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## **Phinix Lounge burns bright in Downtown Lynn**

For the Item

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When Sam Pogosov was looking to expand his Phinix brand with the opening of a new restaurant, Lynn immediately popped up on his radar.

Pogosov, who owns Phinix Virtual Kitchens Group, started his business in 2015 to make tasty, health-conscious Mediterranean fare that is also accessible. The company evolved from catering to delivering meals to homes and businesses and offering individually plated meals. In 2021, Pogosov partnered with Mikhael Rakhunov, known as Chef Misha, who has more than 25 years' experience in Mediterranean and Eastern European cuisine, to open Phinix Lounge in Lynn's Central Square.

“I remember I was evaluating several cities, and when I chose Lynn, it was for two broad factors,” said Pogosov. “One was that Chef Misha is a talented chef and a great partner whom I could trust, and two was that Lynn is changing for the better. I wanted Phinix to be a part of this progress and to help accelerate economic growth into the area.”

Chef Misha’s passion for creative, flavorful dishes is apparent in his kitchen. He is always introducing new menu items, but highlights include made-from-scratch hummus, slow-roasted lamb chops, chicken kabobs, and more.

“My culinary vision has come to life through Phinix Lounge, and it’s exciting being a part of the fabric of Lynn, serving as a familiar place for the community to enjoy each other’s company and delicious food,” Chef Misha said.

Located at 56 Central Square, Phinix Lounge is open for dinner on Fridays and Saturdays, with live music on Fridays from 7 to 9 p.m. It will be rolling out brunch on Sundays, starting on Feb. 23. The restaurant also offers home delivery, catering, cooking classes, and private event space for parties of up to 50 people.

The restaurant recently renovated its kitchen to accommodate its expanding services, and the Economic Development & Industrial Corporation of Lynn (EDIC/Lynn) provided loan assistance.

“EDIC support has been huge for Phinix to help us overhaul the kitchen hardware and to be able to truly empower Chef Misha,” Pogosov said. “With EDIC, we feel that we have a great partner as we work together towards a Lynn downtown renaissance.”

“As the City and the downtown continue to evolve, there is a growing demand for restaurant options,” EDIC Executive Director James Cowdell said. “EDIC has been pleased to provide support for Phinix as it continues to establish a downtown presence.”



This article was submitted to The Item and not produced by its editorial staff.