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NECTAR RESTAURANT MONTHLY DINNER CLUB SERIES IS A BIG SUCCESS

Second Dinner Club Theme is “The Fabulous Fig” on Thursday June 21, 2007

CINCINNATI, OH – May 24, 2007 – 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 launched its monthly Dinner Club. The Dinner Club is a fixe priced menu for the evening with a specific theme for all courses. Throughout the series the theme will change monthly.

The first Dinner Club theme “The Many Flavors of Mustard,” on January 19, 2007, led by local celebrity Gene Goldschmidt of Organic Cornucopia, the self-proclaimed “Horseradish/Mustard King,” was a huge success. The restaurant was full to capacity and excitement over the six courses that highlighted an amazing array of unique mustards. One item that everyone raved about was the Root vegetable crepes with a curried horseradish cream; using Organic Cornucopia's horseradish mustard. Francis added a Madras curry sauce made with chicken stock and cream to the mix. Additionally, the crepes had roasted leeks, fennel, carrots and parsnips. Also, a memorable moment at the event was when everyone tasted Gene’s sprouted mustard. This mustard is made from seeds that are sprouted first and the mustard had a fresher, spicier flavor than plain unsprouted mustard seeds.

For our second Dinner Club Theme “The Fabulous Fig,” Nectar executive chef Francis will create a lively five-course menu that infuses figs at every course. Brian and Carolyn Madison, owners of Madison’s Produce, will be our guides throughout the

dinner for participating patrons so that they enjoy this exciting “themed” meal while they learn something new about figs.

Brian and Carolyn Madison owners of Madison’s Produce at Findlay Market, Northside, or Glendale are known for offering hard to find gourmet seasonal produce. They are the place to get locally prepared products and goods. Madison’s Produce is one a few places that will actually carry fresh figs in season. Also, there are plans to serve Madisonos famous gelato in the dessert course.

Nectar Restaurant is excited after a successful beginning to announce its second Dinner Club theme. “Dinner club is our way to connect with our customers on an exciting culinary idea or theme,” says Francis.

Seats are limited for this event on Thursday, June 21, 2007 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.

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