



## FOR IMMEDIATE RELEASE

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## **MIEL “BRASSERIE PROVENÇALE” LAUNCHES NEW ‘TUESDAY TASTINGS’ OFFERED OCTOBER 2008 THROUGH JANUARY 2009**

### ***Wine, Champagne and Cognac Paired with French Delicacies Each Month***

BOSTON - (September 15, 2008) – As the cooler air enters the Northeast, this fall InterContinental Boston’s Miel ‘Brasserie Provençale’ warms things up with ‘Tuesday Tastings’. Every Tuesday from 6:00 to 7:30 p.m. beginning in October 2008 through January 2009, Miel “Brasserie Provençale” will feature tastings of four (4) different wines, champagnes or cognacs along with four different versions of the respective French-inspired food with which each beverage is paired. The price for each ‘Tuesday Tastings’ is \$35 per person (not including taxes and gratuities).

For **October and November’s ‘Tuesday Tastings – Wine Tuesdays’**, Paul Segesdi, Miel’s wine expert, will introduce four different international wines every week. He pairs the flavors, aromas and general characteristics of the selected wines with four different French cheeses, charcuterie, chocolate and desserts respectively each week. Teaming up with Paul is Miel’s new restaurant manager, Sophie Lunardi, who will delight guests with anecdotes about the French delicacies that accompany each wine. Sophie’s background in French cuisine comes straight from Aix-en-Provence, France, located in the heart of Provence, where she was born and raised.

In celebration of the holidays and a new year to come, **‘Tuesday Tastings – Bubbles and Pearls’** in **December 2008** will feature champagne and oyster pairings. Each Tuesday, four (4) different champagnes will be featured and discussed by Paul along with a half-dozen of the freshest oysters of the day! The month is extra long, so the bubbly will just keep flowing and Sophie will be on-hand to discuss the French’s love of oysters!

Making for a smooth launch into a new year, **‘Tuesday Tastings – Sweeten Your Spirit’** in **January 2009**, each Tuesday Paul will feature a selection of four (4) cognacs -- brandy produced in the region surrounding the town of Cognac, France. Keeping with French tradition, the featured pairing for January will be a mix of sweet and savory crêpes, a favorite treat the French enjoy in the heart of winter that Sophie will expound upon.

#### **WINE TUESDAYS**

**October 7<sup>th</sup> – ‘Mousing Around’ with Wine and Cheese**

**October 14<sup>th</sup> – ‘Meat Your Match’ - Wine and Charcuterie**

**October 21<sup>st</sup> – ‘Calm Your Craving’ - Wine and Chocolate**

**October 28<sup>th</sup> – ‘Desirez-Vous des Desserts?’ - Dessert Wine and Desserts**

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Miel "Brasserie Provençale" Launches 'Tuesday Tastings' - 2

**WINE TUESDAYS CON'T**

**November 4<sup>th</sup> – 'Mousing Around' with Wine and Cheese**

**November 11<sup>th</sup> – 'Meat Your Match' - Wine and Charcuterie**

**November 18<sup>th</sup> – 'Calm Your Craving' - Wine and Chocolate**

**November 25<sup>th</sup> – 'Desirez-Vous des Desserts?' - Dessert Wines and Desserts**

**"BUBBLES AND PEARLS"**

**CHAMPAGNE TUESDAYS - PAIRED WITH OYSTERS**

**December 2<sup>nd</sup>**

**December 9<sup>th</sup>**

**December 16<sup>th</sup>**

**December 23<sup>rd</sup>**

**December 30<sup>th</sup>**

**"SWEETEN YOUR SPIRIT"**

**COGNAC TUESDAY S - PAIRED WITH CRÊPES**

**January 6<sup>th</sup>**

**January 13<sup>th</sup>**

**January 20<sup>th</sup>**

**January 27<sup>th</sup>**

Reservations are required and seating will be limited to 40 persons. To reserve a spot, guests should call Miel "Brasserie Provençale" directly at 617-217-5151.

Miel "Brasserie Provençale," a AAA Four-Diamond restaurant, 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 Brassiere Provençale" is located at 510 Atlantic Avenue on the ground floor/waterfront side of the InterContinental Boston overlooking Boston's historic waterfront, and serves breakfast, lunch and dinner (until 11:00 p.m.) daily in addition to "Crazy About Crêpes" Sunday Brunch from 9 a.m. - 3 p.m. weekly. Reservations are strongly encouraged. Valet parking is available - \$13 validated discounted parking for Miel guests is available through ICON parking located on the lower level of the InterContinental Boston (maximum four hours).

**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, signature restaurant – Miel "Brasserie Provençale," 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](http://www.intercontinentalboston.com) and for reservations call 877-747-BOSTON.

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