

NEW NAME SAME PLACE

Parisa restaurant
rebooting as fusion-themed
'The Three-One-Seven'



Parisa, 317 Montgomery St., Syracuse, will soon reopen as The 317 Restaurant.

By Don Cazentre
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The restaurant at 317 Montgomery St. in downtown Syracuse has had many incarnations: Checkers Cafe, The Brick Alley and, most recently, Parisa.

Now the spot tucked in between a brick-lined alley and the Onondaga Historical Association is poised to have a new identity: It will be called The 317 — or The Three-One-Seven — and will feature modern American fusion cuisine. It is expected to be open in early September.

The fusion element will primarily showcase Japanese and other Asian influences, said chef and co-owner Chance Bear. His menu will include items like a ramen dish with a pea puree and an appetizer of duck ravioli with a raspberry demi-glaze.

Bear was one of the partners in Parisa, which closed in July. He and then-partner Peyman Pourpezeshk gave the place a Persian-influenced menu. Pourpezeshk has left the business.

In the new restaurant,

Bear will partner with Dean Whittles, whose business interests include the bar DJ's on the Hill and DeJon's Hair Design. Whittles and Bear are renovating the restaurant's interior.

Bear is known for his use of avant-garde cooking techniques. One such element he expects to carry over into The 317 is his line of liquid nitrogen-chilled milkshakes.

He is a former chef at the Owasco Country Club in Auburn and Francesca's Cucina in Syracuse. He has been invited twice to cook for special events at the prestigious James Beard House in New York City.

The 317 restaurant will be open seven days, including weekday lunches and dinner Tuesday to Saturday, plus Sunday brunch.



Chef Chance Bear is planning a new fusion menu for The 317. He's shown here at Francesca's Cucina, where he once worked. (Frank Ordoñez / The Post-Standard, file)