



For Immediate Release
October 26, 2007

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DAMARISCOTTA RIVER GRILL TO HOST "THIRD ANNUAL HARVEST DINNER"

Five Course Dinner Celebrates Ingredients from Local Suppliers

Damariscotta, ME – The Damariscotta River Grill (155 Main Street, Damariscotta) hosts its **Third Annual Harvest Dinner on Thursday, November 8**. The evening is a celebration of local ingredients and the fall season. Diners can enjoy a special five-course tasting menu, as well as an a la carte menu.

The five-course harvest tasting menu includes soup, salad, appetizer, entrée, and dessert courses. Highlights include oyster stew or pumpkin-hazelnut bisque; a choice of appetizers including local mussels and oysters; and an assortment of main courses featuring local lamb, chicken, pork and beef. Seafood and vegetarian entrées will also be available.



"Many local farmers and producers work very hard all year to provide us with fresh, healthy, and quality ingredients. Every year, the Harvest Dinner is an opportunity for us to celebrate their work with a wonderful meal that uses these fine ingredients," said Chef Rick Hirsch, who owns Damariscotta River Grill with his wife, Jean Kerrigan.

Several of the local suppliers whose products will be part of the dinner menu include Morning Dew Organic Farm, Pemaquid Oyster Company, and Curtis Custom Meats. These suppliers also provide the Damariscotta River Grill throughout the year, as well.

The five-course harvest dinner menu is \$40 (tax and gratuity not included), and reservations are required. For more information or to make reservations, contact the Damariscotta River Grill at (207) 563-2992.

About the Damariscotta River Grill:

Since its successful launch in late 2003, the Damariscotta River Grill (www.damariscottarivergrill.com) has firmly established itself as a welcome addition to coastal Maine dining. 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 tender 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.

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