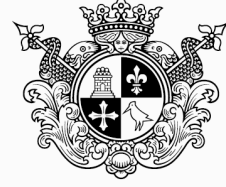


# the blue

elevated american cuisine



BOCA RATON RESORT & CLUB®

A WALDORF ASTORIA RESORT

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## **the blue Opens at Boca Raton Resort & Club, A Waldorf Astoria Resort**

*Elevated American Cuisine Reflects Restaurant's Location on the 27<sup>th</sup> Floor*

**BOCA RATON, Fla. and McLEAN, Va. – January 20, 2014** – Renowned Boston-based restaurateur Michela Larson and [Boca Raton Resort & Club, A Waldorf Astoria Resort](#) announce the official opening of THE BLUE, a fine-dining restaurant serving New American food and drink located on the 27th floor of the Tower of the famed resort. Offering spectacular views up and down the Atlantic coast made possible by the birds' eye vantage point, the restaurant accommodates up to 120 guests for dinner.

Boasting a polished design, the expanded seating of the lounge adds to the marble and chrome bar on the northern side of the tower. Two beautiful arced lamps stretch across a white leather banquette providing the perfect amount of warm lighting against the lapis lazuli blue walls. The playful paisley carpeting running throughout the dining room is the perfect complement to the creamy bird's eye maple tables.

Set to change frequently depending on local and seasonal offerings, a sophisticated yet modern menu offers unexpected flavors and modern takes on classic dishes. **the blue** features

uniquely fresh ingredients while placing emphasis on sustainable and organic foods from local farmers and local waters, complementing offerings such as Lobster 3 Ways, which arrives daily from Maine. A homemade bread basket featuring fresh brioche rolls, sliced sour dough and crispy breadsticks is the first indicator that dinner at **the blue** will be a memorable experience. Among the many tempting starters are Mussels a la Plancha, which are cooked in beer and great for sharing, or the Char Grilled Octopus. Entrees include the Honey-Glazed Half Chicken, the Aged New York Strip, Cider Pork Tenderloin, Cedar Planked Salmon and a vegetable dish called “The Farmer’s Plate” that will delight both vegetarians and omnivores alike. Desserts like the Pineapple Carpaccio and the trio of Ice Cream Sandwiches will certainly keep guests coming back for more.

**the blue** is also introducing the Claw Bar, the first of its kind in Southern Florida and a standout feature of the new restaurant. Situated in the front area of the restaurant, this chef-tended eye catcher offers U-12 shrimp, king crab legs, Maine lobster and stone crab claws, oysters from both coasts, and more. This wonderful new feature is an unforgettable addition to the already stellar menu.

**the blue** offers classic martinis and a clever menu of playful cocktails, along with an extensive list of local craft beers and world class, carefully curated wine selection. With breathtaking views of the sunset over Boca, **the blue bar** is the perfect place to grab a drink or a meal, as the full dinner menu is offered outside the dining room as well.

For larger parties, Elevated Events @the blue creates the perfect customized event for any occasion. The private dining room is ideal for exclusive dinners and seats up to 40 guests, while the main dining room, can accommodate anything from the most intimate events to parties of over one hundred guests.

Leading **the blue** is a trio of restaurant professionals: Christie Tenaud, Amber Renberg and Roberto Colombi. Executive Chef Christie Tenaud has spent time in the kitchen with James Beard award-winning chef Melissa Kelly (Primo) as well as under the tutelage of Melissa and Kathleen Blake (now owner/chef of highly regarded The Rusty Spoon in Orlando, Florida). Prior to joining THE BLUE, Tenaud spent time as the chef de cuisine at Primo in the JW Marriott Star Pass in Arizona and sous chef at the famed Essex House in NYC. Renberg, general manager, has been working with Michela Larson for 13 years in both Boston and Boca. This is her sixth

restaurant opening and her favorite project to date. Roberto Colombi, assistant general manager and sommelier, oversees the restaurant's impressive beverage department.

"**the blue** has been one of the most exciting restaurants I've ever had the opportunity to partner with for a variety of reasons," said Michela Larson, Owner. "Its location is not only within a luxurious resort with brilliant 27th floor skyline views at every direction, but we have a team of confident and talented culinary professionals whom have developed an intriguing menu and are dedicated to providing unparalleled service."

"We're thrilled to have Michela envision the former Cielo space for today's tastes in a fun and engaging way that complements our diverse array of resort dining and entertainment options," said Rick Hayduk, President of the Boca Raton Resort & Club. "**the blue** now stands out as one of our dining experiences that epitomize our new positioning as 'luxury with an edge.'"

**the blue** is open Monday to Saturday, 5 - 10 p.m. Please visit [www.theblueboca.com](http://www.theblueboca.com) for more information. Dining at the Boca Resort and Boca Beach Club is reserved exclusively for Resort guests and Premier Club Members. Call (561) 447-3222 for reservations.

For more information on and reservations at Boca Raton Resort & Club, visit [www.bocaresort.com](http://www.bocaresort.com) or call 1-888-495-BOCA. For more information about the Waldorf Astoria Hotels & Resorts brand, please visit [www.waldorfastoria.com](http://www.waldorfastoria.com) or <http://news.waldorfastoria.com>.

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[Waldorf Astoria Hotels & Resorts](http://www.waldorfastoria.com) is a portfolio of 24 landmark destinations, each being a true reflection of their surroundings in the world's most sought after locations. Unified by their inspirational environments and unparalleled guest service, Waldorf Astoria creates unique authentic moments through the delivery of [True Waldorf Service](http://www.waldorfastoria.com). Personal concierges deliver unparalleled, bespoke service from the moment a guest books through check out. From signature culinary excellence, 12 world-class golf courses and 23 rejuvenating spas, Waldorf Astoria offers luxuriously appointed accommodations and unforgettable experiences. Waldorf Astoria is part of Hilton Worldwide, a leading global hospitality company. Experience Waldorf Astoria by booking at [www.waldorfastoria.com](http://www.waldorfastoria.com) or learn more about this expanding portfolio by visiting <http://news.waldorfastoria.com>.

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