

October 27, 2010

Greetings!

On behalf of the NH Division of Travel and Tourism Development, I write to share some possible story ideas about “food glorious food” in New Hampshire. The Granite State is home to an outstanding selection of restaurants, events and dining options for all tastes and budgets. Here’s a taste or two of what’s delectable in dining options this fall/winter season:

#### **LOCAL AND DELECTABLE**

**New Hampshire Farm to Restaurant Makes "Eating Locally," Delicious.** An increasing number of New Hampshire chefs are turning to locally-sourced ingredients: produce, meats, fruit, wines, cheeses. The successful collaboration between those who grow native produce and those who prepare it for visitors' enjoyment continues to thrive. ([www.NHfarmtorestaurant.com](http://www.NHfarmtorestaurant.com)). The first "New Hampshire Growers Dinner Series" was in 2004 and it has grown in length and popularity each year, with six dinners already held this year, and additional events scheduled:

**November 7:** [Easthill Farm](http://www.east-hill-farm.com/one%20day%20events.htm) in Troy, featuring locally grown produce, dairy and meat. <http://www.east-hill-farm.com/one%20day%20events.htm>

**November 19:** [Zorvino Vineyards](http://www.nhagintheclub.org/) in Sandown, featuring a multi-course dinner of NH foods, fun silent auction, live music and after dinner dancing. <http://www.nhagintheclub.org/>

**Z Food and Drink, Manchester** – Local foodies rejoiced when the trendy bistro, Z Food & Drink re-opened in February after a month of undergoing renovations which doubled the size of the Elm Street restaurant. In addition to the physical expansion, Z’s menu has also expanded. Diners will enjoy classic dishes, newly inspired by seasonal, local ingredients. The owner is committed to quality and using as many local and organic products as possible. <http://www.zfoodanddrink.com/home.phtml>

**Restaurant Week Portsmouth, November 4-13** – Restaurant Week Portsmouth is a bi-annual culinary event which spotlights Greater Portsmouth as a culinary and cultural destination. The event features special 3-course prix fixe menus: lunch \$16.95 per person, dinner \$29.95 per person at participating restaurants throughout Portsmouth and the Seacoast. Visitors can wine & dine, shop & gallery hop, visit the theatre, and make it a getaway. Area hotels and inns offer special rates & packages during the event. [www.restaurantweekportsmouth.com](http://www.restaurantweekportsmouth.com)

**New Hampshire Made** – NH Made stores offer everything from locally made crafts, jewelry and artwork to locally grown and produced foods. Delectables such as pure “New Hampshire Gold” maple syrup, kettle corn, fresh-baked pastries and a large selection of candies are available in the stores, located on 495 Hampton, NH both northbound and southbound, adjacent to the NH liquor stores. For more information on the online store and retail stores that carry NH Made products, visit <http://www.nhmade.com/retaillocations.cfm>

#### **HOLIDAY BOUNTY**

**Thanksgiving Weekend at the AMC Highland Center and Joe Dodge Lodge in Pinkham Notch** – Here’s a chance to discover the history of the Northern Forest while having fun – and enjoying a terrific meal –

with the children. Colonial American Thanksgiving Weekend at Joe Dodge Lodge or the Northern Forest Heritage Days at the Highland Center includes three days of Northern-Forest-themed activities. At the Highland Center guests will enjoy a colonial and Native American-themed weekend. In addition to highlighting local artisans and musicians, visitors will share the bounty of a Thanksgiving dinner, including regional offerings and locally sourced fare as available.

[www.outdoors.org/lodging/thanksgiving-weekend.cfm#colonial](http://www.outdoors.org/lodging/thanksgiving-weekend.cfm#colonial)

**The Wentworth Thanksgiving Package 2010, Jackson Village** – This elegant country inn will take care of all the “turkey & stuffing” details with its ultimate Thanksgiving Package. Includes a four course dinner for two one evening, a traditional Thanksgiving dinner on the 25<sup>th</sup> and full country breakfast for two each morning. The Wentworth Dining Room prides itself on using only the freshest seasonal ingredients provided by local and regional farms. <http://www.thewentworth.com/>

**Historic Thanksgiving at the Remick Country Doctor Museum and Farm, Tamworth** – Guests are invited to celebrate the Thanksgiving holiday on November 13 from 11am-3pm just as the pilgrims did in the 1600s. The annual Historic Thanksgiving begins with a turkey processing demonstration for those interested. The feast is from noon to 3pm – traditional Thanksgiving fare, cooked using some of the Remick’s historical recipes and on the hearth: roasted turkey, carrots, hearth bread & butter, cranberry sauce, corn bread stuffing and pumpkin spice cake with cream cheese frosting.

<http://www.remickmuseum.org/Calendar/HistoricThanksgiving2010.htm>

**Culinary Retreat, Wakefield Inn, Wakefield** – The Wakefield Inn offers hands-on cooking retreats during the fall and winter season, such as 'Thanksgiving Boot Camp'. Guests who have always wanted to be a professional chef will learn to cook a five-course meal with classically trained Chef Janel Martin. She will teach the basic skills needed to be able to recreate what you will learn, as well as create your own unique dishes. Each weekend package includes 3 nights lodging in uniquely decorated rooms, gourmet breakfast, 4 two-hour classes of hands-on learning, each with a meal to follow, and loads of recipes to take home and impress family and friends. <http://www.wakefieldinn.com/packages>.

