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Contact: Guy Genoud
Assistant General Manager
(502) 736-2977
ggenoud@brownhotel.com

The Brown Hotel Announces
An English Grill Christmas Dinner

LOUISVILLE, KY (December 2, 2010) – The Brown Hotel announces plans for a special **English Grill Christmas Dinner, Saturday, December 25, 2010.**

“We invite your family and friends to experience the grand tradition of Christmas at The Brown Hotel. Executive Chef Laurent Géroli, and his four-diamond culinary staff have created a spectacular Christmas Day feast for the English Grill,” said Brown Hotel assistant general manager Guy Genoud.

Christmas Dinner at The English Grill features a sensational prix fixe menu beginning with a sumptuous appetizer buffet featuring mushroom cauliflower potage, antipasto, seasonal salads, fresh seafood, assorted artisan breads and domestic cheeses. The a la carte entrée selection offers a choice of pan seared lemon glazed grouper, cast iron seared filet mignon of beef, or honey lavender marinated loin of lamb. The pastry chef’s Viennese dessert table includes the traditional Yule Log, raspberry chocolate mousse, chocolate opera cake, mini fruit tartlets, apple crumble, mini savarin, and chocolate éclairs.

The cost is \$59 per person plus tax and gratuity. Seating times are 12:30 pm, 12:45 pm and 1:00 pm; 3:30 pm, 3:45 pm and 4:00 pm. For reservations, call (502) 736-2996.

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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 and is also a member of the Preferred Hotels and Resorts and Historic Hotels of America. For more information on this luxury hotel, visit www.brownhotel.com or call 502-583-1234.

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