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## **DAMARISCOTTA RIVER GRILL'S "ART AT THE GRILL" SERIES TO SHOWCASE TALENT OF FAMILY AND FRIENDS IN DECEMBER/JANUARY EXHIBIT**

**Damariscotta, ME** - The Damariscotta River Grill's "Art at the Grill" series will spotlight the artistic talent found among its own staff and Maine friends at an exhibit to open December 1, announced Jean Kerrigan, owner and general manager of the midcoast Maine restaurant ([www.damariscottarivergrill.com](http://www.damariscottarivergrill.com)).

"It's important to us to support the arts in Maine, and we feel lucky to be able to highlight for the first time the artistic creations of some of our own gifted employees and regular guests," Kerrigan explained. "We know visitors will appreciate the broad range of mediums and impressive level of the talent among the Damariscotta River Grill family."

The exhibit, which includes paintings, pottery, woodworking, photography and even food art, will be on display at the Damariscotta River Grill through January 11. The public is invited to meet the artists and enjoy light appetizers at a festive opening reception on December 2 from 4 p.m. to 6 p.m. Just in time for those looking for local and truly unique holiday gifts, all artwork will be available for purchase.

"Damariscotta River Grill's 'Art at the Grill' series, which honors new artists every six weeks, has featured more than 60 artists since its inception three years ago. The series has become a popular destination for art enthusiasts and a much-loved part of the Grill's original character.

### **About the Damariscotta River Grill:**

Since its successful launch in late 2003, the Damariscotta River Grill has firmly established itself as a welcome addition to the coastal Maine dining scene. Owned and operated by husband-and-wife team Rick Hirsch (Executive Chef) and Jean Kerrigan (General Manager), the popular restaurant's creative menu features fresh local shellfish, produce and meats, a Wine Spectator Award-winning wine list, and is a favorite of locals and visitors alike.

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