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Media Contact: Stephanie Loeber
Director of Public Relations
InterContinental Boston
Direct Line: 617-217-5015/Cell: 630-915-4540
E-mail: Stephanie.Loeber@ihg.com

MIEL "BRASSERIE PROVENÇALE" OPENS NEW OUTDOOR WATERFRONT TERRACE WINE BAR

Boston's Only Outdoor Waterfront Wine Bar Offers Live Jazz & Largest Selection of Rosé Wines

BOSTON - (May 21, 2009) – Amidst fragrant lavender, sage and rosemary herb planters and waterfront breezes, Miel "Brasserie Provençale", a Provence-inspired brasserie, opens its new summer/seasonal outdoor Terrace Wine Bar. As **the only outdoor wine bar located directly on Boston's waterfront** at 510 Atlantic Ave., Miel Terrace Wine Bar focuses on French and American wines with an extensive rosé selection, available by the glass or bottle; light, "plates to share" Mediterranean dishes and live Jazz. Miel Terrace Wine Bar will be open everyday from 5 - 10 p.m. in June, July, August and September 2009 (weather permitting). A live Jazz band will play the last Friday of every month from 5 - 9 p.m.

The Miel Terrace Wine Bar's opening is on Sat., May 30, 2009 as part of Miel "Brasserie Provençale's" Official Terrace Opening Party. Open to the public, complimentary tastings of rosé wines and Roederer Champagne will be offered from **5 - 8 p.m.** In addition, Miel "Brasserie Provençale" will provide samples of sweet crêpes, a picnic on InterContinental Boston's waterfront lawns with sandwiches to-go available for sale, and Absinthe samples sponsored by Pernod Ricard. Regular dinner service will be offered in Miel "Brasserie Provençale" both indoors and on the terrace from 5:30 - 11 p.m.

Miel Terrace Wine Bar seats 30 around tables that are made from original Shelby Vineyard (Napa Valley) wine barrels. The bar is illuminated by floor-based hurricane candles and outdoor spot lighting and chalk board menus that feature wines from France and the US and an array of light Mediterranean cuisine.

More than 100 wines from various regions and variety are offered and available in magnums, bottles, half-bottles and by the glass such a **Viogniers** from France, Oregon and Calif.; **Rieslings** from France and Germany; **Pinot Grigios, Pinot Blancs** and **Pinot Gris'** from France, Oregon and Italy; **Sauvignon Blancs** from France and Calif.; **Chardonnays** from France and Calif.; **Rosés** from Provence [France]; **Pinot Noirs** from France, Calif. and Oregon; **Merlots** from France and Calif.; **Shirazs/Syrahs** from France and Calif., and **Cabernet Sauvignons/Cabernet Blends** from Calif., Italy and France.

Some highlights include:

- The largest selection of Provence rosé wines in Boston
- Château l'Angelus, Saint Emillion, 1er Cru Classé, Bordeaux, France 2003
- Far Niente, Napa Valley, Calif. 2005
- Quintessa, Red Blend, Rutherford, Napa Valley, Calif. 2005
- Jean-Marc Pillot Chassagne-Montrachet *Les Chaumes* 1er Cru, France 2005

- more -

The French Mediterranean inspired menu includes:

{Les Plateaux de Fruits de Mer}

Raw Bar

{Antibes}

8 Shrimp, 12 Assorted Oysters,
12 Littleneck Clams, 6 Lobster Claws
(serves 2)

{Oysters on the Half Shell}

Half Dozen or One Dozen

{Clams on the Half Shell}

Half Dozen or One Dozen

{Shrimp Cocktail}

Four Jumbo Shrimp

{Les Assiettes à Partager}

Plates to Share

{Tuna Tartar}

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

{Tuna Rilette}

Served with Baguette

{Smoked Salmon}

Toast Point and Caper Berries

{Roasted Garlic and Red Pepper Hummus}

Served with Pita Crisps

{Antipasto Platter}

Grilled Marinated Vegetables and Roasted Olives
(Serves Two)

{Tomato, Basil, Mozzarella Bruschetta}

{Charcuterie}

Chef Selection of Pâtés
Chef Selection of Cold Cuts
Served with Cornichons, Mustard and Baguette

{Artisanal Cheese Selection}

Served with Pear Chutney, Pear Chips,
Beet Chips and Baguette

{Les Desserts}

Crème Brûlée, Fresh Vanilla Bean

Apple Tart, Olive Oil Ice Cream and Lavender Sauce

Flourless Chocolate Torte, Olive Oil Ice Cream

Chocolate Fondant, Pistachio Ice Cream and Apricot Sauce

Profiteroles, Honey Ice Cream and Gianduja Chocolate Sauce

Ice Cream or Sorbet Seasonal flavors 3 scoops

Bowl of Fresh Berries

New Miel "Brasserie Provençale" Terrace Wine Bar/2

Reservations for Miel Terrace Wine Bar are not required. It is first come, first served. Private terrace parties and gatherings can be arranged with a food and beverage minimum. Valet parking is available - \$13 validated discounted parking for guests is available 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.

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 and for reservations call 877-747-BOSTON or 617-747-1000.

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