



For Immediate Release
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WINDOWS ON THE WATER ANNOUNCES REGIONAL PRESS AWARD, LAUNCH OF NEW WEB SITE, AND FEBRUARY SPECIAL EVENT PLANS

Kennebunk, ME – Renowned Chef John Hughes, known for his innovative, seasonal New American cuisine, today announced that his new “White Porch Bistrot,” situated on the grounds of his popular Windows on the Water restaurant in Kennebunk, has received the coveted “Gold Plate Award” from New England Cable News network’s popular “TV Diner” series. “Some of the highest-quality, most beautifully presented American cuisine we’ve ever had,” enthused TV Diner host Billy Costa, who went on to single out the restaurant’s flawless service and knowledgeable waitstaff.

“We’re excited that so many folks both from Maine and from out-of-state have already discovered the Bistrot,” said Hughes. “We just launched this new venture this past December with the goal of making it a comfortable, pub-style restaurant that serves first-rate coastal Maine items prepared with our usual ‘twist’ on the ordinary, and have been really pleased by how quickly that concept has taken off.”

Part of the White Porch Bistrot’s draw is no doubt the weekly events Hughes offers to patrons, including the restaurant’s WineDown Thursdays, casual wine tasting events held each Thursday beginning at 4:30 pm, and the Bistrot’s festive Hospitality Nights, held each Monday, where hospitality field employees are offered a variety of drink specials and half-price entrées from the Bistrot’s first-rate menu.

Hughes also announced today the launch of his new Web site (www.windowsonthewater.com), and noted that he already has received enthusiastic feedback on the site from longtime patrons. Web site visitors can sign up for Hughes’s popular “What’s Cookin’” newsletter, filled with food musings and trivia, flavorful recipes for home cooks, and recent news about restaurant happenings.

“Visitors to our site will find a lot more than simply our hours of operation and contact information. We keep our site fresh with up-to-date menus and wine lists for both Windows and our White Porch Bistrot, news about upcoming events, video from recent television appearances, and feedback from press,” Hughes said. “Windows on the Water has had such a strong presence in Maine for the past 22 years, and we think that helps explain why our neighbors take such a keen interest in tracking the news at our restaurant. Our revamped Web site will hopefully provide another good way for them to do just that.”

On the special events front, Hughes noted that he and his Chef de Cuisine, Steve Rogers, will be offering a romantic **Valentine’s Day** dinner experience for patrons, featuring such wonderful selections as Wasabi Encrusted Tuna with Sesame-Ginger Rice Cake; Butter Poached Lobster with Lobster-Cauliflower Reduction; Pan-Seared Rib Eye “Filet Mignon” with au Gratin Potato and Prosciutto di Parma Demi-Glace; Seafood Risotto with Scallops, Mussels, Shrimp & Cod, and many more choices. Interested guests are invited to phone 207/967-3313 for reservation information.

Additionally, Hughes's highly regarded series of Cooking Class Dinners will continue on **Tuesday, February 20**, when he offers a three-course demonstration dinner to his culinary "students" at Pillsbury Appliance, located on Route One, Kennebunk. Each of the three courses will be coupled with beautifully paired wine offerings, and detailed recipes for each course prepared. Guests will enjoy informal "Q&A" time with Hughes on prep skills, techniques used, and choice of ingredients. These events book quickly; interested parties should call **207/985-6783** to reserve their slots.

"We had a great holiday season, and already are making plans for spring," Hughes concluded. "Like every year, I'm excited about the many special events we've got in the works, and the handful of great plans and new menu items we're brainstorming in our kitchen to help kick off another wonderful spring in Maine."

About John Hughes:

A favorite dining destination among Maine residents and visitors for over two decades, Kennebunk's renowned Windows on the Water restaurant continues to "wow" patrons and food press alike with Chef and Owner John Hughes's innovative New American Cuisine, award-winning wine list and flawless service. Hughes, long considered one of New England's foremost chefs, continues to earn widespread acclaim throughout the region for his creative, high-energy, seasonal American cuisine. The talented Maine chef maintains his active, pioneering involvement in sustainable agriculture efforts and in Maine's influential "Farm-to-Table" movement, and offers dynamic menu selections which incorporate only the freshest and most seasonal of organic and all-natural ingredients. Hughes's popular "What's Cookin'" newsletter, sent to several thousand enthusiastic subscribers each month, illustrates his firm commitment to sustainable agriculture, quality ingredients, and the importance of offering genuinely relaxed and enjoyable dining experiences. In addition to numerous television appearances and favorable reviews he has to his credit, Hughes also earned appointment to the prestigious Master Chefs Institute of America – the only chef in Maine ever to be so honored.

For further information, or to schedule an interview with Chef Hughes, please contact:

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