



## FOR IMMEDIATE RELEASE

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### **MIEL “BRASSERIE PROVENÇALE” OPENS OUTDOOR WATERFRONT TERRACE WINE BAR AND LAUNCHES NEW BREAD BAR**

*Opens Sat., June 5 and Offers Boston’s Largest Selection of Rosé Wines*

BOSTON - (May 20, 2010) – Think Pink! As the fastest growing sector of the American wine market, rosé wines are capturing Boston’s hearts with its warm pink hues and light summer essence. Miel “Brasserie Provençale”, a Provence-inspired brasserie, opens its seasonal summer outdoor Terrace Wine Bar on Sat, June 5, 2010. As **the only outdoor wine bar located directly on Boston’s Fort Point Channel**, Miel’s Terrace Wine Bar also features **Boston’s largest selection of rosé wines**. And, **new this summer, Miel’s Terrace Wine Bar introduces a Bread Bar** complete with an outdoor oven baking fresh flat breads offering 12 different Provence-style toppings which complement the Wine Bar’s French Mediterranean ‘plates to share’ menu.

Miel’s Terrace Wine Bar features 16 still and sparkling rosé wines, the largest selection in Boston, served by the glass and by the bottle. As rosés are very versatile, light and deliciously refreshing, they are the quintessential summer wine that Bostonians are embracing as the newest must have drink. The rosé wines are from various regions within Provence such as Côtes de Provence, Bandol, Baux de Provence and Côteaux Varois. Champagnes include Taittinger Prestige Rosé, Moët & Chandon Nectar Impérial Rosé NV, Nicholas Feuillatte “Grand Cuvée Palmes d’Or” Rosé, 2000 and many more. In addition, more than 100 red and white wines from various regions (namely France and the United States) and varieties are offered and available in magnums, bottles, half-bottles and by the glass.

**The outdoor Bread Bar features Boston’s only outdoor naan-style oven**, baking Provence-inspired flat bread along the glistening Fort Point Channel. Guests will be able to choose from a dozen toppings to customize their fresh flat bread. Toppings include fresh mozzarella, feta cheese, wild mushrooms, artichokes, olives, oven roasted peppers and more. The Bread Bar will be available at the Miel’s Terrace Wine Bar every Thursday evening from 5 - 11 p.m. (weather permitting) in June, July, August and September 2010.

Miel’s Terrace Wine Bar is located adjacent to Miel’s waterfront patio and seats 40 around tables that are made from original Shelby Vineyard (Napa Valley) wine barrels. The bar feature wines from France and the US complementing an array of light ‘plates to share’ Mediterranean cuisine. Miel’s Terrace Wine Bar will be open everyday from 5 - 11 p.m. in June, July, August and September 2010 (weather permitting).

- more -

*Miel Opens Outdoor Waterfront Terrace Wine Bar and New Bread Bar/2*

Miel's Terrace Wine Bar's French Mediterranean inspired 'plates to share' menu includes:

## **{Les Plateaux de Fruits de Mer}**

### *Raw Bar*

#### **{Antibes}**

12 Shrimp, 12 Assorted Oysters, 12 Littleneck Clams  
(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 Shrimps

## **{Les Assiettes à Partager}**

### *Plates to Share*

#### **{Tuna Tartar}**

Lemon-Marinated with Tomatoes, Radishes, Black Olive Dust with Focaccia chips

#### **{Salmon Rilette}**

Served with Baguette

#### **{Roasted Garlic Hummus}**

Served with Pita Crisps

#### **{Antipasto}**

Grilled Marinated Vegetables and Roasted Olives with Cold Cuts  
(Serves Two)

#### **{Tomato, Basil, Mozzarella Bruschetta}**

#### **{Artisanal Cheese Selection}**

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

## **{Les Desserts}**

**Crème Brûlée**, Fresh Lavender and Rosemary

**Pear and Apricot Tartatin**, Olive Oil Ice Cream and Lavender Honey

**Flourless Chocolate Torte**, Olive Oil Ice Cream

**Goat Cheesecake with Lime Dust and Key Lime Curd**

**Profiteroles**, Honey Ice Cream, Chocolate Sauce

**Ice Cream or Sorbet**, 3 Scoops of Seasonal Flavors

**Bowl of Fresh Berries**

Miel's Terrace Wine Bar's Bread Bar topping includes an array of Mediterranean items such as:

## **{Oven Fresh Flat Breads}**

### *Up to Three Toppings*

Goat Cheese

Feta Cheese

Fresh Mozzarella

- more -

*Miel Opens Outdoor Waterfront Terrace Wine Bar and New Bread Bar/3*

Olives  
Artichokes  
Wild Mushrooms  
Oven Roasted Peppers  
Baby Spinach  
Arugula  
Basil Oil  
Thyme Oil  
Rosemary Oil

Miel's Terrace Wine Bar is first come, first serve. 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 popular Sunday Brunch from 12 p.m. - 3 p.m.

**About the InterContinental Boston**

InterContinental Boston, which opened in November 2006, is located on Boston's historic waterfront on the site where the Boston Tea Party took place, at the base of the city's financial district and just 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 SPA InterContinental, 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, named among the "Top 100 Bars in the US" in *Food & Wine's Cocktails '09*. The hotel also offers 32,000 sq. ft. of meeting/function space overlooking the Fort Point Channel, including the largest ballroom in downtown Boston. InterContinental Boston was voted in 2010 by *Yankee* magazine as "Best Room with a View"; named among the "2008 Best Business Hotels" in the world by *Fortune* and *Wallpaper* magazines; voted Best of Boston 2007 as "Best New Hotel" by *Boston Magazine* and named one of ten "Best New Business Hotels of 2006" by *Forbes.com*. For more information on the hotel, visit [www.intercontinentalboston.com](http://www.intercontinentalboston.com) and for reservations call 877-747-BOSTON.

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