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Cookbook Author Paul Virant to Share the Craft of Canning at the Brown Hotel

Award-Winning Chef Brings Preservation Expertise to Aug. 9 Dining Event

LOUISVILLE, Ky. (July 2, 2012) --- Taste the latest food revolution from Michelin-starred chef Paul Virant at The Brown Hotel on Thursday, August 9. In celebration of his new cookbook, ***The Preservation Kitchen: The Craft of Making and Cooking with Pickles, Preserves, and Aigre-doux***, the Chicago restaurateur will bring new life to traditional canning techniques in a sophisticated, seasonal meal in the renowned English Grill.

Virant will join The Brown Hotel's executive chef Laurent Géroli for the one-night-only dining event. Guests can meet the chef and cookbook author at an opening reception at 7 p.m. and a four-course meal with paired wines will follow. Dinner is \$65 per person plus tax and gratuity.

Carmichael's Booksellers will be on hand to sell copies of ***The Preservation Kitchen***, which chef Virant can personalize. For more information or to make reservations, please call the Brown Hotel at (502) 583-1234.

The evening's dinner menu will feature:

Plated Hors d'Oeuvres

Charcuterie Platter

Chicken liver mousse on grilled bread with an assorted pickles and jams
Accompanied by a Beer Jam Manhattan

First Course

Fried Green Tomatoes

Lightly breaded and fried tomatoes with basil mayonnaise and local lettuces

Second Course

Grilled New York Steak with Fennel Panzanella Salad

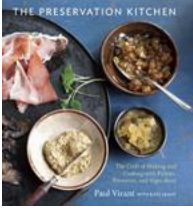
Served family-style with braised lima beans and a pickled summer squash salad

Dessert

Raspberry Brown Butter Cake

Topped with yogurt ice cream and elderflowers

About Paul Virant:



Chef Paul Virant of Chicago's Vie and Perennial Virant is a nationally recognized chef and restaurateur. He released the first canning manual and cookbook authored by a Michelin-starred chef in spring 2012. ***The Preservation Kitchen: The Craft of Making and Cooking with Pickles, Preserves, and Aigre-doux*** is a collection of Paul Virant's canning techniques, preserve recipes and seasonal menus. The cookbook (hard cover, ISBN 978-1-60774-100-8, \$29.99) is inspired by chef Virant's award-winning fare and reveals the magical world of capturing flavors in a jar. Virant was nominated for a James Beard award in 2011 and has appeared on *The Today Show* and *Iron Chef America*.

About The Brown Hotel:

The Brown Hotel, located at Fourth and Broadway, has been a Louisville tradition since 1923. The stunning 16-story property is listed on the National Register of Historic Places and features such opulent details as hand-painted ceilings, intricately carved railings and decorative crown molding. The English Grill is The Brown Hotel's signature dining room. Serving continental cuisine with Kentucky flair, the restaurant sets the standard for fine dining. For reservations or more information, call 502-583-1234 or visit The Brown's website at www.brownhotel.com.

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

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