



**For Immediate Release
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DAMARISCOTTA RIVER GRILL TO HOST SPECIAL “BABETTE’S FEAST” MOVIE SCREENING AND COMPANION DINNER EVENT

Damariscotta, Maine – 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 13.

“Babette’s Feast,” a culinary-inspired film that won the 1986 Academy Award for Best Foreign Film, will be shown at 3 p.m. at Skidompha Library’s Porter Meeting Hall at 184 Main Street in 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 fantastic feast.

Following the movie at 5 p.m., a replica of the movie’s famous meal will be prepared at the Damariscotta River Grill by Chef Rick Hirsch. The five-course meal will feature oyster stew of Pemaquid oysters, blinis demidoff, quails in puff pastry with wild mushroom stuffing, spring green salad and a dessert of raclette, poached fruit and short cake. A wine, port or sherry will accompany each course.

“We teamed up with Skidompha for this event three years ago, and guests are still talking about,” said Jean Kerrigan, co-owner and general manager of the Damariscotta River Grill. “If you are a fan of “foodie” films, this one is a classic and should not be missed.”

Seating is limited, and reservations are required for both events. To reserve seats for “Babette’s Feast,” please call Skidompha Library at (207) 563-5513. To reserve seats for the Damariscotta River Grill replica dinner, please phone (207) 563-2992. The cost for the dinner is \$60 per person, and the Grill’s regular dinner menu also will be available to guests.

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.

*For further information about Damariscotta River Grill or to schedule an interview
with Chef Hirsch or General Manager Jean Kerrigan,
contact Ann Ewing at Front Burner PR at Ph: 207/699-5500 or ann@frontburnerpr.com.*

Easily downloadable photos are available at www.frontburnerpr.com/drg

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