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Website: www.marriott.com/BDRCT

CHEF DEAN JAMES MAX OPENS NEW TRUMBULL RESTAURANT AT MARRIOTT HOTEL

The Trumbull Marriott Merritt Parkway Hotel's new restaurant treats guests and locals to farm-to-table dining for the freshest cuisine and seasonal flavors.

Trumbull, CT – One of the best [hotels in Trumbull](#), the Trumbull Marriott Merritt Parkway Hotel is proud to announce a brand new dining concept, inspired by the bounty of regional producers and focused on farm-to-table freshness.



Created by Chef Dean James Max, Parallel Post at this Marriott [hotel in Trumbull](#) invites travelers to experience seasonal and regional cuisine. Harking back to the old rustic parallel posts that bordered the farms throughout the countryside of Connecticut, New York, and Vermont, Parallel Post serves only the freshest American-inspired food with a weekly changing menu that is inspired by deep aromas of seasonal fruits and vegetables; the sweet flavors of New England's bountiful seafood offerings; and the tri-state area's rich artisan cheese and dairy products.

Chef Dean James Max at this [Trumbull restaurant](#) considers only natural products and responsible farming when designing the ever-changing menus. This philosophy of ingredient selection, as well as the preference for using sustainable products, set this Trumbull restaurant apart from many other competitors. Items that reflect this mantra include Coach Farm Goat Cheese Salad roasted heirloom beets, basil vinaigrette; Fire-Roasted Copsps Island Oysters preserved lemon butter, smoked bacon; Norman Bloom Clams BLT smoked Benton's bacon, grilled romaine, spicy tomato broth; Grilled All-Natural Chicken Breast roasted tomato, local gouda, dill aioli; and George's Bank Scallops fettuccini, smoked bacon, shallots, pea sprouts, parmesan bubbles.

Additionally, Parallel Post will embrace the idea of localism to strengthen the farming community with seafood from Norm Bloom & Sons in Norwalk, Conn. and Foley Fish in Boston, Mass., meats from Ox Hollow Farm in Roxbury, Conn., cheeses from Coach Farms in Pine Plains, N.Y. and Beltane Farms in Lebanon, Conn. and greens from Gilbertie's Herb Gardens in Westport, Conn.

According to Chef Max, "My love of food comes from living in Florence, Italy; my techniques learned from working with French chefs and my understanding of what freshness is all about from growing up on a farm in Virginia."

The menu at this restaurant in Trumbull is composed of a wide array of options from snacks to small plates, large entree, and a multi-course tasting menu. Max has appointed Chef Chris Molyneux, who was with the hotel's executive chef in its previous restaurant operation. He will oversee all day-to-day operations on-site.

Though Parallel Post's focus is on the culinary aspect of the restaurant, the bar is not to be ignored. Max flew in his leading mixologist, Cris Dehlavi from his Florida-based restaurant, 3030 Ocean, to craft a full menu of original cocktails. Beyond the shaker, the bar will offer a selection of Connecticut-based brews, American craft blends and iconic imports, which pay homage to resurrection and acknowledgement of beer. Indicative of cuisine designed around local purveyors, Parallel Post's wine selection has the same heart in mind. Along with



some of the big favorites the masses have embraced, Max chose a selection of boutique wines that stem from family-run, product-conscious wineries that put quality and passion at the center of its production.

ABOUT PARALLEL POST

Chef Dean James Max returns to his farm-raised roots in his latest venture, Parallel Post at the Trumbull Marriott Merritt Parkway. Offering a bold and flavorful menu featuring modern American cuisine with Northeastern regional flair, Parallel Post will bring an unseen level of quality and creativity to the culinary landscape of Trumbull, Connecticut. The intimate, yet casual eatery will use seasonal, local ingredients prepared with contemporary, healthy techniques. Parallel Post is open daily for breakfast, lunch and dinner from 7 a.m. to 11 p.m. For more information please visit www.ParallelPostRestaurant.com or call 203.380.6380.

ABOUT TRUMBULL MARRIOTT MERRITT PARKWAY

Located just off the Merritt Parkway, the newly-renovated Marriott Trumbull Merritt Parkway ("Trumbull Marriott") is centrally located near Shelton and Bridgeport. The hotel features 319 guest rooms and six suites, each equipped with high-speed Internet access, large work spaces and comfortable beds with down comforters. Guests wishing to keep up their fitness routine or relax after a long day can enjoy the health club and indoor/outdoor swimming pools. Featuring 17 meeting rooms and 15 breakout rooms, the Trumbull Marriott provides ample event space. The beautifully appointed ballroom serves as the perfect venue for family reunions, wedding ceremonies or wedding receptions. The Trumbull Marriott can accommodate travelers of any persuasion, be it for corporate meetings, leisure vacations or business travel. For more information please visit www.TrumbullMarriott.com or call 203.378.1400

