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**BURGER EATS AND BERKLEE BEATS**  
**MAKE HENRIETTA'S TABLE AT THE CHARLES HOTEL**  
***THE PLACE TO BE THIS SUMMER***

CAMBRIDGE, MA (April 25, 2008): **Wednesday, August 6**, marks the start of a four-week run of **The Charles Hotel Burger Eats and Berklee Beats**, where great local acts come together in the hotel courtyard with Executive Chef Peter Davis flipping burgers on the grill.

In addition to all the fixings and locally-brewed beers, the burgers will come from New England farms and feature a hot new commodity called "[Beefalo](#)." A cross-breed of buffalo and domestic cattle, Beefalo meat has less saturated fat, less cholesterol, fewer calories and all the taste. Shows begin at **5:30 p.m.** and are open to the public. Burgers and beer will be available to purchase. Visit <http://www.regattabarjazz.com> for more information.

August 6: [Rebecca Muir](#) (R&B, Pop)  
August 13: [Shine](#) (Gypsy Swing)  
August 20: [Eleonora Bianchini](#) (Latin Jazz)  
August 27: Berklee Monterey Quartet (Jazz)

On **Sunday, May 18**, the **Harvard Square Farmers' Market** returns to The Charles Hotel Courtyard. The Market features vendors from Massachusetts and New Hampshire farms and dairies, including Grateful Farm (organic produce and herbs), Carlisle Farmstead Cheese (goat cheese), Hi-Rise Bread (bread, pastries and jam), Kimball Fruit Farm (fruit, vegetables, pies and heirloom tomatoes) and Moonbrine, Inc. (homemade pickles). The Farmers' Market is held on Fridays and Sundays through the end of November and is open Sundays from 10 a.m.–3 p.m. and starting Friday, June 6, from 1–6 p.m. Come by to check out New England's best seasonal crops and you may just bump into Chef Davis there as you hand-pick your arugula.

Chef Davis and Henrietta's Table continue to give back to the community by participating in local charities: the [Guidance Center Gala](#) on April 30 and the [Fundraiser for the Boston Children's Chorus](#) on May 11. For

the sixth year, Chef Davis and [The Charles Hotel](#) will host the **Big Pig Gig** to benefit the [Farm School](#) this May. The [Farm School](#) is a family-run farm in western Massachusetts that Chef Davis and the entire hotel passionately support. With careful mentoring, humor and kindness, the Farm School teaches the meaningful work of sustainable agriculture techniques to children and adults by providing the hands-on experience of working on a farm. Soul and gospel legend [Mavis Staples](#) will perform at this invitation-only event, which typically raises more than \$235,000 to make the program possible and to enable kids to come to The Farm School that couldn't come otherwise, kids for whom this experience means the world, stretching their sense of where they belong beyond their neighborhoods, opening their lives to new ways of living.

With the warm weather comes the opening of Henrietta's patio. **The "Porch,"** a lively extension of the Henrietta's scene, is accessible from the restaurant or through the Charles Square Courtyard, away from the hustle-bustle of Harvard Square, and is open for breakfast, lunch, supper and Saturday and Sunday brunch. The "Porch" offers the complete Henrietta's Table menu and full bar service.

Spring is a great time to experience Henrietta's Table **Chef's Choice Family-Style Dinners**. For groups of ten or more, Chef Davis will take the day's freshest ingredients and serve them on large platters to share. Larger groups can enjoy Henrietta's **private dining room** for **lunch meetings, celebrations, weddings or baby showers**. Seating 40, the sunny room faces The Charles Hotel Courtyard. Call (617) 661-5005 to book.

For breakfast, lunch, supper menus, recipes, interviews with Chef Davis or high-resolution photography, contact [info@themoxieagency.com](mailto:info@themoxieagency.com). For reservations and more information on Henrietta's Table, call (617) 661-5005 or visit [www.henriettastable.com](http://www.henriettastable.com).

#### **About Henrietta's Table and The Charles Hotel**

Home to weekly outdoor farmers' markets and host to several outdoor food festivals, The Charles Hotel brings fresh and honest food indoors at its award-winning restaurant, Henrietta's Table. The restaurant is a perfect complement to the hotel's hybrid culture of contemporary energy and awareness, blended with traditional New England style and integrity. Executive Chef Peter Davis uses organic and native ingredients from local producers in and beyond Massachusetts to create an original and simple approach to classic regional cuisine. Davis' keen awareness of the integrity of food in its natural state, eye for color and instinct for balance of tastes has earned him both local and national critical acclaim. The 138-seat restaurant serves breakfast, lunch and supper seven days a week, 365 days a year. Henrietta's Table is located in Harvard Square, inside The Charles Hotel, One Bennett Street, Cambridge, MA 02138. Reservations can be made by calling (617) 661-5005. For more information, visit [www.henriettastable.com](http://www.henriettastable.com).

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