



Princeton Dining Destination to Open a Second Location in the King of Prussia Mall

by [Alex Tewfik](#) Aug 10, 2016, 4:07p [@xtewfik](#)

The James Beard nominee expands to the Philly suburbs

King of Prussia, with all of its many chain restaurants either [already open, or opening soon](#), closed a deal with **Scott Anderson's Mistral**, Princeton, NJ's upscale restaurant [making waves](#) for its ambitious small plates menu and dedication to establishing long-lasting relationships with the surrounding community's local farms and purveyors. **Mistral KOP** will be quite the same, only with a more focused effort on sourcing from Montgomery County's farms, aquaculturists and butchers.

Taking up the front entrance of the King of Prussia Mall (between Neiman Marcus and Lord & Taylor), Anderson (a [James Beard Best Chef: Mid-Atlantic nominee](#)) and chef de cuisine **Ben Nerenhausen** aim to bring a similar progressive concept to King of Prussia diners in a 3,700 sq. ft. dining room loaded with an 18-seat bar and 48-seat outdoor patio.

According to Anderson, "Mistral" comes from the name of a strong Mediterranean wind that "sweeps through, bringing fresh air and clearing weather", which is a giant metaphor for Anderson and Nerenhausen's lofty goals for the suburban dining crowd.

This will be Anderson's third restaurant and second restaurant concept. In 2013, he and his business partner **Stephen Distler** opened Mistral in Princeton, and two years later, opened **Elements**, which [got the three-bell nod of approval](#) from *Inquirer* critic **Craig LaBan** plus a [positive review](#) from the *New York Times*.

Mistral KOP is set to open in early 2017.