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NEW CHEFS APPOINTED AT TORONTO RESTAURANTS

Wednesday, May 20, 2009

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Matt Rosen has been promoted from executive sous chef at **reds bistro & wine bar** to chef de cuisine at **Four**. Rosen spent more than two years in the kitchen at reds bistro before being elevated into his new role. Prior to joining reds, Rosen worked at **Splendido** in Toronto, and at **Michael Statlander's** Eigensinn Farm. In 2003, he helped open a health conscious café, Lunch Box Soup, in Vancouver.

Named to infer balance, stability and the seasons, Four is a healthy dining restaurant that opened in 2008. It features a menu of premium quality and artfully presented small plates, appetizers, main courses and desserts. Four also provides options for vegetarians and those with other dietary restrictions, including gluten-free dishes for people living with celiac disease. Every dish on the menu contains less than 650 calories.

At **Far Niente**, Frank Romano has been named chef de cuisine. He was chef de cuisine at **Colborne Lane** for two years prior to joining Far Niente, and previously held roles at Toronto's **Senses** and **Zucca** restaurants.

Four and Far Niente are both part of the Signature Group restaurants at **SIR Corp.**, a privately held Canadian corporation that owns and operates a portfolio of 45 casual and fine dining restaurants in Canada. Both Rosen and Romano will report to SIR Corp. Signature Group executive corporate chef, Gordon Mackie, who also provides culinary leadership for Petit Four and reds bistro.



Chef Matt Rosen

Chef Frank Romano

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