

# PUBLIC SERVICE

- R E S T A U R A N T -

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Restaurant renderings and headshots available

## Public Service Names Dustin Brien as Chef de Cuisine

*New Orleans' newest restaurant features a menu honoring the Gulf Coast's hard-working fishermen and farmers*

**NEW ORLEANS (June 14, 2017)** – Chef **Dustin Brien** has been appointed Chef de Cuisine of **Public Service**, which opens on July 6, 2017, in the Central Business District. Brien, previously the Executive Chef of Salú, will lead the culinary team at the restaurant, which is located in the new **NOPSI Hotel** on Baronne Street.

A dynamic community gathering place, Public Service is a casual-yet-sophisticated restaurant which respects the civic spirit of New Orleans Public Service Inc. (NOPSI), the city's former utility and transportation provider. With a menu honoring the Gulf Coast's hard-working fishermen and farmers, Brien will prepare contemporary cuisine in an open-display kitchen highlighted by a modern raw bar and open-flame rotisserie. Located in the "Gold Building" next to NOPSI Hotel, the restaurant features its own Baronne Street entrance through a vintage two-story glass façade which was historically re-created. The interior includes exposed brick and a custom-built craft bar to showcase an extensive beverage program.

"At Public Service, the recipe is simple: combine confident Southern hospitality with a menu that allows the ingredients to speak for themselves," said Brien. "I want the Central Business District's workers, residents and visitors to feel like this is their spot. We are creating a comfortable atmosphere where our friends, family and guests can enjoy honest and delicious food."

Brien began his culinary journey at 14 as a dishwasher. He honed his skills while working with Chef Stephen Sherman at Union Bar & Grill in Boston where he learned the true meaning of fine dining. He then challenged himself as the Chef de Cuisine of Scarlet Oak Tavern in Hingham, Mass. and collaborated with area farms. During that time, he developed a love for cooking with local, sustainable ingredients, before moving to New Orleans with his family. Throughout his career, he had been drawn to the unique culture and flavors of the city.

As executive chef of Salú, he gave new life to the restaurant by diversifying the menu from tapas to worldwide small plates. Highlights from his menu included an extensive mussel selection and flatbreads. Under his direction, he had a team dedicated to the creation of exceptional flatbreads, a dish that Brien appreciates because of its approachability and ability to be a social and shareable dish.

Brien's extensive training and relationships with area farmers will infuse a unique energy into the vibrant new restaurant. He believes in searching for the finest local ingredients to create the highest quality dishes and finds inspiration in seasonal foods. A simplistic-yet-cultivated approach to cooking is the backbone for his culinary style.

Brien's cooking will be complemented by friendly and prompt service delivered by the front-of-the-house team led by **Carlos Ramirez**, formerly General Manager of Restaurant R'evolution.

"We wish to become the downtown community's gathering place for quick lunch breaks, unwinding after work and enjoying celebratory meals with friends and family," said Ramirez. "We have a polished service team that is excited to welcome our neighbors and make them feel at home."

NOPSI Hotel is owned by **Building and Land Technology (BLT)**, a leading national real estate investor and developer. Managed by the luxury hotel company **Salamander Hotels & Resorts**, the hotel will feature two additional food and beverage outlets. Located in the hotel's classic lobby, underCURRENT Bar & Patio features iconic vaulted ceilings as the quintessential backdrop for a cocktail experience and light snacks. Its expansive patio on the corner of Baronne and Union streets features wrought iron accents reminiscent of a Crescent City courtyard. NOPSI Hotel's shimmering rooftop pool and bar, Above the Grid, is a peaceful oasis for hotel guests by day, but in the evening, the energy level increases and the setting transforms into one of New Orleans' coolest scenes. NOPSI Hotel is scheduled to open on July 6 along with Public Service.

Public Service will be open for breakfast, lunch and dinner daily, and is serving brunch on Saturdays and Sundays. For more information about Public Service, visit [www.PublicServiceNOLA.com](http://www.PublicServiceNOLA.com), follow on Instagram @PublicServiceNOLA or on Twitter @PS\_NOLA. The restaurant is currently seeking enthusiastic members to join its growing team. For a list of positions and to apply, visit [www.NOPSIHotel.com/careers](http://www.NOPSIHotel.com/careers).

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### **About Building and Land Technology**

*Building and Land Technology (BLT), founded in 1982, is a privately held real estate developer, manager and private equity firm. BLT is vertically integrated and has invested in, developed, owned and managed in excess of 25 million square feet of commercial, hotel and residential properties across 26 states. BLT is also the largest franchisee of Sotheby's residential real estate brokerage, with 28 offices and 1,000+/- real estate agents. To learn more about BLT visit <http://www.bltooffice.com>.*

**About Salamander Hotels & Resorts**

*Salamander Hotels & Resorts is a privately owned and operated company based in Middleburg, VA, just outside Washington, D.C. Founded by entrepreneur Sheila C. Johnson in 2005, the company has a luxury portfolio featuring two distinct collections. The Signature Collection includes the stunning Salamander Resort & Spa in Middleburg, a 340-acre equestrian-inspired property near Washington, D.C.; The Henderson, a 170-room grand beach resort in Destin, FL; NOPSI New Orleans, a new 217-room luxury historic hotel re-imagined opening July 2017; and Hotel Bennett, a 179-room luxury hotel in Charleston, SC, opening in early spring 2018. The Golf Collection includes the famed Innisbrook Resort in Tampa Bay, which hosts an annual PGA TOUR on its Copperhead Course; the elegant Reunion Resort in Orlando, which includes Signature Course designs from Nicklaus, Palmer and Watson; and the recently renovated oceanfront Hammock Beach Resort in Palm Coast, FL, home to layouts by Nicklaus and Watson. For additional information, visit [www.SalamanderHotels.com](http://www.SalamanderHotels.com).*