

Portland's BlueFin North Atlantic Seafood Appoints New Chef

Executive Chef Gil Plaster Brings New Culinary Point of View to Old Port District

(Portland, ME) - April 2019 - BlueFin North Atlantic Seafood in Portland, Maine has announced that Gil Plaster will take the helm as the new Executive Chef and introduce a fresh culinary perspective with a more refined menu to the Old Port District. In keeping with BlueFin's uniquely Portland point of view, recipes will highlight Maine's bounty of fresh seafood and local ingredients.

Born and raised in Miami, FL, Chef Plaster developed an appreciation for continental cuisine at the age of 15 while working at restaurants in high school. He loved the rush of working in a professional kitchen and knew he wanted to be a chef.

The 18-year veteran first honed his skills in a variety of Maine restaurants including The Inn at Peak's Island and White Cap Lodge. He also worked alongside celebrated Maine chef Christian Gordon who served as a mentor and taught him the critical aspects of managing a successful kitchen. Following his time in Maine, Plaster returned to Florida where he served as Chef de Cuisine for Miami hotspots LuLu in the Grove and Green Street Café and as Executive Chef at the acclaimed Shula's 347 operated by Miami's prestigious Grove Bay Hospitality Group.

"I'm thrilled that my career has brought me back to Maine to lead the team here at Bluefin," said Chef Plaster. "There's nothing better than locally caught seafood, and we plan to feature Maine seafood exclusively on the new BlueFin menu, as well as some fun new items such as BlueFin bowls, pork belly lollipops and housemade seafood ravioli. Our goal is to create a more refined menu that will appeal to both locals and tourists alike."

According to Plaster, he will use molecular gastronomy, a science combining traditional cooking techniques with new technologies and approaches, to create extraordinary tastes and textures, such as beet honey, Maine heirloom carrot foam, Meyer lemon gel, and whipped wasabi aioli. Less adventurous diners need not worry, as the BlueFin menu also offers an impressive selection of refined classic dishes such as Pistachio Crusted Rack of Lamb with herbed fingerlings, Halibut with mushroom ragout and Seared Scallops with parmesan risotto.

Chef Plaster is planning to host a series of guest chefs at BlueFin in June. More details and dates will be announced in coming weeks.

About BlueFin North Atlantic Seafood

BlueFin North Atlantic Seafood offers comfortable casual elegance for visitors and locals alike in the heart of Portland's Old Port District. Executive Chef Gil Plaster creates an impressive menu highlighting exclusively Maine seafood and a variety of other dishes that change seasonally. The cozy BlueFin dining room boasts a fireplace and overlooks an outdoor courtyard for dining alfresco or enjoying a cocktail or glass of wine by the fire pit. In spring and summer months, the courtyard transforms into a lush garden oasis with an arbor of grapevines, crab apple trees and a tranquil decorative pool. BlueFin Atlantic Seafood is located at 468 Fore Street inside The Portland Harbor Hotel, Portland, ME. For reservations call 207.755.9090 or visit bluefinportland.com.