

FOR IMMEDIATE RELEASE

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NECTAR RESTAURANT DINNER CLUB ANNOUNCES FALL DINNER CLUB
SERIES SCHEDULE OF THEMES

*Fifth Dinner Club Theme “Everything Mushroom”
on Thursday, October 25, 2007*

*Sixth Dinner Club Theme “Everything Goat Cheese”
on Thursday, November 15, 2007*

*Seventh Dinner Club Theme “Horseradish...more than just one flavor”
on Thursday, December 13, 2007*

CINCINNATI, OH – October 15, 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 fixed priced menu for the evening with a specific theme for all courses. Throughout the series the theme will change monthly.

The fourth Dinner Club theme “Maple Syrup: A Flavor for Everyone” on Thursday, September 27, led by Dan Berger, owner of Maple Grove Farm was a big hit. One dish that charmed everyone was the soy-glazed pork belly with maple and bacon sweet potatoes and braised mustard greens.

Since the Dinner Club nights at Nectar are generally oversubscribed, Chef/Owner, Francis, decided to announce her entire fall 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.

“Everything Mushroom” on Thursday, October 25, 2007, our guide will be Sheltowee Farms. They are located in Bath County, Kentucky -- in the heart of the Daniel Boone National Forest and are considered the premiere gourmet mushroom growers in the area.

“Everything Goat Cheese” on Thursday, November 15, 2007, our guide will be John Prescott of JS Prescott, importer of the finest food goods in Cincinnati. John is best known for bringing quality chocolate into the area and is well-known for his contribution to quality ingredients to the best kitchens in the area.

“Horseradish...more than just one flavor” on Thursday, December 13, 2007, will be led by Gene Goldschmidt better known as the The Horseradish King, of Organic Cornucopia.

With these wonderful ingredients as the base for future 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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