



FOR IMMEDIATE RELEASE

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NEW WINTER 'HIBERNATION MENU' AVAILABLE AT MIEL "BRASSERIE PROVENÇALE"

3-course dinner for only \$35 per person available through March 12, 2010

BOSTON - (January 7, 2010) - Miel "Brasserie Provençale", a warm, light-filled Provence-inspired brasserie located on Boston's glistening waterfront, offers a new '**Hibernation Menu**' to warm souls this winter. Available now through March 12, 2010* the menu includes dishes from a traditional Provençale soup to apple crumble with a lavender twist. This 3-course prix-fixe menu is available for dinner only from 4:00 p.m. - 11:00 p.m. daily at **just \$35 per person** excluding taxes and gratuity (with wine pairing add \$18 per person). For reservations, contact Miel at 617-217-5151 or via www.opentable.com. The Hibernation Menu offers the following three courses:

Appetizer

Pistou Soup

Traditional Provençal Vegetable and Basil Soup

~or~

Salade de Tomate

Vine Ripe Tomato with Burrata Mozzarella Cheese and Organic Greens

Entrée

Pan Roasted Cod Fish

Chickpea Ragout, Lemon Preserve and Fennel Salad

~or~

Chicken à la Mentonnaise

Roast Chicken Breast with Onion Marmalade

~or~

Bavette Steak

Crispy Shallots and Braised Haricots Verts

~or~

Homemade Artichoke Stuffed Gnocchi

Shitake Mushroom and Sundried Plum Tomatoes

Dessert

Crème Brûlée

~or~

Apple Crumbles with Lavender Gelato

*** Please note: this menu will not be available on Valentine's Day - February 14, 2010.**

Valet parking is available - \$13 validated discounted parking for guests is offered through ICON parking located on the lower level of the InterContinental Boston (maximum four hours).

About Miel “Brasserie Provençale”

Miel “Brasserie Provençale” is a AAA Four Diamond-rated restaurant located in the InterContinental Boston at 510 Atlantic Ave. Miel celebrates the organic wonders of Provence highlighting the area’s indigenous products such as its aromatic herbs (de Provence), lavender, honey and olive oil. Nearly all dishes at Miel are created with heart-healthy olive oils. InterContinental Boston formed a culinary partnership with world renowned two-star Michelin-rated Chef Jacques Chibois, owner and operator of “La Bastide Saint Antoine,” a Relais & Châteaux hotel and restaurant in Grasse, France, to serve as the ambassador chef to continuously bring a creative and authentic Provence influence to Miel. For reservations, contact 617-217-5151 or www.opentable.com.

About the InterContinental Boston

InterContinental Boston, which opened in November 2006, is located at 510 Atlantic Avenue on Boston’s historic waterfront in the heart of the city’s financial district and just ten minutes from Logan International Airport. This AAA Four Diamond luxury 424-room hotel is InterContinental Hotels & Resorts’ first property in Boston and in New England. InterContinental Boston offers SPA InterContinental, a 6,600 sq. ft. spa and health club with indoor pool; a signature restaurant – *Miel “Brasserie Provençale”*, a Provence themed brasserie; Sushi-Teq, a tequila bar offering sushi and salsa dancing; RumBa, a rum-inspired bar with a champagne lounge and 32,000 sq. ft. of meeting/function space, including the largest ballroom in downtown Boston. For more information on the hotel, visit www.intercontinentalboston.com and for reservations call 877-747-BOSTON or 617-747-1000.

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