



For Immediate Release  
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Contact: Thom Householder, Front Burner PR  
207/699-5500, [thom@frontburnerpr.com](mailto:thom@frontburnerpr.com)

**DAMARISCOTTA RIVER GRILL PREPARES FOR AN EXCITING NOVEMBER WITH FOURTH ANNUAL HARVEST DINNER AND COMMUNITY SUPPER TO BENEFIT RURAL MAINE SCHOOLS**

**Damariscotta, ME** – The Damariscotta River Grill ([www.damariscottarivergrill.com](http://www.damariscottarivergrill.com)) will hold its popular **Fourth Annual Harvest Dinner on Thursday, November 6**. Guests will come together in celebration of fresh and local ingredients where they can enjoy a special five-course tasting menu, or order á la carte.

The five-course harvest tasting menu will feature a soup, salad, appetizer, entrée, and dessert. All courses will include locally produced items including produce from Morning Dew Farms, Hatchtown Farm lamb, and Pemaquid oysters and mussels. A large selection of wine will also be available to compliment the menu nicely and will be priced special for the evening.

The five-course harvest dinner is \$44.00 (tax and gratuity not included) and the á la carte menu will feature entrees ranging from \$14.00 - \$18.00. Reservations are recommended.

“The Annual DRG Harvest Dinner is intended to celebrate the bounty of the season and highlight the many local producers that we are fortunate enough to work with through the year,” said Chef Rick Hirsch, Chef/Owner of Damariscotta River Grill. “We are diligent in placing the utmost importance on providing diners with the freshest, highest quality ingredients.”



*Damariscotta River Grill's  
Chef Rick Hirsch*

Along with the Harvest Dinner, Damariscotta River Grill will be hosting a community supper to benefit Focus on Agriculture in Rural Maine Schools (FARMS), on **Sunday, November 16 from 5-7 pm**. The dinner will include an á la carte menu with entrees priced from \$9.97 - \$12.97.

The FARMS project promotes farm-to-school activities throughout Maine by connecting classrooms, cafeterias, local farms and communities through its goal of educating students on good nutrition and the role that local farms play in promoting healthy communities.

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“We are thrilled to be holding another FARMS benefit dinner,” said Jean Kerrigan, General Manager/Owner of Damariscotta River Grill. “This is a great chance for us to show our support for the schools and farms in our community.”

The Damariscotta River Grill will donate all profits from the November 16 fundraiser to the FARMS program.

In addition to the donations made from the FARMS benefit dinner, Damariscotta River Grill will support the program throughout the month of November. Each day between November 6 and November 16, proceeds from the sale of a daily special entrée will be donated to the FARMS program.

For more information or to make a reservation for these events, call the Damariscotta River Grill at 207/563-2992.

#### **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.

Damariscotta River Grill  
155 Main Street  
Damariscotta, ME 04543

Visit [www.damariscottarivergrill.com](http://www.damariscottarivergrill.com) for information about upcoming events, hours, menu, and directions.

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