

FOR IMMEDIATE RELEASE

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NECTAR RESTAURANT'S POPULAR DINNER CLUB  
CELEBRATES ITS FIRST ANNIVERSARY

CHEF/OWNER, FRANCIS  
ANNOUNCES HER SUMMER/FALL SCHEDULE OF THEMES

*Thirteenth Dinner Club Theme*  
*"Summer Squash"*  
*on Thursday, July 24, 2008 and Thursday August 7, 2008*

*Fourteenth Dinner Club Theme*  
*"Homer called it 'Liquid Gold' -- Olive Oil"*  
*on Thursday, August 21, 2008*

*Fifteenth Dinner Club Theme*  
*"The Complex Flavors of the Tomatillo"*  
*on Thursday, September 11, 2008 and Thursday, September 25, 2008*

*Sixteenth Dinner Club Theme*  
*"Delicate Couscous"*  
*on Thursday, October 2, 2008 and Thursday, October 16, 2008*

*Seventeenth Dinner Club Theme*  
*"Beets-More than Just Red"*  
*on Thursday, November 6, 2008 and Thursday, November 20, 2008*

CINCINNATI, OH – June 29, 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 **winter** Dinner Club series was a huge success. We delighted full-house crowds with our themes “The Many Faces of Chocolate” in February, “When is an orange” not orange? – the Blood Orange” in March, “The Real Taste of Butter” in April “The True Flavor of Garlic” in May, and “Basil – its not just for Pesto” in June.

Since the Dinner Club nights at Nectar are generally oversubscribed, Chef/Owner, Francis, is announcing her entire summer/fall series and has added additional dates 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.

**“Summer Squash” on Thursday, July 24, 2008 and Thursday August 7, 2008,**

our guide will be John Hanselman of Crossing Creeks Farm. John, a former city attorney, started his growing career in 1999 by running this fourth generation family farm. They offer high quality specialty vegetables to some of the best restaurants in Cincinnati. Additionally, he grows numerous varieties of heirloom tomatoes, potatoes, French style green beans, summer and winter squash that we will feature at this Dinner Club.

**“Homer called it ‘Liquid Gold’ -- Olive Oil” on Thursday, August 21, 2008,**

our guide will be legendary Buddy La Rosa. Cincinnati pizza legend Buddy La Rosa shares his love of good food by offering his own brand of imported olive oil to the Cincinnati market. Besides creating the most popular pizza business in the tri-state area, Buddy is a true gourmand and has belonged to such organizations as The Society of Bacchus for many years. We will enjoy this special olive oil ingredient for a memorable Dinner Club evening at Nectar.

**“The Complex Flavors of the Tomatillo” on Thursday, September 11, 2008 and Thursday, September 25, 2008,**

will be led by pioneer Sallie Ransohoff specialty grower to celebrity chefs of Cincinnati. Sallie joins us again -- now for an interesting evening on tomatillos. Most people think that tomatillos are simply small green tomatoes. At Dinner Club learn what tomatillos really are and how to use them to add zip and flair to your household dishes.

**“Delicate Couscous” on Thursday, October 2, 2008 and Thursday, October 16, 2008,**

our guide will be Dean Zaidan. Dean owns Deans Mediterranean Imports, a popular Findlay Market destination for Middle Eastern specialty foods. Dean left his native Lebanon and moved to Cincinnati in 1976 with his wife, who is from the area. Trained as a dietitian, Dean began packaging and selling fresh nuts. His business continued to grow, and he expanded, bringing in high quality, hard to find products to the local market. Deans Mediterranean Imports stocks eight different types of couscous that will be an exciting ingredient for us to explore at Dinner Club.

**“Beets – More than Just Red” on Thursday, November 6, 2008 and Thursday, November 20, 2008,**

our guides will be Becky and Robert Portmann of Walnut Ridge Acres. Becky and Bob are located in Clarksville, Ohio, and started selling corn, beans, and tomatoes from a home made stand in 1986. They have two green houses that allow them to grow year round, and to specialize in natural and chemical free growing. Their wonderful beets will be the centerpiece of this exciting Dinner Club theme.

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.

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