



FOR IMMEDIATE RELEASE

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MIEL “BRASSERIE PROVENÇALE” ABUZZ WITH SPECIALS AND NEW HONEY TASTING DINNER DURING NATIONAL HONEY MONTH

***September Features Honey-Infused Daily Specials, Queen Bee Cocktail and Al Fresco
Honey Tasting Dinner with Donation of Sales Made to Pollinator Partnership***

BOSTON - (August 17, 2009) - Miel “Brasserie Provençale”, a Provence-inspired brasserie (Miel means ‘honey’ in French) located on Boston’s glistening waterfront, celebrates September -- National Honey Month -- with daily honey-infused specials throughout the month in addition to a four-course “**Honey Tasting Dinner**” on **Wed., Sept. 16, 2009**. Miel specializes in the organic wonders of Provence highlighting the area’s indigenous products such as aromatic herbs (de Provence), lavender, olive oil, and of course, honey.

Throughout the month of September, **\$1 from every Queen Bee cocktail sold** in addition to **\$2 from every dinner sold during Miel’s “Honey Tasting Dinner” will be donated to Pollinator Partnership**, a non-profit organization working to protect the health of managed and native pollinating animals vital to our North American ecosystems and agriculture.

While honey is available throughout the year, it is an exceptional treat in the summer and fall when it has just been harvested and is at its freshest. In addition to its reputation as Mother Nature’s nutritive sweetener, research also indicates that honey’s unique composition makes it a healthy antioxidant.

Beginning on Sept. 1, 2009 through Sept. 30, 2009, Miel restaurant chef, Josean Rosado, creates daily honey-inspired entrée dinner specials (served from 4:00 p.m. - 11:00 p.m. daily) to honor this healthy rich golden liquid. In addition, Miel toasts September and National Honey Month featuring **The Queen Bee** cocktail (\$14). This “sweet” martini-style cocktail consists of Grey Goose Pear Vodka, St. Germain Liqueur, honey and lemon with a honey- crusted rim.

On Sept. 16, 2009, Miel features a special four-course “**Honey Tasting Dinner**” which includes wine pairing. The evening will take place in true Côte d’Azur-style on the beautiful waterfront lawn of the InterContinental Boston and will begin at 6:30 p.m. with a honey tasting and a complimentary glass of The Queen Bee cocktail followed by dinner at 7 p.m. The dinner will highlight Miel’s Provençal cuisine with each course infused with honey. Reservations are required and can be made by calling 617-217-5151 (limited seating is available). The four-course “Honey Tasting Dinner” is \$70 per person (including wine pairing) and the menu includes:

AMUSE BOUCHE

Honey-Infused Heirloom Tomato and Watermelon Gazpacho

- more -



APPETIZER

Baby Mache and Curly Endive Salad with
Pancetta, Black Mission Figs, Goat Cheese and Black Pepper-Honey Dressing
2007 Contratto "Arnelle" Gavi di Gavi (Piedmont, Italy)



ENTRÉE (choice of)

Bee Pollen Crusted Chicken Roulade with Honey Roasted Walnuts, Crispy Polenta and Chanterelle
Mushroom Fricasse

or

Pan Roasted Red Grouper with Potato-Fennel Hash, Tomato-Honey Compote and Black Garlic Jus

or

Beef Tenderloin Noisette with Parsnip Purée, Seared Foie Gras and Blackberry-Honey Jus
2007 Jean Luc Colombo "Les Abeilles" Côtes du Rhône Rouge (Rhône Valley, France)



DESSERT

Oven Roasted Peaches with Toasted Almond, Honey Ice Cream and Muscat Crème Anglaise
1996 Marc Bredif "Nectar" Vouvray Vin Moelleux (Loire Valley, France)

Miel also sells an array of artisanal honey made in France and throughout the US. Local honey comes from Boston Honey Co. in Holliston, Mass in addition to raw honey from Honey Gardens Apitherapy in Ferrisburgh, VT. A variety of French honey flavors such as acacia and chestnut are made by Michaud Ours Burn that stem from Provence and the Pyrenees. Other types of honey offered hail from Savannah, GA (The Savannah Bee Company) and Northern Arizona (Mountain Top Honey). Prices range from \$8 - 16.

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). Miel "Brasserie Provençale" is also easily accessed via Boston's Harborwalk, a network of walkways along the waterfront, in addition to InterContinental Boston's private dock that is serviced by City Water Taxi.

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 has 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.