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CONTACT:

Christian Megliola, Regan Communications
617-488-2862 (cell) 617-510-8190
Nicole Maffeo, Regan Communications
617-488-2870 (cell) 617-290-5703

WINE AND DINE AT 75 CHESTNUT
-75 Chestnut unveils August food and wine pairing menu-

BOSTON – Each month at 75 Chestnut, Executive Chef Michael Heath and General Manager David Amaral collaborate their ingenious minds to create a special a la carte menu with wine and food pairings, focusing on a specific food, grape variety or wine region. The August selection of choice has been announced and is themed around the savory flavors of Maine lobster and Chardonnay.

The a la carte menu features two appetizers and one entrée. Each selection highlights a delicious lobster dish created by Chef Heath, complimented by a select choice of wine by Amaral. The pairings have been delicately perfected so that each wine enhances the utmost flavor of the dish.

The price of each pairing includes the dish and the wine. The unique duos include:

- **(Appetizer)** Cold lobster and vanilla bean salad over fresh Maiche with toasted croutons, served with a glass of NV Delmamotte Champagne (\$19)
- **(Appetizer)** Chilled lobster and scallops with an herbed orange glaze and saffron and tarragon oils, served with a glass of 2001 Michel Briday Rully (\$19)
- **(Entrée)** Lobster with a champagne butter sauce, spinach parpadelle noodles and salmon roe, served with a glass of 2000 Chalone Chardonnay (\$38)

Tom Kershaw's 75 Chestnut Restaurant recently received the Distinguished Restaurant Award of North America (DiRoNA) – one of the nation's most prestigious awards for fine dining.

75 Chestnut is an intimate restaurant featuring contemporary American cuisine. Tucked away amidst the brownstones on one of the most charming streets of Boston, it is nestled in the city's historic Beacon Hill neighborhood. For reservations, call 617-227-2175.

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