



**For Immediate Release
May 31, 2007**

**Contact: Thom Householder, Front Burner PR, LLC
Ph: 207/899-2750, thom@frontburnerpr.com**

DAMARISCOTTA RIVER GRILL TO HOLD SPECIAL "BABETTE'S FEAST" MOVIE SCREENING AND COMPANION DINNER EVENT

Damariscotta, ME – The Damariscotta River Grill (155 Main Street, Damariscotta), in conjunction with the Skidompha Classic Film Series, has announced it will hold a special "Dinner and a Movie" event on Sunday, June 10th.

"Babette's Feast," winner of the 1986 Academy Award for Best Foreign Film, will be shown at 3:00 pm at Skidompha Library's Porter Meeting Hall at 184 Main Street, Damariscotta. (Elm Street Entrance).

The title character, Babette, has fled her native France, where she operated a fine restaurant, for a small fishing village in Denmark. After spending 14 years preparing simple daily meals for the town residents, Babette shows her gratitude by creating a feast.



Following the movie at 5:00 pm, a replica of the movie's famous meal will be served at the Damariscotta River Grill by Chef Rick Hirsch and Chef Derek Fairbrother. The five-course meal features Oyster Stew of Pemaquid Oysters, Blinis Demidoff, Quails in Their Coffins with Wild Mushroom Stuffing, Spring Green Salad and a dessert of Raclette, Poached Figs and Short Cake. A wine, port or sherry accompanies each course.

"We're so excited to be able to prepare and serve such a memorable meal at such a distinctive event," noted Hirsch. We really think that both movie buffs and 'food scene' folks will really find a great and truly unique event night out at this event."

Reservations are required for both events. Please call Skidompha at (207) 563-5513 to reserve seats for "Babette's Feast."

To reserve seats for the Damariscotta River Grill special dinner, phone (207) 563-2992. The cost of the dinner is \$55 per person.

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 has been a favorite of locals, summer visitors and vacationing celebrities alike. Guests enjoy the restaurant's traditional Clam Chowder and its hearty Beef and White Bean Chili as much as its Maine Shrimp Bruschetta, fresh Lobster Cakes and succulent Pork Osso Buco. The restaurant is highly regarded for its impressive wine list as well, which features a variety of award-winning New and Old World varietals. For further information, or to request an interview with Chef Rick Hirsch, contact Thom Householder at 207/899-2750, thom@frontburnerpr.com.

#