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MIEL “BRASSERIE PROVENÇALE” CELEBRATES THANKSGIVING WITH TWO PROVENCE- AND NEW ENGLAND-STYLE MENU OPTIONS

Choice of Thanksgiving Day Brunch Buffet or Evening Four-Course Dinner

BOSTON - (November 10, 2009) – Miel “Brasserie Provençale” is giving thanks this year Provence- and New England-style with two delectable seasonal Thanksgiving options. Miel Restaurant Chef Josean Rosado has created special Thanksgiving menus fusing the seasonal fall flavors in New England with essences of France’s Provence region. From 11:00 a.m. - 3:00 p.m. on Thurs., November 26, 2009, Miel will offer a Thanksgiving Day Brunch Buffet with traditional holiday favorites in addition to select Provence-inspired selections. Or, for a more formal Thanksgiving experience, a four-course Thanksgiving Dinner will be served from 5:00 p.m. - 11:00 p.m. that evening.

Miel “Brasserie Provençale” is a AAA Four Diamond-rated restaurant with a warm Provence glow located in the InterContinental Boston overlooking Boston’s glistening waterfront. Miel also offers a stunning ‘Olive Oil’ Private Dining Room -- a circular, glass-enclosed room illuminated by a dramatic chandelier composed of 486 shimmering olive oil cruets and a table constructed from natural olive [tree] wood which seats up to 14. **Reservations are required and can be made by calling Miel at 617-217-5151.** Miel’s Thanksgiving Day Brunch Buffet and four-course Thanksgiving Dinner, each at **\$68 per adult/\$30 per child** (excluding tax and gratuity), include:

THANKSGIVING DAY BRUNCH BUFFET (Served from 11 a.m. – 3 p.m.)

SALADS

Assorted Field Greens, Frisée and Watercress
Vegetable Provençale Salad
Haricot Verts with Roasted Red Peppers, Chickpeas and Caramelized Onion Dressing
Salted Cod Fish Salad Niçoise
Caesar Salad with Parmesan Croutons

RAW BAR

Oysters on the Half Shell
Clams on the Half Shell
Shrimp Cocktail

CARVING STATION

Roasted Turkey, Cranberry Compote, Gravy
Prime Rib, Dijon Mustard, Horseradish Cream, Au Jus
Cider Wood Smoked Salmon, Dill Crème Fraîche

- more -

HOT STATION

Whipped Garlic Potatoes
Roasted Butternut Squash and Apple Soup
Honey Glazed Sweet Potatoes with Burnt Mini Marshmallow
Caramelized Onion, Chestnut and Corn Bread Stuffing

DESSERTS

ASSORTED MINI-DESSERTS TO INCLUDE:

Bourbon Chocolate Pecan Pie
Pilgrim Pumpkin Pie
Apple Cinnamon Pie
Assortment of Cheesecakes
Chocolate Mousse
Pumpkin Crème Brûlée

OR

Four-Course Thanksgiving Dinner Menu
(Served from 5 p.m – 11 p.m.)

SALAD

Petit Field Green Salad with Maple Glaze Pumpkin,
Foie Gras Croutons, Candied Walnuts and Cranberry Honey

SOUP

Roasted Butternut Squash and Apple Soup
Crispy Pancetta and Cider Reduction

MAIN COURSE

Oven Roasted Stuffed Turkey with Caramelized Onion
Corn Bread Stuffing, Whipped Garlic Potatoes and Cinnamon Cranberry Sauce

DESSERT

Pumpkin Crème Brûlée
Selection of Teas and Coffee

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 "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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