



BY CHEF MARLON ALEXANDER

FOR IMMEDIATE RELEASE

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Cru Moves into a New Home in the Marigny

Chef Marlon Alexander brings his culinary talents to the neighborhood

New Orleans, LA, November 2018 – Cru by Chef Marlon Alexander is expanding into their first stand-alone location at the iconic former Feelings Café location at 535 Franklin Avenue in the New Orleans Marigny neighborhood at the corner of Chartres and Franklin. Cru will feature specialty seafood creations, dry-aged beef entrees, craft cocktails, and a unique wine and bubbles list. Open seven days a week, Cru will offer a weekend brunch, dinner service, and happy hour on weekdays and late nights. The location is slated for a New Year’s Eve opening.

Chef Marlon Alexander’s passion for food and memorable experiences is unparalleled. As a private chef for royalty, wall street giants, celebrities, media moguls, and Hollywood power couples; Chef Marlon Alexander has a varied and exciting background exploring epicurean delights. Chef Marlon Alexander is passionate about local clean cuisine. While there are few experiences that one can argue all people enjoy equally, the power of a good meal is one that people from all walks of life both value and appreciate.

Cru by Chef Marlon Alexander will also offer private events and private dining in their two appointed events spaces. Ongoing programming will bring exciting events to the space including a Sunday Drag Brunch, courtyard concert series featuring local artists, karaoke and trivia nights, and a weekly industry night. The restaurant will also support local charitable causes close to Chef Marlon’s heart, including promoting culinary education within the Greater New Orleans area.

Cru by Chef Marlon Alexander serves specialty seafood and meat dishes, unique wines, and craft cocktails in our Marigny and CBD locations.

If you would like more information or to schedule an interview with Chef Marlon Alexander please contact Aaron Jura at 504-266-2856 x 101 or email aaron@chefmarlonalexander.com.

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