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**The Brown Hotel Announces Holiday Cooking Classes  
Featuring Thanksgiving and Christmas Menus**

*Learn Culinary Tips From Chef Laurent Géroli on Nov.3 and Dec. 16!*

LOUISVILLE, Ky. (Sept. 15, 2011) - - - Discover new twists on traditional holiday favorites this fall during The Brown Hotel's Holiday Cooking Classes. Hosted by The Brown Hotel's executive chef Laurent Géroli, classes will be offered on two dates during the holiday season. The class on Thursday, Nov. 3 will center on Thanksgiving dishes and cooking techniques, and the Friday, Dec. 16 class will focus on dishes to serve during Christmas celebrations. Participants will observe and sample as chef Géroli demonstrates how to prepare seasonal dishes that will impress guests when re-created at home. Each class begins at 7 p.m. and costs \$75 per person, plus tax. Space is limited to 16 people. To reserve a seat, please call (502) 583-1234.

Participants are invited to make a night of it with a hotel package that includes the cooking class/demonstration for two people, deluxe overnight accommodations in a Club Room and valet parking. Club Floor guests enjoy access to the Club Lounge which features complimentary continental breakfast, afternoon snacks and complimentary hors d'oeuvres, wine, beer and soft drinks in the evening. The cost is \$299 per couple per package. Tax is additional.

"It's really nice to be able to impress your family and friends during the holidays," said chef Géroli. "Thanksgiving and Christmas are such time-honored holidays, but there's always room to enhance your holiday dishes and create new traditions. We'll be showing how to incorporate a few tricks of the trade that really make a difference in flavor."

The menus for the classes are as follows:

**Thanksgiving Cooking Class**

Spiced Lentil and Country Ham Soup  
Duck Confit  
Acorn Squash Crème Fraîche

Juniper Berry and Thyme Turkey Mousse  
Toasted Brioche, Sage Oil  
Pumpkin Bourbon Veal Reduction

Maple Glazed Red Snapper  
Roasted Corn, Collard Green  
Butternut Squash Ragoût

Citrus and Herb Roasted Squab  
Apple Cranberry Chutney  
Tangerine Oyster Dressing, Giblet Sauce

Pumpkin Spiced Cake  
Warm Kumquat Compote  
Pomegranate Ice Cream  
Pumpkin Seed Brittle

### **Christmas Cooking Class**

Oyster Platter  
Kumamoto, Chesapeake Bay, Malpeque  
Mignonette Sauce

Curried Acorn Squash Soup  
Roasted Plum Chutney  
Cinnamon Chantilly Cream

Country Ham and Spinach Stuffed Scallop  
Golden Beet Puree  
Pomegranate Emulsion

Rosemary Encrusted Rack of Lamb  
Fingerling Potato Gratin  
Makers 46 Veal Reduction

Gingerbread Mousse  
Oatmeal, Cranberry, and Fig Crumble  
Fig Anglaise, Candied Walnuts

The Brown Hotel, located at Fourth and Broadway, has been a Louisville tradition for 85 years. It is home to the 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 is also a member of the Preferred Hotels and Resorts and Historic Hotels of America. For more information on this luxury hotel or a recipe of "The Hot Brown," visit The Brown's website at [www.brownhotel.com](http://www.brownhotel.com) or call 502-583-1234.

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