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**Contact:** Jennifer Crisp

Public Relations Manager

804-283-1594

[jennifer.crisp@jeffersonhotel.com](mailto:jennifer.crisp@jeffersonhotel.com)

## **Lemaire at The Jefferson Hotel Announces Grand Opening**

*July 8 is Official Opening Day for Richmond's Newest Dining Experience*

Richmond, Va. (July 6, 2009)---The new Lemaire restaurant at The Jefferson Hotel will officially open to the public on Wednesday, July 8. Under chef Walter Bundy, the restaurant will celebrate the natural culinary bounty of Virginia, presenting a “farm to table” philosophy in both the menu and in the innovative cocktail program. The restaurant has undergone a complete renovation, adding a new bar, lounge, lighting and flooring, and the décor also features whimsical nods to the alligators who roamed the Palm Court lobby of The Jefferson until 1948. A rich mahogany and granite bar greets guests as they enter the new Lemaire’s spacious lounge. A muted color palette of golds, tans and creams in a variety of textures is accented with burnt orange and showcases the attention to details in the finishes of the room. Bare wood tabletops and newly laid wood flooring provide additional warmth to the space. The dining rooms feature beautifully restored historical architecture enhanced by magnificent lighting fixtures.

“Due to the overwhelming response of the local community, we are proud to retain the Lemaire name in honor of our culinary past while we look forward to our future as the most exciting dining experience in Richmond,” says Jefferson Hotel managing director Joseph Longo.

The unique structure of Lemaire’s menu allows guests to customize their experience during each visit. The restaurant offers small plates that can be shared with the table and entrées that can be paired with any number of courses or ordered alone. With small plates starting at just \$5 and no entrée above \$30, the new menu offers extraordinary Virginia ingredients in an affordable and delicious format. An innovative cocktail program will provide guests with a versatile list of classics with modern twists, many featuring a savory element and the same farm-to-table influences seen in the new restaurant menu. Guests will also be delighted by the new wine offerings, including a robust selection of bottles under \$30 and more than 20 wines that can be ordered by the glass, half-bottle or quartino.

A selection of dishes characteristic of Lemaire’s local focus includes **Dave And Dee's Oyster Mushroom Toasts** with Goats-R-Us goat cheese, Cabbage Hill Farms micro lettuces and local Billy bread; **Bundy Farm's Herb Roasted Chesapeake Bay "Rockfish"** with Surry county smoked sausage, Vidalia

onion and Gulf shrimp succotash, fried green tomatoes and bell pepper paint; **Cast Iron Seared Free Roaming Virginia Bison Rib-Eye** with Victory Farms summer ratatouille, Anson Mills roasted corn polenta, crumbled Maytag blue cheese and urban garden thyme jus; and **Jim Kite's Country Ham And Shenandoah Valley Apples with** Manakintowne Farms micro arugula, smoked local honey and Hubs Virginia peanuts. The bar and lounge will open daily at 4 p.m. with service until last call. Dinner will be served daily from 5 until 10 p.m. An abbreviated menu will be available from 4 p.m. until 5 p.m. and from 10 p.m. until 12 a.m.

Chef Bundy, a Richmond native, has served as the executive chef of the original Lemaire for the past six years. A graduate of the New England Culinary Institute, Bundy has worked with some of the nation's finest chefs, including Thomas Keller at The French Laundry in California's Napa Valley. Bundy's focus on local and regional ingredients has been a key factor in the development of the new Lemaire dining experience.

Since 1895, The Jefferson Hotel, located at 101 West Franklin Street, has been recognized by discerning travelers as Richmond's grandest hotel and one of the finest in America. Known for its gracious and friendly service, luxurious guestrooms, breathtaking architecture and Victorian décor, The Jefferson Hotel is reminiscent of an elegant era.

For more information, go to [www.jeffersonhotel.com](http://www.jeffersonhotel.com) or call 800-424-8014.

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