



FOR IMMEDIATE RELEASE

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” CELEBRATES A PROVENCE-INFUSED THANKSGIVING WITH TWO MENU OPTIONS

Choice of Daytime Harvest Thanksgiving Buffet or Evening Four-Course Dinner

BOSTON - (October 29, 2008) – To celebrate its second Thanksgiving, Miel “Brasserie Provençale” is giving thanks this year 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. For a daytime Thanksgiving celebration, from 11:00 a.m. - 3:00 p.m. on Thurs., November 27, 2008, Miel will offer a Harvest Thanksgiving 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 historic waterfront. 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’s Harvest Buffet and four-course Thanksgiving Dinner, each at **\$68 per adult/\$30 per child** (excluding tax and gratuity), include:

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

SELECTION OF DRINKS UPON ARRIVAL

Juices, Soft Drinks, Hot Apple Cider, Coffee and Teas

SALADS

Mesclun Greens, Frisée and Watercress

Vegetable Provençale Salad

Haricot Verts with Toasted Almonds and Parsley Vinaigrette

Truffle Scented White Asparagus and Wild Mushroom Salad

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

- more -

HOT STATION

Chestnut Honey Glazed Salmon
Medley of Vegetables au Gratin
Grilled Corn and Roasted Acorn Squash
Caramelized Onion, Chestnut and Corn Bread Stuffing

DESSERTS

ASSORTED MINI DESSERTS TO INCLUDE:

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

OR

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

FIRST COURSE

Baby Red Oak Leaf and Frisée Salad,
Caramelized Apples, Candied Pecans, Cambozola Cheese Profiterole
Dried Cranberry Vinaigrette

SECOND COURSE

Roasted Butternut Squash, Pear and Ginger Soup,
Pumpkin Seed en Croute

THIRD COURSE

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

FOURTH COURSE, DESSERT

Pumpkin Crème Brûlée
Selection of Teas and Coffee

Reservations are required and can be made by calling Miel at 617-217-5151. Miel's 'Olive Oil' Private Dining Room, a circular, glass-enclosed room illuminated by a dramatic chandelier composed of 486 olive oil cruets with a nine-foot diameter chef's table constructed from natural olive [tree] wood, can be booked and seats up to 14.

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.