

 **PRESS RELEASE** 

Mestizo by Aarón Sánchez to Open in Leawood this November

LEAWOOD, KS. - Celebrity chef Aarón Sánchez debuts his new restaurant concept, **Mestizo**, at a new Leawood location within the Park Place development, beginning this November. Sánchez is excited to bring his award-winning knowledge of and passion for Mexican cuisine to the Heartland, in collaboration with Trifecta Management Group (TMG).

"Leawood is a natural fit for **Mestizo**," says celebrity chef Aarón Sánchez. "Its pedestrian-friendly corridors and shops, the wonderful fountains and public spaces, and the surrounding neighborhoods and businesses made this a good place to open the **Mestizo** concept. I wanted to bring the true flavors of Mexico to the Midwest."

The flagship restaurant - the first nationwide - will open at 5270 W. 116th Street in the Park Place development of Leawood in November.

The new restaurant is opening in a two-story 7,200-square-foot space adjacent to Barkley Square, where the ice terrace is located in winter months.

Bringing a new, fresh approach to Mexican food, **Mestizo** has a customized menu to highlight dishes authentic to the Yucatan, Pueblo or Veracruz regions of Mexico and to the ingredients that are indigenous to these areas. Through the masterful combination of these ingredients, Aarón Sánchez uses his classic culinary training to create recipes that define a menu of bold flavors that set a new standard in Mexican cuisine. Using only the freshest and sustainable ingredients, Aarón's food will delight guests and create an appreciation of the flavors of Mexico.

Guests will enjoy watching tortillas made fresh on-site at the tortilla making station inside the restaurant. The open kitchen will also be a source of entertainment.

The high ceilings, stone accent walls and two outdoor dining areas create a distinct atmosphere for guests. Food is meant for sharing at **Mestizo**, and whether dining inside or on the top terrace overlooking Barkley Square, guests will notice a change in the way food is presented and served here. The numerous botanas, or small plates, are delivered in a quick fashion so that food is constantly arriving at guest tables.

Mestizo will be open seven days a week for lunch and dinner. Guests will discover many appetizing dishes on the menu, including **Nopales Cactus Steaks, Housemade Chicharrones, Platanos Rellenos, Pepita Crushed Scallops in a Creamy Corn Picadillo and Seafood Paella Fritters with Saffron-chile Mora Aioli.**

The not so adventurous guest can still find a taco on the menu, although Sánchez takes tacos to a whole new level. Giving the traditional taco a contemporary twist, guests' tastebuds are in for a treat. Selections include **Grilled Mahi-Mahi Tacos** and **Skirt Steak Tacos with Roasted Tomatillo Salsa.** Sánchez thinks it is important to point out that the beef and pork products at **Mestizo** are locally sourced from Kansas. Desserts include a **Molten Mexican Chocolate Cake served with Corn Ice Cream** or a **Coconut Flan with spicy Mango Salsa.**

Mestizo's wait staff also excels at pairing the cuisine with some of the finest wines available. The restaurant's cocktail and wine menu was hand selected by Sánchez, and the bar also contains a vast assortment of over 45 tequilas.

Reservations are recommended. The restaurant will be open Monday through Thursday from 11 a.m. to 12 a.m., and open until 1 a.m. on Friday and Saturday evening. Sunday the restaurant will be open until 11 p.m. A private dining area is also available for business meeting and special occasion use.

About Aarón Sánchez and Trifecta Management Group

The Aarón Sánchez and Trifecta Management Group® (TMG) collaboration began in 2007, with a common goal of affording guests the best in dining experiences. The partnership has resulted in great success on several projects and concepts, with Chef Sánchez providing the culinary expertise and TMG leading the operational efforts. Most recently, the team spearheaded the national re-branding of the *House of Blues* restaurant concept, *Crossroads*.

Aarón Sánchez

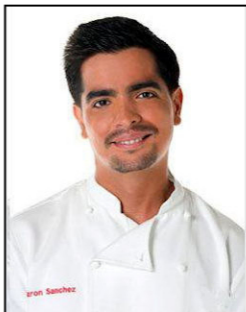
The co-star of Food Network's hit series, *Chopped* and *Heat Seekers*, Aarón is the owner and executive chef of *Centrico* restaurant, located in New York City. He is also the culinary visionary behind *Tacombi Tacqueria* in New York City and *Crossroads at House of Blues* nationwide. Aarón's first restaurant, *Paladar*, was New York's premiere pan-latin restaurant for over 10 years.

The son of celebrated Mexican cooking authority Zarela Martinez, Aarón's passion, commitment and skills have placed him among the country's leading contemporary Latin Chefs.

Aarón began his career with the Food Network as co-host of *Melting Pot*, where he introduced a national audience to his technique and creativity with contemporary interpretations of classic Latino cuisine. Today Aarón stars on multiple Food Network shows including: *Heat Seekers*, *Chefs vs. City*, *Chopped*, *Best Thing I Ever Ate*, and *Dear Food Network Thanksgiving Special*.

Sánchez is the author of "*Simple Food, Big Flavor: Unforgettable Mexican-Inspired Recipes from My Kitchen to Yours*" and "*La Comida del Barrio: Latin-American Cooking in the U.S.A.*"

More information on Aarón Sánchez can be found at chefaaron Sanchez.com and on his Facebook page at facebook.com/chefaaron Sanchez



About Trifecta Management Group

Trifecta Management Group® (TMG) provides innovative concepts, comprehensive management services and value added solutions/systems to the restaurant and retail entertainment industries. The founders and managing partners of TMG comprised the executive management team and the strategic, operational and development nucleus at *GameWorks*, the acclaimed restaurant and interactive entertainment concept founded by Steven Spielberg, Universal Studios and Sega.

TMG has quickly become recognized for its custom concepts in the entertainment and restaurant industries, including the acclaimed *The Corner Alley*®, *4th Street Bar & Grill*, *KDB*™, *Zocalo Mexican Grill* and *Tequileria*®, *Montgomery Grill*™ and *Pizzeria Villagio*™. In 2005, TMG acquired and reinvented *Flannery's Pub*, a neighborhood Irish pub and restaurant that is now a cherished downtown Cleveland landmark and also owns *Cowboy Food and Drink* in Bainbridge, Ohio.

TMG manages venues located in Ohio, Florida, Minnesota, Virginia, Kansas and California. TMG is also engaged in consulting services worldwide.

For more information about **Mestizo** visit mestizoleawood.com. Additional information about TMG can be found at trifecta-mg.com or  [find us on facebook](http://facebook.com/trifectamg).

Trifecta Management Group

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