



FOR IMMEDIATE RELEASE:

The Bostonian Boston Welcomes Andrew Beer as Executive Chef at North 26 Restaurant & Bar

Chef Beer to Oversee Culinary Operations at Hotel's Signature Restaurant in Historic District of Boston

BOSTON, Mass. (January 2, 2020) – [The Bostonian Boston](#), a Millennium Hotels and Resorts property and AAA Four Diamond hotel nestled in Boston's most coveted location, is pleased to announce the appointment of Andrew Beer as North 26 Restaurant & Bar's new executive chef. Chef Beer will serve as a guiding force in the restaurant, overseeing the talented culinary team, menu development and overall daily operations.

"We're thrilled to welcome Chef Beer's perspective and influence on our culinary team and look forward to seeing what he has in store for North 26," said Robert Rosenblatt, General Manager. "His passion for the culinary arts, exceptional talent, creative mind and commitment to the Boston Area are just some of the reasons we feel he's a great fit for the Bostonian Boston."

One of the most delightful North End restaurants, North 26 Restaurant & Bar offers a modern, sophisticated dining experience in the most historic district of Boston. The innovative menu features fresh seafood, choice cuts, and tempting desserts, all made with the season's best produce. Menu favorites include the *Bostonian Wedge Salad with baby iceberg lettuce, bacon, tomato, blue cheese and crispy red onion*; *Jonah Crab Cake with fennel-celeriac slaw and spicy remoulade*; *Maine Lobster Tagliatelle with parsnip, lemon crumbs and black truffle butter*; and the *Snake River Farms Burger with yuzu pickle, aged cheddar and chipotle*. Guests can choose to enjoy their meal outdoors on the patio, or indoors overlooking the iconic Faneuil Hall and Quincy Market.

“Joining North 26 Restaurant & Bar’s culinary team at the Bostonian Boston is an exciting step in my career,” said Beer. “To have the opportunity to lead this skilled kitchen staff and continue the restaurant’s legacy as the focal point for dining experiences within the hotel is an honor. I’m eager to collaborate with the incredible talents on the culinary team.”

Previously, Beer served as executive sous chef at Boston’s Forbes Five-Star Mandarin Oriental where he spearheaded menu development and managed the kitchen staff. From there, he held roles at well-known establishments such as Market, by acclaimed Chef Jean Georges, Taj Hotel, and Boston Park Plaza Hotel. Most recently Beer was Executive Chef at Smith and Wollensky, where he was responsible for overall performance of the culinary team.

Located just 2.5 miles from Logan Airport, The Bostonian Boston, is a short walk from a variety of the city’s favorite attractions, including Boston Harbor, the North End, the New England Aquarium, and the Freedom Trail. In addition to being the perfect home base for exploring, the property is ranked as one of the best hotels in the city, offering AAA Four Diamond rated accommodations. Blending the historic nature of its location in the heart of the city with modern, luxurious conveniences, guests will enjoy thoughtful furnishings in comfortable surrounds. Many of the 204 rooms offer Juliette balconies and fireplaces as well as stunning views of Faneuil Hall, Quincy Market and the Old State House.

For more information on The Bostonian Boston, please visit [MillenniumHotels.com/Boston](https://www.millenniumhotels.com/Boston).

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About Millennium Hotels and Resorts

Millennium & Copthorne Hotels (M&C) is a London-based global hotel company, which owns, manages and operates over 135 hotels across some 80 locations worldwide. Its properties are in key gateway cities such as London, New York, Los Angeles, Paris, Dubai, Doha, Beijing, Shanghai, Seoul, Singapore and Hong Kong. M&C is the hotel arm of Singapore-listed global real estate company City Developments Limited (CDL). M&C’s global brand – Millennium Hotels and Resorts (MHR) has four distinct hotel collections—Leng’s Collection, M Collection, Millennium Collection and Copthorne Collection—throughout Asia, Europe, the Middle East, New Zealand and United States. Occupying the best locations around the world, MHR has the perfect address for business and leisure travelers. Listed on the London Stock Exchange in 1996, M&C was delisted on 11 October 2019 following a successful privatization exercise launched by CDL.

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