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NECTAR RESTAURANT TO START MONTHLY DINNER CLUB SERIES

First Dinner Club Theme is “The Many Flavors of Mustard” on January 19, 2007

CINCINNATI, OH – January 1, 2007 – Nectar, a restaurant featuring contemporary seasonal cuisine using quality local and organic products prepared with a French Mediterranean flair by executive chef / owner Julie Francis is launching a monthly Dinner Club. The Dinner Club is a fixed priced menu for the evening with a specific theme for all courses. Throughout the series the theme will change monthly.

The first Dinner Club theme is “The Many Flavors of Mustard,” on January 19, 2007, led by local celebrity Gene Goldschmidt of Organic Cornucopia, the self-proclaimed “Horseradish/Mustard King.” Nectar’s executive chef Francis will create a lively five-course menu that infuses mustard at every course. Gene Goldschmidt will be the guide throughout the dinner for participating patrons so that they enjoy this exciting “themed” meal while they learn something new about mustard. For example, there are many varieties of mustard such as Jalapeno, Horseradish, Honey, and Zydeco (a Cajun/Creole mustard) that can be leveraged in the exciting dinner club menu.

Nectar Restaurant is excited to begin the Dinner Club series as a way to “connect” with customers on an exciting culinary idea or theme. In the future, Nectar will tackle themes such as local organic produce, olive oil, maple syrup, and artisan cheese to name a few.

Seats are limited for this event on Friday, January 19, 2006 at 6:30pm. Reservations are encouraged and can be made at 513-929-0525.

The goal of Nectar is to serve a fusion of wonderful food and great service, in a warm, inviting neighborhood environment and focus on a seasonally changing menu that uses local and organic products.

The restaurant is located at 1000 Delta Avenue, nestled in Mt.Lookout.

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