

New Foodie Club Announces First Event for Allergic Diners

New York, NY – Finally, dining out doesn't have to come with a side of miscommunication and an after-dinner trip to the emergency room. At Worry-Free Dinners' inaugural prix fixe dinner on April 1st, 6:30pm at Lilli and Loo, (792 Lexington Avenue, New York) allergic diners will order with ease, knowing that the kitchen is fully prepared to handle their special needs ...

Membership in Worry-Free Dinners enables guests to dine without dismay. It is a highly selective dining club created for allergy plagued foodies who find restaurant dining to be a harrowing experience due to the restaurant industry's lack of understanding and education about allergic diners. Worry-Free Dinners offers an intimate and safe environment in which to dine with like-minded diners at a pre-screened restaurant.

Worry-Free Dinners was started by Sloane Miller, President, Allergic Girl Resources, Inc. Miller created the niche-dining concept based on her love of food and regrets that, as a diner with severe fish and tree-nut allergies, dining out was difficult at best and attending underground supper clubs was impossible. Miller admits to foodie rave envy, wishing she could attend these underground supper clubs but can't, given the restrictions in her diet.

Menus for each Worry-Free Dinners event (brunch, lunch, and dinner) are planned ahead of time by Miller and the chef. Meals are open to a small group of 8-12 diners whose allergies are manageable and match the planned menu (e.g. wheat allergic diners would sign up for a wheat-free meal). The camaraderie of dining with like-minded patrons is a key factor in the design of WFD. Miller gives tips on successfully replicating a positive dining experience and provides language to dialogue with chefs so that other restaurant doors open to allergic diners.

For more information about Worry-Free Dinners™ please contact Sloane Miller: (917) 549-8185, worryfreedinner@gmail.com, <http://worryfreedinner.blogspot.com/>