

THE WESTIN

PORTLAND
HARBORVIEW

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Westin Portland Harborview Unveils New Menu for Congress Squared and Introduces New Chef de Cuisine Elisha Irland

PORTLAND, Maine (February 5, 2016)- - Jeffery Burrell, general manager of the Westin Portland Harborview, a Rockbridge portfolio hotel, announced the appointment of Elisha Irland as chef de cuisine of the hotel's restaurant, Congress Squared (C2) and with it, a new concept and menu for the dining room.

A Maine native, Irland returns to the East Coast following several years working in California with world-renowned chefs including Jose Andres, Michael Mina and Victor Cassanova before most recently leading the kitchen at The Flintridge Proper in La Canada, Calif. Irland is a former contestant on **The Food Network** show [*Chopped*](#) (episode 18-08) and is a graduate of the Paragon Culinary School in Colorado Springs.

Irland and executive chef Brian Anderson collaborated on the new Congress Squared menu to “offer the kind of approachable food and warm service experience Mainers want,” said Irland.

“Mainers want food that is as simple and straightforward as they are,” Irland continued. “But this is a sophisticated food town, not unlike Los Angeles in many respects, because there is a lot of competition and a lot of great talent. There aren’t too many unexplored niches, so our challenge is to do it better.”

To that end, Irland and Anderson present an ingredient-forward menu dominated by small plates that are expertly wrought, yet completely familiar.

Oxtail poutine, a fine dining riff on the heartiest, most craveable comfort food, features local Kennebec potatoes elevated by rich, braised oxtail and fresh, local cheese curd all burnished with a glossy beef demi-glace. Slow-roasted heirloom carrots glazed with local honey and refreshed by crunchy walnuts are Irland’s favorite item on his new menu. Maine oysters and scallops are menu mainstays with farm-fresh produce sourced from [Crown of Maine](#) and [Fishbowl Farm](#).

“Today’s travelers are looking for something locally relevant, particularly in a hotel’s food and beverage offering,” said Burrell. “A city like Portland with its rich maritime heritage and world renowned lobster industry makes that fairly easy to accomplish. The bigger challenge is to satisfy a discriminating local audience that is accustomed to the best, most creative cuisine from some of the country’s most talented chefs. I’m confident that our new menu and a guest-focused style of service will exceed their expectations exponentially,”

Located in the heart of Portland's arts district at 157 High Street, the 289-room and suite Westin Portland Harborview is the result of an 18-month, \$50 million renovation that transformed a beloved, 1920s era grand dame into the city's most elegant hotel. The Westin Portland Harborview is within easy walking distance of the city's best dining, shopping and art galleries, as well as the Old Port District. Recently ranked the “fifth hippest city in the U.S.” by

Travel & Leisure magazine readers and the “#1 Foodiest Small Town” by *Bon Appetit*, Portland is celebrated for its live music scene, fine dining, independent boutiques and eco-friendly lifestyle.

For additional information, please go to www.westinportlandharborview.com.

Reservations at Congress Squared (C2) are available through [OpenTable](#).

About New Castle Hotels & Resorts

Westin Portland Harborview is operated by Shelton Ct. based New Castle Hotels & Resorts, an award-winning independent third-party hotel manager, owner and developer with 22 hotels and resorts and nearly 4,000 rooms under contract or in development. New Castle’s growing portfolio of hotels spans 10 states and three Canadian provinces and includes several of Canada’s historic landmark resorts. The privately-held company was established by CEO, David Buffam in 1980 and consistently ranks among the top hotel management and development companies in North America. New Castle is a preferred operator for diverse brands within the Marriott, Hilton and Starwood families. For additional information, please go to www.newcastlehotels.com.