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**Celebrate New Year's Eve at The Brown Hotel**

*Cheers to 2016 with a five-course dinner in The English Grill and luxury accommodations*

LOUISVILLE, Ky. (Dec. 11, 2015) - - - Ring in the New Year at The Brown Hotel, Thursday, Dec. 31 with dinner in the award-winning English Grill.

In honor of the occasion, Executive Chef, Josh Bettis, will serve a special five-course prix fixe dinner beginning at 7 p.m. The holiday menu features Kentucky country ham tortellini, choice of entrée and decadent dark chocolate fudge cake dessert. The cost is \$119 per person, plus tax and gratuity. For more information or to make reservations, call 502-583-1234.

For guests interested in staying the night, two luxury room packages are available. The English Grill's New Year's Eve Package includes dinner for two in The English Grill, Friday brunch for two in J. Graham's Café, complimentary in-room wine and strawberries, late check-out and valet parking (starting at \$740).

The New Year's Eve Celebration Package includes Friday brunch for two in J. Graham's Café, complimentary in-room wine and strawberries, late check-out and valet parking (starting at \$485).

The New Year's Eve menu includes:

**First Course**

Kentucky country ham tortellini en brodo

**Second Course**

Seared scallop with black-eyed pea cake, saffron cream and green tomato relish

**Third Course**

Groganica Greens with textures of pear, toasted hazelnuts, house-smoked pancetta and pomegranate dressing

**Fourth Course**

*(Choice of one)*

Angus-Wagyu beef filet with parsnip and potato purée, bourbon-glazed heirloom carrots, foie gras butter and Bordelaise

Roasted Muscovy duck breast with creamed black barley, crispy Brussels sprouts and apple-brandy au jus

Seared halibut with tarragon and arugula couscous risotto, baby winter squash and shrimp Thermidor sauce

**Fifth Course**

Dark chocolate fudge cake with raspberry anglaise, chocolate crumble and champagne sorbet

**About 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: The Hot Brown. The Brown Hotel is a member of Preferred Hotels and Resorts and Historic Hotels of America. The Brown Hotel was recently named one of the world's top 500 hotels by Travel + Leisure Magazine and defined as the "epitome of luxurious" by Courier Journal's Velocity Magazine. For more information, visit [www.brownhotel.com](http://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.*