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Lemaire to Feature Food Festival Specials

Inspired By the Foods That Have Created Richmond's Favorite Events

Richmond, Va. (May 26, 2010) – Chef Walter Bundy of Lemaire will be creating a special menu item each week preceding the annual festivals that honor the region's most beloved products. Combined with vegetables and herbs from his own urban garden located at The Jefferson Hotel and other locally grown items, each special will be a celebration of the bounty of Virginia and the perfect addition to Lemaire's farm-to-table menu.

"We are very excited to create innovative dishes featuring the summer and fall ingredients that we love and are so representative of the season," said Bundy. "To be able to combine that with a local culinary event that we also love, is the perfect opportunity to share a bit of Richmond with all our guests, both the locals that support us regularly and our hotel guests visiting from around the country."

Hand crafted cocktails will be available in Lemaire's bar also featuring the fruits and vegetables of the summer festivals.

Specials will be presented for the following events:

Ashland Strawberry Festival on June 5th
Hanover Tomato Festival on July 10th
Carytown Watermelon Festival on August 8th
Shockoe on the Half Shell on September 18th
Central Virginia Pork Festival on October 23rd

Lemaire is located at 101 West Franklin Street. Hours of operation are 5 to 10 p.m. daily. The bar and lounge serves an eclectic selection of small plates and late night fare from 4pm to 12 am nightly. To make reservations call (804) 649-4644 or for more information visit <http://www.lemairerestaurant.com>.

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