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## Natalie's To Present "a Maine No?!" At James Beard House In Nyc And In Camden

**CAMDEN, Maine** (December 1, 2008) - Natalie's, the award winning French inspired restaurant at the Camden Harbour Inn, is planning a special menu, A Maine No?!, for the James Beard House in New York City on Wednesday, December 10. The five course menu will also be served at Natalie's beginning Monday, December 15 through the end of the month. The Maine No?! menu will be available in addition to the restaurant's regular menu.

Raymond Brunyanszki, co-owner of Natalie's and the Camden Harbour Inn, worked closely with chef de cuisine Lawrence Klang to create the menu, "We are honored to have been invited to present a Maine No?! at the James Beard House, and we are looking forward to sharing this meal with many of our regular guests as well, at the restaurant back home in Camden." Brunyanszki added, "We had a wonderful time planning this holiday meal highlighting Maine ingredients and Lawrence's culinary skills."

For many Chefs, cooking at the James Beard House is a career highlight. Chefs who are now household names, including Wolfgang Puck, Cat Cora, Todd English, Bobby Flay and many others, have cooked at the James Beard House or have won one of the prestigious James Beard Foundation Awards.

Maine No?! opens with one of Natalie's specialty cocktails, Victoria's Secret, and several hors d'oeuvres, including Maine Damariscotta River oyster with apple cider gelee. Other courses on the Maine No?! menu include cappuccino of wild mushrooms topped with Madeira foam and essence of nutmeg; spiced leg of wild boar served with savoy cabbage Anson Mills galette, and preserved Maine blueberry and banyuls jus and roasted breast of wild partridge served with chestnut angel hair, black truffle and sauce salmis.

Natalie's will feature Maine products including wines provided by Bettina Doulton, owner of CellarDoor Winery and Jack Scully of Easterly Wines. Linda Rank of Ducktrap in Lincolnville will provide smoked shrimp for the amuse, a croquette of smoked shrimp; and Doulton will provide the Riesling accompanying the Wild Mushroom Cappuccino. Native Maine Produce will provide most of the vegetables used for this special Christmas menu.

The meal, without wine, will be \$89 per person at Natalie's. Reservations are recommended and can be made by calling 207-236-4200.

The James Beard House hosts dinners at its Greenwich Village location in NYC throughout the year, featuring guest chefs from around the world. Other featured guest chefs this December come from restaurants including KO Prime at Nine Zero Hotel/ Boston; River Oaks/ Memphis; 5 Fifty 5 at the New Orleans Marriott/ New Orleans; and Coyote Cafe/ Santa Fe. The James Beard Foundation offers a variety of different types of events designed to educate, inspire, entertain, and foster an appreciation of American cuisine. The organization is a non-profit and provides scholarships, workshops and more and is best known for its annual James Beard Foundation Awards, which recognize and honor excellence among chefs, cookbook authors, food journalists, restaurant designers, and others working in the food and beverage industry.

Chef Klang received his formal culinary training at Le Cordon Bleu L'Art Culinaire, London, and has worked in kitchens including London's Claridge's Hotel; Restaurant Jacques Maximin, Vence, France; Criolla's Restaurant, Grayton Beach, Florida, Restaurant Saint Emillion, Fort Worth, Texas, and, most recently, Fish out of Water, Watercolor Inn, Florida. Everything at Natalie's is made from scratch, and the menu changes seasonally.

The Camden Harbour Inn offers world-class service and amenities, and 18 unique guestrooms and suites - each with a distinct style and dazzling view - and every conceivable modern convenience. Opulently decorated with a stylish mix of rare antiques and modern chic designs, several guestrooms offer wood burning fireplaces, balconies and/or private decks. With its inviting wrap-around porch, white clapboard siding, fine roof lines and stunning views, the Inn attracts a discerning upscale clientele who return often to experience one of New England's most tranquil, inspired and treasured settings.

For information or reservations, visit [www.camdenharbourinn.com](http://www.camdenharbourinn.com), or call 207-236-4200.

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A Maine No?!

Cocktails and Hors d'oeuvres

Le secret de Victoria

Awaken your senses with this risqu? martini made of Hypnotq, Ohranj Stoli and a secret ingredient.

Hu?tre en gel?e  
Maine Damariscotta River oyster with apple cider gelee and granite

Carpaccio hiver  
Fennel and orange rubbed Carpaccio of Fallow Deer with  
grilled endive sous vide, beet and horseradish

Foie gras Armangac  
Seared foie gras accompanied by Armagnac macerated  
and fried green grapes

2007 Chenin Blanc-Viognier, Napa Valley CA (Pine Ridge Winery)

Menu de No?l

Cappuccino soutenu dans une caverne  
Cappuccino of wild mushrooms topped with Madeira foam  
and essence of nutmeg  
NV Reisling, Maine USA (CellarDoor Vineyard)

Sanglier enchant? par la lumi?re dans l' obscurit?  
Spiced leg of wild boar served with Savoy cabbage Anson Mills galette,  
and preserved Maine blueberry and banyuls jus.  
2005 Cotes du Rhone Les Arbousiers (Domaine Remejeanne)

Sorbet par un ange  
Pomegranate and pear sorbet

Perdrix sauvage anges et oiseaux de apportant la paix  
Roasted breast of wild partridge served with chestnut  
angel hair, black truffle and sauce Salmis  
2005 Stags Leap District Cabernet, Napa Valley (Pine Ridge Winery)

Saumon sauvage situ?e sur la paille, avec un arri?re-plan des planches fum?es  
Maine Atlantic wild salmon fillet accompanied with Choucroute  
and a lightly smoked salmon nage  
2006 St. Veran Terres Noires (Verget)

Le grand finale de l' est  
Clementine confit, orange cr?me Bavaroise, Mandarin sorbet  
2006 Muscadet de Rivesaltes Vin Doux Naturele (Mas Amiel)

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