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## FOR IMMEDIATE RELEASE

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### Parallel Post At Trumbull Marriott Merritt Parkway To Host Dinner Series

*Farm-To-Trumbull event led by James Beard-nominated Chef Dean James Max kicks off April 27 at Trumbull hotel*

**Trumbull, CT** – Parallel Post, the restaurant at the [Trumbull Marriott Merritt Parkway](#), will host the first of the four-part culinary dinner series Farm-To-Trumbull at 7 p.m. Saturday, April 27, 2013. The event, designed to provide an intimate evening for 30 guests, is inspired by the season and will be led by James Beard-nominated Chef Dean James Max.



For \$75 per person (tax and 18 percent gratuity not included), guests can warm their palates at the Trumbull restaurant with a welcome cocktail and sampling of small bites. A family-style dinner ripe with the season's finest local ingredients will then be served, followed by an all-you-can-indulge dessert bar. Wine pairings will be presented by the Trumbull restaurant's mixologist.

The menu for the Farm-To-Trumbull series, much like Parallel Post's weekly changing offerings, focuses on localism and follows the philosophy that natural and sustainable products and responsible farming are the key components in ingredient selection. Diners will be invited to embrace their adventurous sides with the Farm-to-Trumbull menu being revealed that evening at the restaurant in Trumbull.

Parallel Post takes dining in Trumbull to a new level with a philosophy of strengthening the farming community in Fairfield County and the region while engaging local purveyors for a majority of ingredients – 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.

Additional dates for Parallel Post's 30-person Farm-to-Trumbull dinner series include Saturday, June 22, and Saturday, Sept. 21. A 200-person daytime event is planned for Sunday, Aug. 18. Tickets for the Farm-to-Trumbull inaugural dinners are available in advance. To RSVP for the April 27 dinner, e-mail [farmtotrumbull@gmail.com](mailto:farmtotrumbull@gmail.com).

#### 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 brings an unseen level of quality and creativity to the culinary landscape of Trumbull, Conn. The intimate, yet casual restaurant in Trumbull uses seasonal, local ingredients prepared with contemporary, healthy techniques. The menu is composed of a wide array of options – from snacks to small plates, large entrees and a multi-course tasting menu. Parallel Post serves breakfast from 6:30 to 11 a.m. Monday through Friday and 7 a.m. to noon Saturday and Sunday. Lunch and dinner are served 11 a.m. to 11 p.m. Monday through Friday and noon to 11 p.m. Saturday and Sunday. Parallel Post is at 180 Hawley Lane in Trumbull, Conn. For information, visit [www.ParallelPostRestaurant.com](http://www.ParallelPostRestaurant.com) or call 1-203-380-6380.

**About the Marriott Trumbull Merritt Parkway**

The Marriott Trumbull Merritt Parkway is set among Southwestern Connecticut's Fortune 500 corporations near Shelton and Bridgeport. The 324-room Fairfield County hotel's 18,000 square feet of meeting space is ideal for weddings or corporate get-togethers. The Trumbull hotel includes three restaurants and lounges, fitness and business centers and indoor and outdoor pools. For information, visit [www.marriotttrumbull.com](http://www.marriotttrumbull.com).

