

news release

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BAR BOULUD, BOSTON MAKES ITS DEBUT AT MANDARIN ORIENTAL, BOSTON

Hong Kong, 18 September 2014 – The award-winning [Mandarin Oriental, Boston](#) and [Chef Daniel Boulud](#) are delighted to announce the opening of [Bar Boulud, Boston](#). The French-inspired bistro and wine bar is Chef Boulud's first restaurant in Boston, and second partnership with [Mandarin Oriental Hotel Group](#). The restaurant follows the successful format of Bar Boulud, New York, located on Manhattan's Upper West Side, and Chef Daniel Boulud's first UK restaurant, Bar Boulud, London, located at [Mandarin Oriental, Hyde Park](#), both of which have achieved significant acclaim. This approachable restaurant concept is known for its traditional French bistro fare, seasonal New England inspired dishes, signature charcuterie with recipes by renowned Parisian charcutier Gilles Verot, and an impressive wine cellar showcasing Burgundy and the Rhone Valley, well-suited for leisurely dining, business meetings or special occasions.

Chef Aaron Chambers, most recently Executive Chef at Boulud Sud in New York City, leads the daily culinary operations of Bar Boulud, Boston as Chef de Cuisine with a menu that includes an impressive selection of traditional terrines and pâtés, such as: **Pâté Grand Mère**, chicken liver, pork, cognac and **Pâté Grand-Père**, foie gras, pork and truffle, along with an assortment of signature sausages such as: **Boudin Blanc**, white pork sausage with truffled mashed potatoes and apple and **Boudin Noir**, blood sausage with mashed potatoes, apple and caramelized onions.

A selection of grilled beef burgers adds an American touch to the menu with: **'The Frenchie,'** topped with pork belly confit, arugula, Dijon, tomato compote and Morbier cheese on brioche bun and **'The Piggie,'** topped with barbecued pulled pork, jalapeño mayonnaise, and a red cabbage slaw. Additional menu highlights include: the classic **Coq au Vin**, with red wine-braised Amish chicken, bacon lardons, pearl onions, tender baby carrots and trumpet royale mushrooms;

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Handmade Chitarra Pasta, laced with local Wellfleet clams, bottarga, fennel and chili garlic; **New England Sole Meunière**, served with cauliflower, marcona almonds, capers, brown butter and fresh parsley; and a hearty **Croque Monsieur**, served on house-made brioche, layered with melted Gruyère cheese and house-made ham.

Chef Chambers joined Boulud in 2009. Originally from Yorkshire, England, he has over 15 years culinary experience in top kitchens all along the East Coast including: Indebledu Restaurant and Café du Parc in Washington D.C. and Café Boulud and Boulud Sud in New York City. Prior to working in the U.S., Chambers cooked in the kitchens of Le Manoir aux Quat' Saisons, the two Michelin-starred Relais & Châteaux property in Oxford, England, and Al Mahara in Dubai, United Arab Emirates, rated among Restaurant Magazine's "World's 50 Best."

Curated by Sommelier Joe Camper, the wine cellar at Bar Boulud, Boston features an extensive list dedicated to the great wines of Burgundy and the Rhône Valley – Chef Boulud's favorite wine making regions that neighbour his native city of Lyon, France. Within the cellar, guests can find rare gems alongside approachable 'vin du pays'. Beyond France, the wine list travels to new world regions such as the United States, Austria, Germany and beyond, offering unique varietals that pair beautifully with food. Camper, a Champagne enthusiast, is also please to present an extensive selection of crémants – sparkling wines – that complement the New England seafood inspired menu. Camper began his wine career in Boston at Barbara Lynch Gruppo's Menton, and was most recently Sommelier at Boulud's Midtown NYC bistro, db Bistro Moderne.

