a neighborhood destination with just enough edge to be interesting yet inviting.

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