

FOR IMMEDIATE RELEASE

Contact: Lauren Henson
lauren@estespr.com
or Jamie Estes
jamie@estespr.com
[Estes Public Relations](#)
(502) 721-0335, Ext 100

**The Brown Hotel Celebrates the Flavors of the Caribbean
With Guest Chef and Cookbook Author Daniel Orr**

Five-Course Dinner Brings the Spirit of the Tropics to Louisville on Jan. 26

LOUISVILLE, Ky. (DATE) - - - On Thursday, Jan. 26 at 7 p.m., The Brown Hotel and executive chef Laurent Géroli will welcome award-winning Bloomington, Ind., chef Daniel Orr for a special five-course Caribbean dinner and book signing. The dinner will showcase traditional Caribbean cuisine from Orr's cookbook, *Paradise Kitchen*. The price to attend is \$55 per person, plus tax and gratuity, or \$65 per person including wine. Personalized copies of Orr's book are available for \$29.95. Seating is limited, so please call (502) 736-2996 to make a reservation.

Chef Orr's culinary background includes his position as executive chef of the CuisinArt Resort & Spa in Anguilla. There he created an island cuisine that was both flavorful and a perfect match for the beauty of Anguilla beaches. The Caribbean-themed menu for his dinner at The Brown Hotel includes the following:

Passed Hors d'oeuvres

Callaloo and Black-Eyed Pea Fritters

Caribbean spinach, black-eyed peas, garlic, tomatoes and jerk spices

Mini-Jerked Pork Burger Sliders

Tender pork, traditional allspice berries, black pepper, thyme, garlic ginger and lime

Accompanied by Island Rum Punch with Spice Syrup and Lime

Soup

Conch Chowder

Bacon, garlic, chili pepper, tomatoes, potatoes, rum, lime juice and fresh herbs

Salad

West Indian Slam'n Yam Salad

Fresh greens with yams, coconut, honey, curry, mint and lime

Main Course

Anguillian Paella Platter

Crayfish, clams, chicken, chorizo, shrimp, fish fillets, squid, fresh herbs, curry and hot chili

Dessert

Key Lime Cheese Cake

Graham cracker crust with cream cheese, sour cream, fresh lime juice, flavored with fresh vanilla

Guests also have the option of booking a deluxe room at The Brown Hotel for the special rate of \$99 plus tax. Club floor upgrades are available at an additional charge of \$30.

Chef Daniel Orr and FARMbloomington

Chef Daniel is the chef-owner of FARMbloomington in Indiana. FARM is a culinary complex with a restaurant, marketplace, bar and music venue. Chef Daniel uses his tremendous creativity and the bounty from the Hoosier countryside and his own garden in his cuisine. Chef Daniel was the executive chef of La Grenouille where he earned a three-star review from the New York Times. He has also been the executive chef at Guastavino's in New York City and the CuisinArt Resort & Spa in Anguilla. Now he is back to his Midwest roots, where he was born.

The Brown Hotel

The Brown Hotel, located at Fourth and Broadway, has been a Louisville tradition for 87 years. It is home to the AAA Four-Diamond English Grill and the casual venue J. Graham's Café, where guests can try the legendary sandwich called "The Hot Brown." The Brown Hotel holds a AAA Four-Diamond rating, is a member of Preferred Hotels and Resorts and Historic Hotels of America and was recently named one of the world's top 500 hotels by Travel + Leisure Magazine. For more information on this luxury hotel, visit www.brownhotel.com or call (502) 583-1234.



Follow the Brown Hotel on [Facebook](#).

#

The Brown Hotel is an 1859 Historic Hotel and holds a AAA Four-Diamond rating.