



## UNH Gourmet Dinners Celebrate Autumn Harvest Oct. 3 And 4

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DURHAM, N.H. -- The University of New Hampshire celebrates the fresh autumn harvest at its first fall gourmet dinners Friday, Oct. 3, and Saturday, Oct. 4, 2008.

Sponsored by the Department of the Hospitality Management at the Whittemore School of Business and Economics - the nation's second-oldest hospitality program - the gourmet dinners allow students to put their classroom knowledge and on-the-job skills to the test.

An eight-course dinner, "Fall Crush" features locally grown products and Peter Paul Wines. It begins at 7 p.m. in Acorns Restaurant at the New England Center, with a cocktail reception prior to the dinner starting at 6 p.m. The menu includes a root vegetable trio, carrot ginger honey soup, flounder with champagne grapes, roast duck with a blueberry glaze, and pumpkin cake with vanilla meringue.

Students will host a second set of gourmet dinners Friday, Nov. 14, 2008, and Saturday Nov. 15, 2008.

Tickets for the dinner are \$50 a person and are available at the MUB Ticket Office. The ticket office is open Monday through Friday 10 a.m. to 4 p.m. at 603-862-2290. or more information about the gourmet dinners, visit [www.unhgourmetdinners.com](http://www.unhgourmetdinners.com) or contact Donna Stickney, [donna.stickney@unh.edu](mailto:donna.stickney@unh.edu) or 603-862-3303.

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