

**For Immediate Release**

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**Zack Bruell Restaurant Group  
Unveils Dramatic New Menu Concept at Parallax**

*Bruell, on behalf of Parallax, selected as semifinalist for James Beard Award*

*Cleveland* – Zack Bruell of the Zack Bruell Restaurant Group was chosen by the James Beard Foundation as a semifinalist in the category of Best Chef, Great Lakes Region, for a coveted 2016 James Beard Award. Bruell was selected on behalf of his Tremont restaurant, Parallax. He was the only chef in Northeast Ohio this year selected for a James Beard Award.

The news comes on the heels of Bruell retooling the menu at Parallax in a way that reinterprets traditional French fare through a variety of Asian influences from Thailand, Japan and China. This latest culinary endeavor represents the culmination of Chef Zack Bruell’s highly celebrated 40-year career.

“We’ve worked very hard on this new concept,” Bruell said. “This is something I’ve wanted to do for a long time, and I think the results will change the way a lot of people think about culinary innovation. If you enjoy French classics at L’Albatros, this will blow you away.”

The new lineup includes variations on French themes, such as duck confit with Thai red curry sauce; seafood bouillabaisse in coconut-based broth; and cassoulet with house-made Thai sausage, duck leg and mung beans. The Franco classic, trout almandine, has been reimaged in a peanut crust and hoisin butter. The sesame-seed seared salmon is served with a side of mashed edamame.

The quintessential French escargot is prepared with togarashi butter and edamame. Asian watercress and Thai basil embellish the Caesar salad, and a frisee salad includes slow-cooked pork belly, a poached egg, which is then fried, and a miso vinaigrette. The menu will continue many of the Bruell classics, such as grilled chicken breast and warm mushroom salad.

Parallax, located in Cleveland’s Tremont neighborhood, has long been revered by influential foodies for its imaginative seafood and sushi bar. It was the first of Bruell’s new generation restaurant group that followed his landmark Z Contemporary Cuisine in Shaker Heights.

For Bruell, his restaurant group continues the culinary momentum he brought to Cleveland from Santa Barbara in that late 1970s, where he and a handful of pioneering young chefs defined California Cuisine through courageous and inspiring ideas. The new menu at Parallax represents the embodiment of that spirit, he said.

“I’ve never stopped progressing my food, and I don’t know that I ever will,” Bruell said. “But this is one of the most exciting undertakings we’ve ever done.”

**The Zack Bruell Restaurant Group** is a leading provider of contemporary cuisine, including high-end restaurants, custom catering and business consulting. Founder Zack Bruell is one of the nation's most prolific chefs and restaurateurs who first emerged on the forefront of California cuisine in the 1970s and brought his unique culinary style to Ohio, where he has established a nationally known brand throughout the past 40 years.