

FOR IMMEDIATE RELEASE

Contact:
Julie Francis
513-929-0525

NECTAR RESTAURANT MONTHLY DINNER CLUB SERIES HAS ANOTHER
SUCCESS STORY AND ANNOUNCES ITS NEXT THEME

Third Dinner Club Theme is “You Say Tomato...” on Thursday August 9, 2007

CINCINNATI, OH – July 16, 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 is successfully enjoying a big following for its monthly Dinner Club series. 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 second Dinner Club theme “The Fabulous Fig,” on June 21, 2007, led by Brian and Matt Madison, owners of Madison’s Produce was a huge success. The restaurant was full to capacity and excitement over the five courses that highlighted an amazing array of unique dishes with fig as the star ingredient. One item that everyone raved about was the seared organic salmon with minted bulgar salad, and baby artichokes, in a fig anchoiade (a fresh fig and anchovy compote with herbs and olive oil.) A memorable moment at the event was when everyone met Brian and Matt and learned about their wonderful market and their new Madisano's gelato company.

For our third Dinner Club Theme “You Say Tomato...” Nectar executive chef Francis will create a lively five-course menu that infuses Tomatoes at every course. Sallie Ransihoff, local grower to the chefs, will be our guide throughout the dinner for participating patrons so that they enjoy this exciting “themed” meal while they learn something new about tomatoes.

Sallie Ransihoff is a local grower who is lauded among all of the chefs in the community. Many rave of the quality of her produce that is “an explosion of color and smells,” that make the kitchen smell “like the hills of Tuscany.” Her tomatoes are some of the best in the nation. Many boast that her tomatoes are “fleshy and juicy, but without the water of the typical distributor quality.” You can “taste the earth” in her produce. With her wonderful ingredients as the base for this month’s Dinner Club, Nectar chef/owner Julie Francis will surely delight everyone’s palates.

Nectar Restaurant is excited to announce its third 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, August 9, 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.

###