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MIEL “BRASSERIE PROVENÇALE” CELEBRATES NATIONAL POLLINATOR WEEK WITH SPECIAL HONEY MENU

A Taste of ‘Miel’ Three Course Menu Available From June 22 – 28, 2009

BOSTON - (June 16, 2009) – To celebrate the third annual National Pollinator week running from June 22 through June 28, 2009, Miel (which means ‘honey’ in French) “Brasserie Provençale” Chef Josean Rosado has created special ‘Taste of Miel’ menu fusing the elements of honey with essences of France’s Provence region. This special three course menu will be offered for dinner during National Pollinator Week. The cost is **\$38 per person** or **\$56 per person** with wine pairing (excluding tax and gratuity).

National Pollinator Week was officially designated by the U.S. Senate and the U.S. Department of State in 2007 to bring awareness to the dangerous decline of pollinators. Pollinators help produce an estimated 1 out of every 3 bites consumed in the U.S. and domestic honeybees alone pollinate an estimated \$14B worth of crops in the U.S.

Miel “Brasserie Provençale” is a AAA Four Diamond-rated restaurant with a warm Provence glow located in the InterContinental Boston on Boston’s historic waterfront with both indoor and outdoor seating overlooking the InterContinental Gardens and the water. Discounted valet parking (\$13 for a maximum of four hours) is available for Miel guests through ICON parking located on the lower level of the InterContinental Boston. Miel’s Harvest Buffet and four-course Thanksgiving Dinner, each at include:

Honey Celebration - National Pollinator Week

June 22 – 28, 2009

A Taste of Miel...



Appetizer

Roasted Golden Acorn Squash Soup

Black Olive Dust and Ginger-Honey Cream

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Fourme du Ambert

Honey Roasted Seckle Pear, Frisée Lettuce, Candied Fennel

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***Honey Baked Scallop**

Lima Beans, Tomatoes and Orange Zest Crystal Onion

- more-



Main Course

Pan Roasted Acadia Red Fish

Black Olive Puree, Black Sage Honey Jus

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***Honey Mustard Glazed Grilled Duck Breast**

Braised Baby Leeks, Wild Mushroom Risotto

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Lemon Honey Free Range Chicken "à la Mentonnaise"

Roasted with Onion Marmalade



Dessert

Honey Crème Brûlée

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Honey Parfait

Warm Strawberry compote

Reservations are recommended and can be made by calling Miel at 617-217-5151. Miel also offers an 'Olive Oil' Private Dining Room, a circular, glass-enclosed room illuminated by a dramatic chandelier composed of 486 olive oil cruets with a nine-foot diameter chef's table constructed from natural olive [tree] wood, can be booked and seats up to 14.

Miel "Brasserie Provençale" 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 of Miel menu items 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. Chef Chibois serves as the ambassador chef of Miel visiting twice a year to continuously bring a creative and authentic Provence influence to Boston.

About the InterContinental Boston

InterContinental Boston, which opened in November 2006, is located 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 the first InterContinental hotel in Boston (and New England) and offers a 6,600 sq. ft. spa and health club with indoor pool, Miel "Brasserie Provençale," a Provence-inspired brasserie; *Sushi-Teq*, a sushi and tequila bar and *RumBa*, a rum and champagne bar. The hotel also offers 32,000 sq. ft. of meeting/function space, including the largest ballroom in downtown Boston. InterContinental Boston has been named one of ten "Best New Business Hotels of 2006" by *Forbes.com*, voted Best of Boston 2007 as "Best New Hotel" by *Boston Magazine* and was voted among the "2008 Best Business Hotels" in the world by *Fortune* and *Wallpaper* magazines. For more information on the hotel, visit www.intercontinentalboston.com and for reservations call 877-747-BOSTON.

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