

ELEVEN CONTEMPORARY KITCHEN REINVENTS THE PITTSBURGH DINING EXPERIENCE

big Burrito and Executive Chef Greg Alauzen bring innovative, contemporary American cuisine to Pittsburgh

PITTSBURGH — May 24, 2004 — The countdown to Eleven begins. On June 11, big Burrito Restaurant Group will launch Eleven Contemporary Kitchen, at 1150 Smallman Street, where Downtown meets the Strip District.

Leading the convergence of creative talent in the kitchen is Executive Chef Greg Alauzen, formerly of the Steelhead Grill and nationally lauded for placing Pittsburgh on the dining map. Chef Alauzen's menus will draw from a richness of traditional and indigenous foods, invigorating them with fresh, contemporary preparation. A graduate of the Culinary Institute of America and alumnae to several high profile New York restaurants, including Aureole in Manhattan, Alauzen's work has been praised in *Esquire*, *Pittsburgh Magazine*, *The Wall Street Journal*, and the *Pittsburgh Press*.

"We're introducing a menu that is inspired by seasonal ingredients," Chef Alauzen said. "Every dish will be crafted with a combination of fresh, American flavors." Alauzen is joined by sous chef Derek Stevens, recently of the Duquesne Club. Eleven marks a return to big Burrito for Stevens, previously an executive chef for Casbah.

Pastry Chef Barbara Ferguson, who comes to Eleven from the Naha restaurant in Chicago, will fortify the restaurant with fresh-baked, artisan-style breads. Ferguson's dessert menu takes recognizable, classic dishes like warm Blueberry Crisp to delicious new levels, sharing the emphasis on fresh and seasonal ingredients. The bakery is framed by large windows, facing the energy of the main dining room on one side, and the bustle of Smallman Street on another.

The dinner menu features opening courses such as a Surf and Turf with steak tartare and lobster fricassee, and Sea Scallops with potato crust and smoked ham hock. Entrées include Dry-Aged NY Strip Steak with German potato salad, Copper River Salmon with littleneck clam broth and baby artichokes, and Gnocchi with black trumpet mushrooms and fava beans. A special, fixed price Chef's Tasting menu will be offered daily.

Eleven dramatically transforms an industrial-style space that last housed a brewpub, preserving the airy openness, adding the warmth of vibrant textures and lavish woodwork. The two story dining area surrounds an open kitchen, drawing guests up-close for the action. A highlight of the restaurant is the special chef's table, enveloped by the excitement of the kitchen. Parties of up to six can

reserve this table, which features its own menu and interaction with the chef.

An elevated, glass-enclosed wine room will house more than 150 varieties of wines. Eleven's large bar features comfortable, lounge-style seating with floor-to-ceiling glass doors that open onto the sidewalk. Eleven's Food and Beverage Director Jack Paladino has created an imaginative cocktail list that focuses on fresh and seasonal juices. His drink concoctions include Peartini and Naughty Schoolgirl martinis, and a sumptuous Apple Pie à la Mode dessert drink.

Eleven seats 150 diners inside, as well as 75 people on a three-season balcony. In addition, three private dining rooms extend the restaurant's inventive style and menu for meetings and special occasion dinners. The Mulberry room, which opens to the upper dining room with a closeable curtain for privacy, seats up to ten guests. Smallman One & Two, each seating up to twelve, are private rooms with multimedia and conferencing capabilities. The two Smallman rooms can be combined to accommodate up to 32 guests.

Recognizing the importance of fresh air as part of the best possible dining experience, Eleven is one of the few non-smoking restaurants in Pittsburgh.

Initially open exclusively for dinner, happy hour and evening cocktails, Eleven plans to expand into lunch hours soon. Reservations can be made online at www.bigburrito.com

About big Burrito

After a decade in Pittsburgh, the big Burrito Restaurant Group has developed varied dining concepts including ten award winning successes: Mad Mex, which now has six locations across Pennsylvania, Umi, Soba, Kaya and Casbah, as well as Fresh Innovative Catering. The Eleven team is closely collaborating with big Burrito Corporate Chef Bill Fuller.

Eleven Contemporary Kitchen
1150 Smallman Street, Pittsburgh, PA 15222
Phone: (412) 201-5656
Hours: Kitchen opens by 5 p.m. every day.

Available for interviews: Greg Alauzen, Executive Chef.
Jack Paladino, Food and Beverage Director.
Michelle J. LaValle-Denk, General Manager.