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EPICUREAN ESCAPE: 1000 ISLANDS HARBOR HOTEL ROLLS OUT ONE-OF-A-KIND FALL DINNER SERIES PAIRED WITH ATTRACTIVE OPTION FOR OVERNIGHT STAYS

CLAYTON, N.Y. – Oct. 21, 2015 – [1000 Islands Harbor Hotel](#), the AAA Four Diamond gem perched along the St. Lawrence River, is quickly becoming a year-round hub for visitors who wish to enjoy the serenity and scenery of New York's Thousand Islands region. Throughout the fall and winter the hotel will host a series of delectable dinners designed to highlight cuisine from near and far as well as Clayton's undoubtable charm.



The epicurean adventures start on Friday, Oct. 30, as the hotel shows-off the region's bounty with a seven-course **Farm-to-Table Dinner** starting at 6 p.m. The menu includes a *Harvest Greens and Beets Salad*; *Burrville Cider and Squash Bisque*; *Marrow Butter and Toast*; *Cross Island Farm Goat Bolognese*; *Vineyard Gratina*; *St. Lawrence Beef Short Ribs*; and *New York Maple Bacon Crème Brulee*. Dinner is priced at \$79 per person, plus tax and service charges, and includes expertly paired wines from the locally based Coyote Moon Vineyards. Guests can also opt to enjoy dinner for two and overnight accommodations, starting at \$277.

On Monday, Nov. 9, the foodie fun continues with a **Wild Game Dinner** featuring beer pairings by Wood Boat Brewery, kicking off at 6 p.m. The seven-course menu consists of *Wild Boar Belly Salad* and *Pardon Me Pale Ale*; *Grilled Pheasant* and *Burrville Hard Apple Cider*; *Blackened Rabbit Saddle with Quail Egg*

Bearnaise and Channel Marker IPA; Golden Beet Gelato with Mascarpone and Poppyseed; Reisling-Braised Venison Shank and Oatmeal Stout; Elk Loin with Stone Ground Mustard Reduction and Cherry Wheat Ale; and Candied Duck Prosciutto with New York Maple Ice Cream and Punkin' Wheat Ale. Dinner is \$79 per person, plus tax and service charges. To make a night of it, guests can book overnight accommodations and their dinner for two, starting at \$267.

On Friday, Jan. 22, starting at 6 p.m., guests can take a trip around the world—*sans* passport—and enjoy 1000 Islands Harbor Hotel's **Seven Continents Dinner**, featuring meals inspired by the world's many diverse and intricate flavors. Africa: *Moroccan Chickpea Soup and Flatbread*; Europe: *Berkshire Pork Cheeks with Leek Tartar of Creamy Polenta*; Asia: *Free-Range Chicken Breast and Yuzu Sauce over Black Sesame Rice Noodles and Baby Bok Choi*; South America: *Caribbean Corn Salad with Plantain and Purple Yam Chips*; Australia: *Lamb Backstrap with Blood Orange Sauce, White Bean Puree and Broccolini*; North America: *Crispy Long Island Duck Breast with Fig Molasses over Farro Salad and Rainbow Carrots*; Antarctica: *Gin, Tonic and Lemongrass Shaved Ice with Lavender Syrup*. Complementary wines will accompany each dish. Dinner is \$79 per person, plus tax and service charges. Dinner for two and overnight accommodations start at \$267.

Reservations are required for all dinners and can be made by calling 315-686-1100 ext. 7012. For more information visit www.1000IslandsHarborHotel.com or call 315-686-1100.

About 1000 Islands Harbor Hotel

1000 Islands Harbor Hotel offers 105 deluxe guest rooms and suites, sophisticated dining, and state-of-the-art function space on the St. Lawrence riverfront in the heart of New York's spectacular 1000 Islands region. The hotel opened in July 2014 as the third of Buffalo-based Hart Hotels' Harbor Hotels brand, which also includes the Four Diamond-rated Portland Harbor Hotel in Portland, Maine, and Watkins Glen Harbor Hotel in Watkins Glen, New York. The 1000 Islands Harbor Hotel is located at 200 Riverside Drive, Clayton, NY 13624. Call 315-686-1100. For more information, visit www.1000islandsharborhotel.com.

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