



SOCIALIZE

About Tryst

Located in Arlington Center, just a few minutes from the city of Boston, Tryst strives to combine the elegance of upscale city dining with the comforts of a friendly suburban bistro.

Highly acclaimed Executive Chef/Owner Paul Turano's sole focus is to provide guests with creative, delicious, approachable food, and intelligent, detailed service. We take pride in our ever-growing family of regular customers, and we will do all that we can to ensure you the best dining experience possible.

tryst (trist) n.

1. An agreement to meet at a certain time or place <a lovers' tryst>;
2. A meeting or meeting place that has been agreed upon;
3. To us, a love affair with food and wine

Functions & Private Events

Tryst offers a variety of private dining options that will exceed any and all of your event needs. Whether it is a baby shower, birthday, wedding, or anything else you may conjure, you can depend on us to provide an idyllic and memorable event.

Our dining room can host a seated dinner for up to 60 guests as well as a cocktail or buffet event for up to 100 guests. Tryst's intimate, private dining room is also available for private parties of 10-24 guests. Should you prefer to host from the comforts of your own home, Tryst will gladly cater an event of any size. We are also available for private cooking classes for small groups or large parties upon request. Kindly call for more information: (781) 641-2227

Tryst Restaurant

689 Massachusetts Avenue
Arlington, MA 02476
Phone: (781) 641-2227
Email: press@trystrestaurant.com

Hours of Operation

Dinner:
Monday–Thursday: 5:00pm–10:00pm
Friday & Saturday: 5:00pm–11:00pm; Sunday: 4:30pm–9:00pm
Brunch:
Saturday & Sunday: 11:00am–2:30pm

Reservations

Tryst welcomes reservations. Please call us at (781) 641-2227 to make yours today, or [click here](#) to book your reservations online.

Executive/Owner Chef Paul Turano



When asked what kind of fare is served at “Tryst” - a 100-seat, modern American bistro located just north of Boston, Massachusetts, Chef/Owner Paul Turano comes back quickly with words such as “accessible” and “unpretentious;” culinary adjectives previously hijacked and held captive by branding agencies fueled by their chain-driven, casual-concept restaurant clients.

But Turano is leading a one man campaign to release these words held against their will. “I think food and wine can be approachable without sacrificing standards or technique,” says Turano.

While such comments can be expected from any cook serving heaping loads of comfort food, you wouldn’t expect it from a chef serving up dishes like “Red Wine Braised Boar with Hand-Crafted Cavatelli” and “Steak Tartare.” The highly acclaimed Turano is not only honest about his feelings in regards to his craft, but his honesty shows in his cooking, securing one of the highest ratings by *Zagat* for his work.

Not being defined by elitism is only one facet of Turano’s cooking. At his Arlington, Massachusetts restaurant you’ll find a French bistro-style bavette steak resting comfortably next to Italian arancini and a south-of-the-border inspired chorizo flatbread.

Whatever the formula, Chef Turano’s straightforward approach to cuisine works. Tryst, which opened in 2004, and Turano are piling up accolades including glowing reviews from the likes of *The Boston Globe* and the *Boston Herald*, and winning titles such as ‘Best New Restaurant’ from the likes of *Boston* magazine.

Chef Paul Turano, who received his degrees in Culinary Arts from Newbury College in 1995, currently resides in the Greater Boston area and is married with two children.

For more information on Chef Paul Turano or Tryst Restaurant please contact Image Unlimited Communications at 781-721-4624 or info@imageunlimited-boston.com.