



FOR IMMEDIATE RELEASE

AT ATWOOD, SPRING BRINGS BOLD CUISINE
HOTEL ALISE RESTAURANT ANNOUNCES NEW CHEF AND SEASONAL MENU

Chicago, IL (XXX DATE). Spring in Chicago is giddy, delirious, the epitome of joie de vivre. Atwood (atwoodrestaurant.com) heralds the season with the appointment of new Executive Chef David Fingerman, along with a tantalizing selection of fresh American favorites, prepared with spring's finest local ingredients.



Nominated for "Best Chef-de-Cuisine" at the 2016 Jean Banchet Awards, Chef Fingerman most recently lent his culinary prowess to celebrity Chef Graham Elliot at his acclaimed bistro in Chicago's West Loop and at the Madrina in Dallas, Texas.

Atwood Restaurant holds a special place in Chef Fingerman's heart professionally and personally, and he is heartened to return after rising through the ranks earlier this decade. "This feels like a homecoming," he says with fondness. "It's here, I not only developed my own culinary viewpoint... it's also where I met my wife!"

Diners, an innovative and delectable spring experience awaits.

For starters, Chef Fingerman would like to propose some toast. In particular, Chicken Liver Toast, his 21st century interpretation of the liver and onions classic, served with grilled pumpernickel and blistered onions, and Beet Toast, earthy and rustic, served with goat cheese and pistachios. Even a traditional burrata bursts with seasonal zing amid fresno chilis, fennel, and orange.

Salad selections include a gorgeous endive blossoming with bleu cheese, Fuji apples, and bacon lardos (cured pork fat) and a marinated celery salad (Chef Fingerman's take on giardiniera) with rushed hazelnuts, Thai chilis, and speck (smoked prosciutto).

A refreshing parsnip soup is smooth with flavorful surprises of black olive oil and fresh herbs, and an innovative mussels appetizer is steamed with Belgian beer and mustard—a flavor profile that works seamlessly and deliciously.

Imagine the lovechild of cornbread and corn pudding. It's comfort food ambrosia and we've named it Spoonbread—served warm, and topped with honey butter, shaved lardo (cured pork fat), freeze-dried corn, and parsley leaves.

Entrée selections include a crispy skinned salmon paired with melted leeks and celery root puree and an exquisite NY strip paired with white bean salad and fennel. In celebration of the season, it delights with malted parsnip, grapefruit, and coffee. A braised pork belly is plated with mixed greens, radish, and preserved lemon and topped with sesame seeds.

It's springtime, so take a moment to stop and eat the flowers. A cacio e pepe (cheese and pepper) pasta is served with fresh parmesan and robust ground black pepper, and plated with edible flowers and sea urchin roe.

And, this is just a small sample to whet your appetite.

Beginnings and endings include an inspiring selection of cocktails, wines and craft beers, as well as mouthwatering desserts prepared fresh each day.

About Atwood

Atwood is housed inside the historic Reliance Building, (1 West Washington) home of The Alise Chicago. Enjoy seasonal American cuisine and handcrafted cocktails served in a relaxed and welcoming environment that pays homage to the timelessness and casual elegance of the building's rich history. Atwood is open seven days a week for breakfast, lunch and dinner and serves brunch every Saturday and Sunday. For more information or to make reservations call 312.368.1900 or visit <https://atwood.squarespace.com/>.

About The Alise Chicago

Newly opened at 1 West Washington at State Street, The Alise Chicago provides ideal accommodations for business and leisure travelers alike. One of Chicago's great architectural jewels, the hotel was designed as the Reliance Building in 1895 and retains much of its original design details including a white terra cotta and glass façade. A welcoming lobby greets guests with attentive staff while 122 guestrooms provide Pineapple Hospitality's signature Naked Experience™, complimentary water and coffee, and thoughtful touches at every turn. Atwood restaurant and bar serves seasonal American cuisine for breakfast, lunch, and dinner daily. For more information, visit www.thealisechicago.com.

#