

The Paramus Post

Chakra Restaurant Completes Management Restructuring, Names Evelyn Hsu General Manager

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Evelyn Hsu

Hsu Brings NJ and NYC Restaurant Management Experience and Flair

Evelyn Hsu has been named general manager of Chakra in Paramus, rounding out the senior management team of the restaurant. A veteran restaurant professional with nearly ten years of management experience, Hsu comes to Chakra from restaurant.mc in Millburn, NJ, where she was the restaurant's managing director and sommelier for three years.

Before restaurant.mc, Hsu launched Peacock Alley restaurant at the Waldorf Astoria in Manhattan, and Copeland restaurant at the Westin Governor Morris Hotel in Morristown, NJ, which garnered a three and a half star review from The Star Ledger while Hsu was there. Hsu's

career also includes an eight year tenure with The Fireman Hospitality Group, managing Red Eye Grill, Shelly's and Trattoria Dell'Arte, and serving as beverage director for Jean Georges Management's Mercer Kitchen at The Mercer Hotel in SoHo and 66 in Tribeca.

Her vision and innovative approach to mixology and wine have earned Hsu the reputation as a whimsical forerunner of exotic libations and smartly picked wine menus and pairings. Hsu's acclaimed signature Shanghai Tea cocktail, a blend of Hennessy XO Cognac, infused sweet vermouth, freshly brewed green tea, Pama Pomegranate Liqueur and fresh lime, has been featured in the San Francisco Chronicle and Hsu has been featured on MSNBC to discuss her insights on the world of wine and cocktails.

"We are thrilled to have Evelyn join the Chakra team," said Chakra co-owner, Jason Longo. "Not only is Evelyn a highly qualified manager, she is also an experienced sommelier, so we anticipate her enhancing our wine menu as well as Chakra as a whole. Her background and experience speaks for itself and we know that her skills, combined with Executive Chef Nelson Martinez's talents in the kitchen, will make for an outstanding culinary experience at Chakra."

Chakra will be closed for vacation Monday, August 24th through Tuesday, September 1st, reopening Wednesday, September 2nd.

About Chakra Restaurant

Chakra Restaurant, located in Paramus, New Jersey, features an inviting menu focused on New American cuisine with European and Asian influences. Dominated by candlelight, the restaurant features a low-lit stone water wall, soft, velvet pillow-backed banquettes, Asian throw rugs, a mahogany bar, as well as romantic, silk-tented bungalows. Raised fire crevices fill the old brick walls, which were built from bricks that are over 120 years old.

The 187-seat dramatic restaurant, located 10 miles from New York City, in the heart of Bergen county New Jersey, is open for dinner Monday through Wednesday from 5:00 to 10:00 p.m., and Thursday through Saturday from 5:00 to 11:00 p.m. Chakra's \$20.09 three-course prix fixe sunset dinner menu is available Monday through Thursday from 5:00 to 7:00 p.m. The inviting lounge is open until midnight Monday to Wednesday, and until 2:00 a.m. Thursday through Saturday. Happy Hour is offered from 4:00 to 7:00 p.m., Monday through Friday, with drink specials and \$2 bar snack menu.

Chakra's monthly wine dinners celebrate wines from a variety of regions and vineyards. A private dining room is available for special events during the day and night. Chakra is a four-time recipient of the Wine Spectator Award of Excellence. Chakra Restaurant is located at W. 144 Rt. 4 (eastbound), Paramus, NJ. For more information, visit www.chakrarestaurant.com or call (201) 556-1530.