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MIEL “BRASSERIE PROVENÇALE” LAUNCHES NEW FALL 2008 DISHES WITH FOCUS ON HEALTH, HONEY AND OLIVE OIL

Michelin Starred Chef Jacques Chibois Brings Provence Direct to Boston

BOSTON - (August 4, 2008) – Fresh off the heels of a visit from Provence from Michelin-starred Chef Jacques Chibois, Miel “Brasserie Provençale” unveils its new fall 2008 lunch, dinner and late-night menus with a wide selection of authentic Provence dishes. Nearly ALL of Miel’s dishes are made with heart-healthy olive oil which complements the Mediterranean-style diet known to help keep the waistline in check, decrease heart disease, reduce the risk of certain cancer and is infused with anti-aging benefits. Open 24-hours, Miel (which means “honey” in French) is a AAA Four Diamond-rated restaurant that overlooks Boston’s historic waterfront and celebrates the organic wonders of Provence highlighting the area’s indigenous products such as its aromatic herbs, lavender, olives, tomatoes, honey and heart-healthy olive oil.

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, traveled from Provence to work alongside Miel’s Restaurant Chef Cyrille Couet and InterContinental Boston’s Executive Chef Didier Montarou in late July 2008 to weave creative and authentic Provence influences into Miel’s dishes for the fall menu. Many of the dishes incorporate fall vegetables, a variety of mushrooms (truffle, chanterelle and black trumpet) with a selection of compotes and purées. New menu items include:

STARTERS (COLD AND WARM)

Prosciutto Spinach and Garlic Tartiflette with Petit Salad
Bijou du Vermont - Warm Goat Cheese with Frisée, Spicy Candied Pine Nuts and Rosemary Honey Dressing
Sautéed Jumbo Shrimp with Saffron Potatoes, Petit Pois and Lobster-Lemon Jus

SOUPS

Chilled Pea Soup with Black Truffle Foam and Crab Salad

FISH/SEAFOOD

Lobsterette (Langoustine)** as part of ‘Le Grand Monte Carlo’ with Cape Cod Topneck and Littleneck Clams, Blue Hill Bay Mussels, Assorted Oysters, Lobster, Lobster Claws , Crab Salad and Shrimp (serves 4)
Sautéed Sea Scallops with Leeks, Salsify, Black Trumpets and Truffle Vinaigrette

****EDITORS NOTE: One of the few locations in Boston offering authentic French langoustine**

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FISH/SEAFOOD CONT'D

Tuna Niçoise (7 oz) - Bibb Lettuce, Haricot Verts, Black Olives, Hard Boiled Egg, Tomato, Artichoke Hearts, Roasted Peppers and Basil with Olive Oil and Lemon
Baked Halibut with Kalamata Olives, Sun-Dried Tomato Emulsion and Basil Purée
Oven-Roasted Whole Lobster with Ratatouille and Creamy Spinach

MEATS

Provençal Crusted Lamb Chops with Eggplant Purée and Tomato Compote
Veal Escalope en Petit Ragout Sautéed in Extra Virgin Olive Oil with Fava Beans, Carrots, Mint and Basil Finished with Sun-Dried Tomato Aioli
Grilled Steak Frite with Crispy Shallots and Miel Pommes Frites - Bavette or Tenderloin

PASTA

Goat Cheese and Roasted Red Pepper Stuffed Gnocchi Pan-Fried with Zucchini, Chanterelle finished with "Moulin de L'Olivette" Olive Oil

SIDES

Ratatouille (\$5)
Olive Oil Whipped Potatoes

DESSERTS

Feuillette de Poire with Olive Oil Ice Cream and Lavender Sauce
Ile Flottante a L'Orange with Honey Meringue and Vanilla Sauce
Profiteroles with Honey Ice Cream and Gianduja Chocolate Sauce

For an even more authentic Provence experience, Miel "Brasserie Provencale offers one of the best al fresco dining spots in Boston (open through late September/early October 2008 – weather permitting) with an outdoor patio surrounded by lush greens, herbs (such as basil, rosemary and thyme) along with brilliant lavender all overlooking InterContinental Boston's promenade, gardens on Boston's waterfront. In addition to the selection of Provence dishes, Miel also offers an extensive list of champagnes and Provence red, white and refreshing rosé wines.

Miel "Brasserie Provençale", open 24-hours, is located at 510 Atlantic Avenue (on the ground floor/waterfront side of the InterContinental Boston) and serves breakfast, lunch, dinner, late-night (from 11 p.m. to 5 a.m.) in addition to "Crazy About Crêpes" Sunday Brunch from 12 - 3 p.m. weekly. Reservations are recommended and can be made by calling Miel directly at 617-217-5151.

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 spa and health club with indoor pool, signature restaurant – *Miel*, a Provence inspired brasserie; *Sushi-Teq*, a sushi and tequila bar with salsa dancing 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.

EDITORS NOTE: A selection of hi-res images of select dishes from Miel "Brasserie Provençale's" fall 2008 menu are available.

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