

**FOR IMMEDIATE RELEASE**

Contact: Jamie Estes  
[Jamie@EstesPR.com](mailto:Jamie@EstesPR.com)  
(502) 721-0335  
[Estes Public Relations](#)



**Sullivan University Presents Friends of James Beard  
Benefit Dinner Celebrating Foundation's 25<sup>th</sup> Anniversary,  
Showcasing 16 of Louisville's Premier Chefs at the Brown  
Hotel on Sept. 14**

*Seven-Course Dinner to Raise Funds for Sullivan University's National Center  
for Hospitality Studies Scholarship Fund and the James Beard Foundation*

LOUISVILLE, Ky. (June 26, 2012) - - - On Friday, Sept. 14, the Friends of James Beard Benefit Dinner at The Brown Hotel will showcase the culinary talent of 16 nationally celebrated Louisville chefs who are contributing their time and talent to raise funds for the James Beard Foundation and Sullivan University's National Center For Hospitality Studies scholarship fund. The event, which celebrates the 25<sup>th</sup> anniversary of the Foundation, begins with a 6:30 reception, and the first course of the seven-course dinner will be served at 7 p.m.

The ticket price is \$150 per person for James Beard Foundation members and \$175 per person for non-members. The Brown Hotel is offering a room package in conjunction with the dinner at the rate of \$129 plus tax for a deluxe, with Club floor upgrades available for an additional \$30. A portion of the ticket price is tax deductible. To make reservations, please call 502-583-1234. More information is available online at: [jamesbeardlouisville.com](http://jamesbeardlouisville.com).

**Friends of James Beard Benefit Dinner Lineup**

Hosted by Chef Laurent Geroli of the Brown Hotel and Chef John Castro of Winston's at Sullivan University

Welcome Cocktail: Julian Van Winkle (Old Rip Van Winkle Distillery)

Reception Hors d'Oeuvres: Mike Cunha (Sullivan University), Agostino Gabriele (Vincenzo's) and Sullivan University culinary students

First Course: J.J. Kingery (Wild Eggs) and John Varanese (Varanese)

Second Course: Peng Looi (August Moon, Asiatique) and Shawn Ward (Jack Fry's)

Third Course: Anthony Lamas (Seviche) and Anoosh Shariat (Shariat Catering)

Fourth Course: Kathy Cary (Lilly's) and Dean Corbett (Corbett's, Equus and Jack's Lounge)

Fifth Course: Joe Castro (General Electric) and John Castro (Winston's at Sullivan University)

Sixth Course: Jim Gerhardt (Limestone) and Dallas McGarity (Marketplace at Theater Square)

Dessert Course: Laurent Géroli (The Brown Hotel) and Ghyslain Maurais (Ghyslain on Market)

Each course will be paired with a different wine provided by Southern Wine and Spirits.

### **The Brown Hotel**

The Brown Hotel, located at Fourth and Broadway, has been a Louisville tradition since 1923. 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 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](http://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.*