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NECTAR RESTAURANT MONTHLY DINNER CLUB SERIES CONTINUES THE
SUCCESS STORY

*Fourth Dinner Club Theme is “Maple Syrup: A Flavor for Everyone” on Thursday
September 27, 2007*

CINCINNATI, OH – August 22, 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 third Dinner Club theme “You Say Tomato...” on Thursday, August 9, led by Sallie Ransihoff, local grower to the chefs, 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 tomato as the star ingredient. One item that everyone raved about was the Capriole chevre cheesecake with tomato sorbet. The cheesecake was made with Capriole artisan chevre from Indiana and paired with a tomato sorbet made with Sallie's heirloom tomatoes, basil and red chile. A memorable moment at the event was when everyone picked out a tomato to take home from the amazing display of tomatoes of all colors, shapes and sizes that Sallie brought straight from the farm. Guests also took home a sample of roasted tomato/olive tapenade made by Chef Francis from Sallie's tomatoes.

For our fourth Dinner Club Theme “Maple Syrup: A Flavor for Everyone” Nectar executive chef Francis will create a lively five-course menu that infuses Maple Syrup at every course. Dan Berger, owner of Maple Grove Farm, will be our guide throughout the dinner for participating patrons so that they enjoy this exciting “themed” meal while they learn something new about maple syrup.

Dan Berger is a “lawyer turned farmer” who has an amazing passion for Maple Syrup. He manufactures all of his product by hand. He was quoted by Ann Heller as saying, “This is what I was born to do. I don’t sleep. I don’t play golf. I don’t watch TV. Or even bother with the Internet and email. I like to work. This is what I want to be doing when I’m 80.” With his wonderful ingredient as the base for this months’ Dinner Club, Nectar chef/owner Julie Francis will surely delight everyone’s palates.

Nectar Restaurant is excited to announce its fourth 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, September 27, 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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