



## FOR IMMEDIATE RELEASE

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## INTERCONTINENTAL BOSTON ABUZZ WITH FIRST HONEY HARVEST FROM OWN ROOFTOP APIARY OF 40,000 BEES

*Miel “Brasserie Provençale” Hosts New ‘Honey Harvest Dinner’ incorporating Hotel’s Honey on Sept. 21, 2010 during National Honey Month*

**BOSTON** - (August 26, 2010) - A roof deck at the InterContinental Boston, a luxury hotel located on Boston’s waterfront, has been abuzz with Boston’s first hotel rooftop apiary. This September, National Honey Month, the InterContinental Boston will be harvesting its first crop of honey. And in honor of this first harvest, Miel “Brasserie Provençale”, a Provence-inspired brasserie (Miel means ‘honey’ in French) located in the hotel, will be offering a four-course **“Honey Harvest Dinner” (\$75 per person including wine) on Tues., Sept. 21, 2010** incorporating the hotel’s own honey.

In late June 2010, the InterContinental Boston introduced at first 10,000 honey bees onto its roof deck apiary and the colony has since has grown to more than 40,000! For the past months, the bees have been hard at work pollinating the flora of an approximate 4 mile radius of the hotel which includes Boston’s expansive 21-acre green space, the Rose Kennedy Greenway, upon which the InterContinental Boston sits and InterContinental Boston’s own waterfront floral and herb gardens. Once home – and they always return – the bees begin producing honey. September will be the harvest for the work these busy bees have put in over the past months. It is anticipated that approximately 40 lbs of honey will be collected.

“Bees are **in** important element in the sustainability of nature and we are proud to do our part in helping nurturing the local environment,” say Didier Montarou, Executive Chef at InterContinental Boston. “Not to mention, we are excited for our first crop of urban Boston wildflower honey anticipating it to be a good floral mix of flavors. In addition to its reputation as Mother Nature’s nutritive sweetener, honey’s unique composition makes it a healthy antioxidant and an ideal complement to Miel’s Provence cuisine.”

InterContinental Boston has been working with a local bee expert to set-up the apiary and train InterContinental Boston’s Sous Chef, Cyrille Couet, on urban bee keeping. And, just installed in Miel “Brasserie Provençale”, is the new **“Bee T.V.”** which showcases a live camera feed from the rooftop apiary on a flat screen for guests to glimpse the honey bees in action.

Miel “Brasserie Provençale” specializes in the organic wonders of Provence highlighting the area’s indigenous products such as aromatic herbs, lavender, olive oil, and of course, honey. On Sept. 21, **2009**, Miel will feature a special four-course **“Honey Harvest Dinner”** with wine pairing. The dinner will highlight Miel’s Provençal cuisine with each course infused with the hotel’s own honey and seasonal ingredients. **Reservations are required and can be made by calling 617-217-5151 (limited seating is available).** The reception begins at 6:30 p.m. with a short tutorial on bees, bee keeping and overview of honey followed by dinner at 7 p.m.

The four-course “Honey Harvest Dinner” is \$75 per person (includes wine pairing) and the menu includes:

AMUSE BOUCHE

*Sage Honey and Sea Salted Pork Belly with Red Wine Vinegar Marinated Cabbage*



APPETIZER

*Pan-Seared Honey Basted Scallops with Prawns, Baby Arugula and Beech Mushroom*



ENTRÉE (choice of)

*Roasted Duck Breast with Yukon Potatoes and Quail Confit with Honey Port Reduction*

or

*Grilled “Loup de Mer”*

*Mediterranean Sea Bass Served with Honey Roasted Root Vegetables and  
Honey Balsamic Wild Red Watercress*

or

*Venison Wellington with Maitaki Mushroom Duxelle and Wild Goose Berry Sauce*



DESSERT

*Pineapple and Honey Gelée Terrine with Almond Milk Mousse*

While not ready to sell the hotel’s own honey yet, Miel also sells an array of artisanal honey made in France and throughout the US. Local honey comes from Boston Honey Co. in Holliston, Mass in addition to raw honey from Honey Gardens Apitherapy in Ferrisburgh, VT. A variety of French honey flavors such as acacia and chestnut are made by Michaud Ours Burn that stem from Provence and the Pyrenees. Other types of honey offered for sale hail from Savannah, GA (The Savannah Bee Company) and Northern Arizona (Mountain Top Honey). Prices range from \$8 - 16 per jar.

Valet parking is available and validated discounted parking is offered to guests for only \$13 through ICON parking located on the lower level of the InterContinental Boston (maximum four hours). Miel “Brasserie Provençale” is also easily accessed via Boston’s Harborwalk, a network of walkways along the waterfront, in addition to InterContinental Boston’s private dock that is serviced by City Water Taxi.

**About Miel “Brasserie Provençale”**

Miel “Brasserie Provençale” is a AAA Four Diamond-rated restaurant located in the InterContinental Boston at 510 Atlantic Ave. Miel celebrates the organic wonders of Provence highlighting the area’s indigenous products such as its aromatic herbs (de Provence), lavender, honey and olive oil. Nearly all dishes at Miel are created with heart-healthy olive oils. Miel also offers Boston’s largest selection of rosé wines, and seasonal outdoor waterfront seating overlooking Boston’s glistening waterfront. For reservations, contact 617-217-5151 or [www.opentable.com](http://www.opentable.com).

**About the InterContinental Boston**

InterContinental Boston, is located on Boston’s historic waterfront on the site where the Boston Tea Party took place, at the base of the city’s financial district and just minutes from Logan International Airport. This AAA Four Diamond luxury 424-room hotel is the first InterContinental hotel in Boston (and New England) and offers SPA InterContinental, a 6,600 sq. ft. spa and health club with indoor pool, Miel “Brasserie Provençale,” a Provence-inspired brasserie; *Sushi-Teq*, a sushi and tequila bar and *RumBa*, a rum and champagne bar, named among the “Top 100 Bars in the US” in *Food & Wine’s* *Cocktails ’09*. The hotel also offers 32,000 sq. ft. of meeting/function space overlooking the Fort Point Channel, including the largest ballroom in downtown Boston. InterContinental Boston was voted in 2010 by *Yankee* magazine as “Best Room with a View”; named among the “2008 Best Business Hotels” in the world by *Fortune* and *Wallpaper* magazines; voted Best of Boston 2007 as “Best New Hotel” by *Boston Magazine* and named one of ten “Best New Business Hotels of 2006” by *Forbes.com*. For more information on the hotel, visit [www.intercontinentalboston.com](http://www.intercontinentalboston.com) and for reservations call 877-747-BOSTON.