



For immediate release

The Press Room

Summer 2008

The Press Room introduces a new menu this June. The summer menu takes pride in mouthwatering staples such as *Red Mullet with Ratatouille & Basil Dressing*, *Pan Roast Guinea Fowl with Summer Vegetables* and *Fish Soup with Rouille* among its many tasty offerings. In a similar vein, dessert carries The Press Room's favorites including new desserts: *Mango Parfait* and *Tarte al' Orange* all created by head party chef, Emma Renfrew. Summer has also unveiled more additions to the restaurant's brunch menu. Expect to find *Corned Beef Hash*, *Boiled Egg & Soldiers* and many other weekend favorites.

Boasting new cocktails, The Press Room continues to uphold its famous house cocktail, *Bloody Mary*. Joining the list is *The Press Room Martini* and healthy drinks such as *Classic Citron Pressé* and *Parisian Cool*, both non alcoholic options. The restaurant also revitalized its wine list to supplement the summer menu. Wine lovers can tarry on with well over 90 different wines to complement their meal.

The Press Room is an all-day brasserie serving simple French-European fare. Open daily for lunch and dinner, the brasserie offers weekend brunch and afternoon tea on Saturdays and Sundays. Doubling as a restaurant and café, The Press Room serves simple dishes in a relaxed setting.

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