



FOR: POTTER'S LOUNGE
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MARKET FRESH MIXOLOGY AND SEASONAL CUISINE REINVIGORATE
POTTER'S LOUNGE AT THE PALMER HOUSE HILTON

CHICAGO, IL (June 1, 2011) — [Potter's Lounge](http://www.potterschicago.com), the chic, comfortable lounge inside the storied Palmer House Hilton is welcoming the warmer weather with a new series of seasonal cocktails influenced by market fresh flavors, crafted by Beverage Manager and Mixologist **Patrick Coyne**. In addition to cocktails that will change with the seasons, Executive Chef **Gregory Elliott** has launched a menu that mirrors the same seasonal ingredients through approachable, contemporary cuisine found in new small bite offerings.

The colorful new libations (\$12) include the ***Basil Strawberry Mojito** with 10 Cane Rum, ginger ale, simple syrup, basil, strawberry and fresh lime*; ***Cucumber Mo-tini** with Belvedere Vodka, cucumber, simple syrup, tonic water, mint and lime*; ***Red Pepper Lemonade** with Belvedere Citrus, sweetened lemonade and red bell pepper*; ***Ginger n' Rum** with Captain Morgan Spiced Rum, Gosling's Ginger Beer and lime*; and the ***Smokey Margarita** with Don Julio Tequila Blanco, Mezcal Vida, Grand Marnier, Triple Sec, sweet n' sour and smoked salt*, will surely quench the thirst of patrons stepping foot into the historic property this spring and summer.

To complement the growing cocktail program will be Chef Elliott's new seasonal small bites menu including ***Potter Puffs** (\$8), fried cheese-dumplings with sauce verte*; ***Chicken Satay** (\$8) with citrus soy marinade, peanut sauce and cilantro*; ***Beef Carpaccio** (\$14) with shaved Parmesan, capers, balsamic vinegar and fried shallots*; ***Steamed Prince Edward Island Mussels** (\$14) with Pernod, shallots, garlic and fine herbs* and ***Oysters on the Half Shell** (\$3ea) with cocktail sauce, mignonette and fresh Meyer lemon*.

For a full list of the new cocktail and menu items, visit the Potter's Lounge website at www.potterschicago.com. For reservations or to book a private party, call the lounge at 312.917.4933.

Offering a new twist in legendary cocktailing, Potter's Lounge caters to an eclectic mix of visitors and locals alike, including theatre goers, young professionals and socialites. An ideal locale for both after work or an evening out on the town, Potter's Lounge is open Tuesday through Saturday from 4 p.m. until close. Valet parking is available at the Palmer House Hilton's Monroe Street entrance and all major credit cards are accepted. For more information, please visit www.potterschicago.com.

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**FOR MORE INFORMATION OR PHOTOGRAPHY, PLEASE CONTACT
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