



For Immediate Release
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DAMARISCOTTA RIVER GRILL TO KICK OFF EXHIBIT WITH HOLIDAY GIFTS AND EDIBLE ART

Damariscotta, Maine – During the height of shopping season, the Damariscotta River Grill (www.damariscottarivergrill.com) will be holding a holiday art show designed to showcase fine art perfect for gift-giving. The show, to launch December 13, will spotlight 15 local Maine artists who have previously exhibited at the Grill and will feature a wide range of artistic styles and prices.

“Original art makes for a thoughtful gift,” said Jean Kerrigan, co-owner and general manager of the Grill. “Shoppers looking for something truly unique are certain to find just the right thing for family and friends at our upcoming show.”

The show’s opening reception, scheduled for Thursday, December 16, from 4-6 p.m., will feature “edible art” – both to enjoy at the reception and to select for presents. Along with savory and sweet treats, Chef Rick Hirsch will serve *bouche de noel*, a beautiful yule log sponge cake artfully decorated with meringue mushrooms. Guests are invited to order the traditional holiday delicacy for upcoming parties and gatherings at home.



“Pond Gold” by Sally Loughridge

Special guest Dean’sSweets of Portland will be on hand to share samples and offer elegant gift packages of their extraordinary hand-dipped, dark chocolate truffles. Recommended by *Saveur* magazine, Dean’s recently earned “Best Truffle” and “Best Traditional Chocolate” at the 2010 Boston Chocolate Salon. In addition, the Grill will spotlight Doral International, an Italian importer known for its artisan chocolates and hard candies. Guests can select from an array of confections already wrapped in colorful packages and ready for gift-giving.

The featured artists will represent a range of mediums, including quilts by Yvonne Lameraux; and pastels, oils and watercolors by Claudette Gamache, Jan Kilburn, Abbie

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Williams, Sally Loughridge, Nancy O'Brien MacKinnon and Marlene Loznicka, to name just a few. An added highlight, prints by Jake Day, whose historic dioramas are on display in Damariscotta and have been featured in *Down East* magazine, will be on display and available for sale.

Prices for the artwork range from \$75 - \$500. As pieces are sold, more will be added, giving repeat guests to the Grill new opportunities to enjoy the art selections and find additional gifts. The show will be on display December 13 - January 18.

For more information about Art at the Grill, visit www.damariscottarivergrill.com or contact Kim Traina at jumpstartcreative@gmail.com. Dinner reservations can be made by calling 207-563-2992.

About the Damariscotta River Grill:

A favorite of locals and visitors alike, the Damariscotta River Grill has firmly established itself as a welcome addition to the coastal Maine dining scene since its successful launch in late 2003. Owned and operated by husband-and-wife team Rick Hirsch (Executive Chef) and Jean Kerrigan (General Manager), the popular restaurant's creative menu features fresh local shellfish, produce and meats, complemented by a *Wine Spectator* Award-winning wine list.

*For further information about Damariscotta River Grill,
or to schedule an interview with Chef Hirsch or General Manager Jean Kerrigan,
contact Ann Ewing at Front Burner PR at Ph: 207/699-5500 or ann@frontburnerpr.com.*

Easily downloadable photos are available at www.frontburnerpr.com/drg.

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