

FOR IMMEDIATE RELEASE

Contact:
Julie Francis
513-929-0525

NECTAR RESTAURANT DINNER CLUB A **HUGE LOCAL SUCCESS STORY**

CHEF/OWNER, FRANCIS
ANNOUNCES HER WINTER/SPRING SCHEDULE OF THEMES

*Eighth Dinner Club Theme “The Many Faces of Chocolate”
on Thursday, February 28th, 2008*

*Ninth Dinner Club Theme “When is an Orange not orange? – the Blood
Orange”
on Thursday, March 20, 2008*

*Tenth Dinner Club Theme “The Real Taste of Butter”
on Thursday, April 17, 2008*

*Eleventh Dinner Club Theme “The True Flavor of Garlic”
on Thursday, May 22, 2008*

*Twelfth Dinner Club Theme “Basil—its not just for Pesto”
on Thursday, June 19, 2008*

CINCINNATI, OH – January 25, 2008 – Nectar, a restaurant featuring contemporary seasonal cuisine using quality local and organic products prepared with a French Mediterranean flair by executive chef / owner Julie Francis is successfully enjoying a big following for its monthly Dinner Club series. The Dinner Club is a fixed priced menu for the evening with a specific theme for all courses. Throughout the series the theme will change monthly.

The **fall** Dinner Club series was a huge success. We delighted full-house crowds with our themes “Everything Mushroom” in October, “Everything Goat Cheese in November, and “Horseradish...more than just one flavor,” in December.

Since the Dinner Club nights at Nectar are generally oversubscribed, Chef/Owner, Francis, decided to announce her entire winter/spring series that will focus on local growers/ingredients. Her five-course menus will focus on the best of these ingredients and our hosts for the series include local celebrities that will delight.

“The Many Faces of Chocolate” on Thursday, February 28, 2008,

our guide will be Marble Hill Chocolatiers. Marble Hill is a specialty retailer of premium artisan chocolates in O’Bryonville. The founder is Bill Sands – the chocolate entrepreneur.

“When is an orange not orange? – the Blood Orange” on Thursday, March 20, 2008,

our guide will be Pic’s Produce. Pic’s is the top fruit and vegetable purveyor to the finest restaurants in Cincinnati. Pic’s is legendary and a fixture in the produce scene for the past 90-years. They are led by the 4th generation of the Pichichero family.

“The Real Taste of Butter” on Thursday, April 17, 2008,

will be led by Marilyn Harris the Nationally recognized Cincinnati radio and T.V. personality, cooking teacher and cookbook author. She was named by Cincinnati Magazine as the city’s “gastronomic guru” and she is a butter “guru” too.

“The True Flavor of Garlic” on Thursday, May 22, 2008,

our guide will be Blue Moon Farm located in Richmond Kentucky. Blue Moon is a small family farm dedicated to producing gourmet quality varietal garlic – grown sustainably.

“Basil – its not just for Pesto” on Thursday, June 19, 2008,

our guide will be Nancy Ogg of Shady Grove Farm. Since 1988, Nancy has been growing herbs on her 100-acre farm in Corinth, Kentucky. She is a standing favorite at Findleys Farmers Market and she assures her customers that her herbs are of the freshest quality, often “picked while you slept!”

With these wonderful ingredients as the base for our Dinner Club evenings, Nectar chef/owner Julie Francis will surely delight everyone’s palates. “Dinner club is our way to connect with our customers on an exciting culinary idea or theme,” says Francis.

Seats are limited for these events that begin at 6:30pm. Reservations are required and can be made at 513-929-0525.

The goal of Nectar is to serve a fusion of wonderful food and great service, in a warm, inviting neighborhood environment and focus on a seasonally changing menu that uses local and organic products.

The restaurant is located at 1000 Delta Avenue, nestled in Mt.Lookout.

###