

***FireLake's Executive Chef to Debut at James Beard House in NYC***



September 4, 2008 Minneapolis, Minnesota — [FireLake grill house & cocktail bar](#) is pleased to announce that Executive Chef Paul Lynch has been invited to debut his cooking at the prestigious [James Beard House](#) in New York City. The dinner, themed “Celebrating America’s Heartland,” will take place in Manhattan on November 18, 2008. Attendees will include the food aficionado members of the James Beard Foundation, as well as invited press. The dinner will take place at the James Beard House, the famed Greenwich Village townhouse that was once home to legendary American chef James Beard, a venue that now serves as the Foundation’s headquarters.

Chef Paul has created a special late-autumn, all American tasting menu based on his creative renderings of heartland classics and innovative wood-smoke techniques. The menu will emphasize regional Minnesota products, such as artisan cheeses, lake fish and organic produce from sustainable regional farms. Wine pairings will feature American grape varieties, including select vintages produced in Minnesota.

The dinner will feature many of Chef Paul’s signature dishes from FireLake paired with an array of American wines. A 2007 NOVA from Morgan Creek and a 2007 Voyageur from Alexis Bailly, both from Minnesota, will be among the wines poured during the dinner. Dishes will include:

- Heirloom Corn Crusted Star Prairie Crimson Trout with Brussels sprouts, house cured duroc pancetta and cider dressing,
- Red Oak Hot Smoked Doraisamy Farm Elk Loin with a forest mushroom-barley risotto and a celeriac and crayfish fricassée.
- Cherry Smoked Lamb Ribs glazed with Alderman plum chutney.
- Caramel Bock Spice Cake served with a roast parker pear sorbet, red currant syrup, pepparkor tuile.

FireLake’s New York debut at the Beard House is in fact Chef Paul’s second venture with the Foundation. In February 2004, Chef Paul hosted a special Friends of James Beard benefit dinner at FireLake in conjunction with the [Heartland Food Network](#), a collaborative, non-profit group spearheaded by Chef Paul which encourages chefs and purveyors to use authentic heartland ingredients.

The James Beard Foundation was founded in 1986 as a non-profit membership organization to support American culinary arts. An invitation to cook at the Beard House is considered a top honor in a chef’s career.

*FireLake is located at 31 South 7<sup>th</sup> Street in the heart of downtown Minneapolis. Since opening in June 2003, it has earned a reputation as one of the twin-cities most popular power-broker scenes during the week and as a relaxing, neighborhood gathering place in the evenings, for weekend brunch and Sunday suppers. Breakfast, lunch and dinner are served daily in the main dining room with open-kitchen views of the real wood-burning ovens and rotisserie. In addition to the main dining room, the restaurant has two private rooms.*

*For more information, menus and wine lists visit [www.firelakerestaurant.com](http://www.firelakerestaurant.com). For reservations, call 612.216.FIRE. For more information on the Beard House go to [www.jamesbeard.org](http://www.jamesbeard.org).*

**PRESS CONTACT:**

Conran Communications

Tel. 212.447.1010

Rachel Scheer, [rscheer@conrancommunications.com](mailto:rscheer@conrancommunications.com)

Gayle Conran, [gconran@conrancommunications.com](mailto:gconran@conrancommunications.com)

Kristin Holt

General Manager

FireLake grill house & cocktail bar

31 South 7th Street

Minneapolis, MN. 55402

612.216.FIRE (3473)

[kristin.holt@radisson.com](mailto:kristin.holt@radisson.com)