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Contact: Rachel Goldenberg
Rachel@EstesPR.com
or Jamie Estes
Jamie@EstesPR.com
(502) 721-0335
[Estes Public Relations](#)
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Bon appétit! Brown Hotel celebrates Julia Child Aug. 13-16
Legendary chef's recipes reimagined for lunch buffet at J. Graham's Café

LOUISVILLE, Ky. (July 23, 2013) - - - In honor of world-famous chef and author Julia Child, the Brown Hotel will celebrate her 101st birthday with four days of lunch buffet specials in J. Graham's Café Aug. 13 to 16 from 11:30 a.m. to 1:30 p.m. Each day, executive chef Laurent Géroli will reinterpret one of his favorite entrées, a side and a dessert "a la Julia" as part of the buffet. The cost is \$18 per person and includes the full buffet with hot entrées, fresh vegetables, antipasto salads, choice of drink and decadent dessert display. For more information or to make reservations, call (502) 583-1234.

Child, who would turn 101-years-old on Aug. 15, is widely credited for bringing French cuisine to the American public. A classically-trained French chef, Géroli respects Child for her straightforward recipes – including her famously fussy Boeuf Bourguignon – and is excited to bring them to diners at the Brown Hotel.

"Boeuf Bourguignon was the first thing I learned how to cook at my uncle's restaurant," said Géroli. "I was only 14-years-old and served it to 200 people!"

Growing up in Montreal, Géroli would help his mother in the kitchen using the old French style of cooking similar to Child's. "Julia took those extra steps to ensure that each dish was perfect," said Géroli. "Her basic recipe for clafouti is one of my favorite desserts to make."

An entrée, side and dessert "a la Julia" will be featured daily on the buffet. Select dishes include:

Entrees

Boeuf Bourguignon
Napoleon's Chicken
Coq Au Vin
Smothered Beef Brisket

Sides

Split Pea Soup
Potage Parmentier (Potato & Leek Soup)
Brussels Sprouts with Cheese
Risotto al la Piémontaise

Desserts

Baked Yogurt Tart

Chocolate Mousse

Hungarian Shortbread by Charles

Cherry Clafouti

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 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](#) and [Twitter](#).

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