BAR LYON FACT SHEET

CUISINE:

SEATS:

Chef/Owner Jamie Mammano offers a classic Lyonnaise influenced menu.

Lyon has a long and chronicled culinary arts tradition. The noted food critic Curnonsky referred to the city as "the gastronomic capital of the world. Renowned 3-star Michelin chefs such as Marie Bourgeois and Eugénie Brazier developed Lyonnaise cuisine into a national phenomenon favoured by the French; a tradition which Paul Bocuse later turned into a worldwide success.

The *bouchon* is a traditional Lyonnaise restaurant that serves local cuisine such as sausages, duck pâté or roast pork, along with local wines. Two of France's best known wine-growing regions are located near the city: the Beaujolais region to the north and the Côtes du Rhône region to the south.

Other traditional local dishes include coq au vin; quenelle; gras double; salade lyonnaise (lettuce with bacon, croûtons and a poached egg); and the sausage-based rosette lyonnaise and andouillette. Cervelle de canut (literally, "silk worker's brains") is a cheese spread/dip made of a base of fromage blanc, seasoned with chopped herbs, shallots, salt, pepper, olive oil and vinegar.

YEAR OPENED: September 2018

ARCHITECT: Pat Sharkey, Sharkey Design Company

LOCATION: Boston's South End

ADDRESS: 1750 Washington Street, Boston, MA, 02118

WEBSITE: www.BarLyon.com

KEY STAFF: • Chef/Owner: Jamie Mammano • Owner: Paul Roiff

48 in the Dining Room & 12 in the Bar

SERVICE: <u>Dining Room</u>: 5:30 pm-10:00 pm *Mon-Thu*

5:30 pm-11:00 pm *Fri-Sat* **5:00 pm-9:30 pm** *Sunday*

Bar: **5:00 pm-11:00pm** *Mon-Thu*

5:00 pm-12:00 am *Fri-Sat* **4:30 pm-10:30 pm** *Sunday*

RESERVATIONS: Limited reservations are available. Please contact the restaurant directly

PARKING: Limited on street parking is available.

CREDIT CARDS: All major credit cards accepted

DRESS CODE: Casual stylish attire recommended. No sleeveless shirts on men.

SMOKING POLICY: The entire restaurant is non-smoking.