**Seasonal and Holiday Dining at Wentworth by the Sea, New Castle** – New Hampshire’s only grand hotel located on the seacoast offers a Fall Harvest Menu (a festive three-course chef inspired meal), Thanksgiving Brunch and Thanksgiving Dinner. The luxurious hotel also offers several Dining and Holiday Packages, where visitors can indulge in some of the state’s best food in the most lavish of settings.

<http://www.wentworth.com/>

## **SO MUCH MORE THAN THE GREAT NORTH WOODS**

**Northern New Hampshire** – Dining in the North Country of New Hampshire – now officially called [New Hampshire Grand](#) – is an adventure in itself; the choice of restaurants is limitless and will fit all budgets. Northern New Hampshire boasts fine dining at its best with the most sumptuous gourmet meals in a relaxed and elegant atmosphere; Traditional New England seafood and chowder houses; American fare with steaks, burgers and fries; down home-country cooking; old-time diners; and some spicy ethnic excitement including Chinese, Mexican, Thai, Italian and German food to name a few:

**Libby’s Bistro and SAALT Pub, Gorham** – Libby’s has beautifully restored Victorian Gorham Bank, built in 1898, into 4 small dining rooms, while maintaining the building’s natural elegance. "Boneless Breast of Duck au Poivre" or "New Bedford Cod" with pine nuts, a rosemary and

parmesan garlic demi, pancetta, baby spinach, and polenta are just a few of the entrees offered at the Bisto. Owner Liz Jackson, a student of the internationally known Julia Child, and her husband Steve own and operate this little piece of elegance on Main Street in Gorham. Libby's is a "[Certified Best of NH Grand.](http://www.libbysbistro.net/)"

**Saladino's Italian Market and Restaurant, Gorham** – Mangia! Visitors get a warm welcome as they step into a little piece of Italy situated in downtown Gorham. Their Daily Menu offers a variety of tasty selections: One-of-a-kind paninis, homemade soups, creative salads, delicious Italian dinners and great desserts. <http://www.saladinositalianmarket.com/>

#### **New Hampshire Grand Hotels**

- **Omni Mt. Washington** – Noted the "Best Restaurant for Wine" in Wine Spectator (2007), the "Award of Excellence" by the Distinguished Restaurants of North America (2007-2009) and was noted again in Wine Spectator for "Award of Excellence" (2008-2009). The innovative dinner menu changes nightly, but remains true to the traditional New England culinary approach. This property also has a harvest feast plus four days of activities: family turkey-trot, ornament workshop, kids camp, tree-lighting, Storytelling with Santa, gingerbread cookie decorating, more. <http://www.omnihotels.com/FindAHotel/BrettonWoodsMountWashington.aspx>
- **Mountain View Grand** – The Mountain View Grand has five elegant dining options with exceptional service. The resort's Wine Cellar houses 9,000 bottles of domestic and international wine and a gourmet Chef to prepare an extraordinary multi-course meal. <http://www.mountainviewgrand.com/>
- **The Balsams** – The dining options at the Balsams are just grand. Guests can savor a glass of wine and Club House Caprice with fresh mozzarella, basil, tomato and grilled Tuscan bread atop the Donald Ross designed golf course at the Panorama Grille. Later in the evening they can enjoy the elegant atmosphere of the main dining room with featured entrees like the Poached Atlantic Swordfish Filet with sun dried tomato couscous and passion fruit beurre blanc. <http://thebalsams.com/>

**Le Rendezvous, Colebrook** – Every morning, dozens of locals make their way to the little French bakery on Main street for their selection of freshly baked baguettes, rolls, and assorted breads. Men and women savor the baskets of baked goods while children go right to the counter for the homemade chocolate. The atmosphere is colorful with inviting seating, making Le Rendezvous the perfect meeting spot. (603) 237-5150

**Rainbow Grille, Pittsburgh** – Named *Yankee Magazine's* Editor's Choice in 2008 and listed as the "area's stand-out dining" by The Boston Globe, this rustic yet elegant restaurant thrives on excellent food paired with the perfect glass of wine. [www.rainbowgrille.com](http://www.rainbowgrille.com)

#### **TASTY TOURS & RECIPES**

**For events, lodging, attractions, suggested itineraries and news about Tasty New Hampshire, go the [visitnh.gov](http://visitnh.gov) website**, where the Division of Travel and Tourism highlights three "[Tasty Itineraries.](#)" Take the Chocolate & Martini Tour and you will be sure to hit all the sweet spots in the state for chocolate, martinis and even the famed "chocolate martini." Travel along the Wine & Cheese Trails to sample New Hampshire's cheese, wine and spirits. Or follow the Brewery Map to some of the best breweries in New England. The map highlights the excellence and inspired diversity of fresh, handcrafted New Hampshire-made beer. Highlight the beer festival in early November.

**Recipe Cards** – VisitNH.gov offers a variety of authentic New Hampshire recipes. Each represents a taste of the Granite State’s seasonal culinary heritage. For example, Chuck’s Favorite Apple Crisp is among the most popular fall recipes. Burdick’s Hot Chocolate comes straight from L.A. Burdick Café and Shop located in Walpole. And the Pumpkin Whoopie Pies come from the Lollipop Tree, a family-owned specialty food company in Portsmouth. <http://www.visitnh.gov/where-to-eat/recipe-cards.aspx>

**The Taste of New Hampshire Agriculture Map** provides a resource guide for visitors to experience New Hampshire agriculture at its best – with listings on crop and animal farms of all types, cheese farms, wineries, apple picking, sleigh rides, Christmas tree farms, and so much more. <http://agriculture.nh.gov/publications/index.htm>

For more information on anything here you’re interested in learning more about, please let us know. Thanks for your consideration,

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