Bar Boulud, Boston also features a seasonal selection of curated craft beers and innovative hand-crafted cocktails. Highlights from the cocktail menu include: **Cranberry Royale**, a blend of Champagne and cranberry vodka, served "up" with a cranberry compote ice orb; **8th & Orchard**, a twist on the classic Boston cocktail, the **Ward 8**, which blends rye whiskey with a splash of house-made grenadine and apple cider, served over crushed ice; and the **Boylston Flip**,

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with ZU Bison Grass Vodka, fresh pear juice, cinnamon, fig, egg white and a Kübler Absinthe rinse. The cocktail list highlights a variety of 'Boulud Classic Cocktails' from his restaurants around the world.

Adam D. Tihany of [Tihany Design](#) has designed Bar Boulud, Boston, and has brought the space to life with a vibrant interior and several signature features, including a seven-seat marble-clad charcuterie counter and a distinctive glass enclosed wine cellar. A glass étagère serves as the focal point for a 17-seat backlit, zinc top bar. Vintage oak, leather and stone form the backdrop for whimsical wine-centric artwork, channel tufted banquette, and a 10-seat communal table. Sliding glass doors facing Boylston Street open to the restaurant's intimate 55-seat bar and lounge space.

Guests are able to enter the space from Boylston Street or through the lobby of Mandarin Oriental, Boston. Positioned at the entrance, guests are greeted by a host station flanked by feature walls made of French wine crates. In the centre of the 68-seat main dining room, a row of rich burgundy leather booths run parallel to the restaurant's vaulted wood ceiling, a dramatic design reminiscent of wine barrels. Moving further into the restaurant, guests can enjoy a 22-seat private dining room, which can be separated by a contemporary sliding barn door.

From September 16, Bar Boulud, Boston will be open daily, serving breakfast from 6:30 a.m. to 10:30 a.m., lunch Monday to Saturday from noon to 2:30 p.m., dinner from 5:30 p.m. to 10 p.m., and Sunday brunch served from 11:30 a.m. to 3 p.m. Dining at the bar will also be available throughout the day. Breakfast here will be served Monday to Saturday from 10:30 a.m. to noon, and lunch Monday to Saturday from noon to 2:30 p.m. A daily bar menu will also be available from 2:30 p.m. to 5 p.m., dinner from 5:30 p.m. to 11 p.m., a late night menu from 11 p.m. to midnight and Sunday brunch from 11:30 a.m. to 3 p.m.

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Chef Daniel Boulud is considered one of America's leading culinary authorities. Boulud's culinary accolades include James Beard Foundation awards for "Outstanding Restaurateur" and "Outstanding Chef of the Year," "Outstanding Service," and "Best Chef in NYC," among others. He has been named "Chef of the Year" by the Culinary Institute of America, "Chevalier de la Légion d'Honneur" by the French government, and "Master Chef" by Maîtres Cuisiniers de France. Boulud owns and operates restaurants in New York City, Miami, Palm Beach, Las Vegas, Toronto, Montreal, London and Singapore.

About Mandarin Oriental, Boston

An intimate, luxurious hotel, [Mandarin Oriental, Boston](#) combines classic New England elegance with refined Oriental touches to create one of the most distinctive hospitality experiences in the region. Awarded both Forbes Five-Stars and AAA Five-Diamonds, Mandarin Oriental, Boston features 148 guestrooms and suites over 14 floors, delighting its guests with the finest facilities and service, innovative dining experiences, and an unparalleled holistic [Five-Star awarded spa](#). A short, 15-minute drive to Logan International Airport, Mandarin Oriental, Boston connects guests to the city's finest shopping, cultural venues and business institutions from its prime location in the heart of the chic Back Bay on Boylston Street.

About Mandarin Oriental Hotel Group

Mandarin Oriental Hotel Group is the award-winning owner and operator of some of the most luxurious hotels, resorts and residences. Having grown from a well-respected Asian hotel company into a global brand, the Group now operates, or has under development, 45 hotels representing close to 11,000 rooms in 25 countries, with 20 hotels in Asia, ten in The Americas and 15 in Europe, Middle East and North Africa. In addition, the Group operates or has under development, 13 Residences at Mandarin Oriental connected to its properties.

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