



## FOR IMMEDIATE RELEASE

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## MIEL "BRASSERIE PROVENÇALE" PACKS NEW PICNIC LUNCHEES ON INTERCONTINENTAL BOSTON'S WATERFRONT GREEN

*Complete with Wicker Baskets and Fleece Blankets, Picnics Start at \$10 per person*

BOSTON - (July 7, 2009) – The summer sun is finally here and what better way to enjoy the beautiful weather than with a delicious Provence-inspired picnic on Boston's glistening waterfront! Miel "Brasserie Provençale", a Provence-inspired brasserie situated on Boston's historic waterfront, launches its new 'Picnic on the Green' complete with a wicker picnic basket and InterContinental Boston fleece picnic blanket. Miel "Brasserie Provençale" packs a sophisticated Southern French picnic lunch that can be enjoyed in the InterContinental Boston Gardens which includes a large grassy area on Boston's glistening waterfront. **Picnics are available Monday - Friday from 11 a.m. to 4 p.m. from July through the end of September 2009 (weather permitting).**

Guests are encouraged to preorder their picnic which can be picked-up at Miel's hostess stand by calling Miel at 617.217.5151. Or, guests can order directly at the Miel's hostess stand and the picnics will be brought out to your "seat" on the gardens. Note: the picnic baskets and fleece blankets must be returned to Miel following the picnic.

The Miel "Brasserie Provençale: 'Picnic on the Green' menu includes:

### {Salty}

#### **\*Tuna Tartar**

Lemon-Marinated with Tomatoes, Avocado, Black Olive Dust, Tarragon Crème Fraîche  
16

#### **\*Cobb Salad**

Mixed Salad and Micro Greens Topped with Grilled Chicken, Diced Bacon, Hard Boiled Egg, Tomato, Avocado and Crumbled Bleu Cheese  
14

#### **\*Caesar Salad**

Baby Romaine Tossed in Caesar Dressing with Crostini Baguette and Parmesan Crackling  
10

With Provençale Chicken Breast

14

- more -



Miel "Brasserie Provençale" New "Picnic on the Green"/2

**\*Salad Niçoise**

Tuna, Bibb Lettuce, Haricots Verts, Black Olives, Hard Boiled Egg, Tomato, Artichoke Hearts,  
Roasted Peppers and Basil with Olive Oil and Lemon

14

**\*Mini Lobster Rolls**

with Sweet Potato Fries

2 rolls 14      3 rolls 20

**\*Chicken Club Sandwich**

Triple Layers of Lettuce, Bacon, Chicken, Tomato and Egg,  
Served on Toasted Brioche, Whole Wheat or Rye Bread

12

**Grilled Focaccia**

with Melted Brie, Thin Prosciutto Slices and Pesto,  
Served with Tomato Compote and Roquette Salad

12

*All sandwiches are served with Miel "Brasserie Provençale" chips and a green salad*

**{Sweet}**

Fruits 2      Pastries 3.50

**{Liquid}**

Ice Tea 3      Ice Coffee 3      Soda 3      Water 4      "Nantucket Juice" 3.5

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). For questions, guests can call Miel "Brasserie Provençale" at 617-217-5151.

Miel "Brasserie Provençale," a AAA Four-Diamond restaurant located at 510 Atlantic Avenue, has a culinary partnership with world-renowned Michelin-rated chef, Jacques Chibois. Chef Chibois is a 2-star Michelin chef and owner of La Bastide-Saint Antoine, a Relais & Châteaux hotel and restaurant located in Grasse, France. He consults as ambassador chef to Miel bringing his culinary creations and flavors from Provence direct to Boston. Miel "Brasserie Provençale" serves breakfast, lunch and dinner (until 11:00 p.m.) daily in addition to Miel's all-you-can-eat, Small Plates Sunday Brunch from 12 p.m. - 3 p.m. weekly. The outdoor patio and new wine bar is open through September (weather permitting) and overlooks Boston's historic waterfront.

**About the InterContinental Boston**

InterContinental Boston, which opened in November 2006, is located at 510 Atlantic Ave. 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 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](http://www.intercontinentalboston.com) and for reservations call 877-747-BOSTON or 617-747-1000.

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\*Massachusetts Food Code requires disclosure that the consumption of raw or undercooked meat, fish or egg products may increase the risk of food borne illness.

