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**The English Grill at The Brown Hotel Presents an Evening
of Piedmont Wines**

*Vintner Select's Brett Davis and Dave Dubou Join The Brown Hotel's Executive
Chef Laurent Géroli to Present an Educational Culinary Experience*

LOUISVILLE, Ky. (March 12, 2008) - - - Few wine professionals have achieved the advanced level of the Court of Master Sommeliers and on Thursday, March 27, The Brown Hotel's executive chef Laurent Géroli will welcome advanced level sommelier Brett Davis from Vintner Select for a special Piedmont Wine Dinner at The English Grill. Dave Dubou from Vintner Select will also be on hand to discuss wine. The reception begins at 6:30 p.m., and dinner seating is at 7 p.m. The cost of the dinner is \$95 per person plus tax and gratuity. For reservations please call The English Grill manager Neal Ward at 502-736-2998.

"Brett Davis has been in the restaurant industry for more than 20 years and holds one of the most prestigious titles in the world of wine," said Ward. "Passing an advanced level of the Court of Master Sommeliers is truly an amazing accomplishment and we are thrilled to have him in The English Grill."

The Piedmont Wine Dinner Menu:

Assortment of Cured Antipasto

Matteo Correggia Roero Arneis DOCG 2006

Sautéed Mountain Whitefish
with Thyme Herb Butter and Almond
Porcini Polenta
Tomato Veal Sauce

Matteo Correggia Roero Arneis DOCG 2006

Rabbit Agnoletti Pasta
Rosemary Sauce
Shaved Toma Piedmontese DOP

Fratelli Revello Dolcetto d'Alba 2005 DOC
Seghesio Barbera d'Alba 2005 DOC

Lemon Rosemary Granité

Seared Veal Loin
Gremolata Lemon Confit
Parsnip and Fennel
White Truffle Sauce

Renato Corino Nebbiolo d'Alba DOC 2005
Cavallotto Barolo Riserva "Bricco Boschis-San Giuseppe" DOCG 2000

Arugula with Caramelized Peaches

Walnut Sherry Vinaigrette
Robiola and Testun Cheese

La Spinetta Moscato d'Asti "Biancospino" DOCG 2007

Praliné Mi-Cuit
Chestnut Purée Mont Blanc
Almond Tart with Berries

La Spinetta Moscato d'Asti "Biancospino" DOCG 2007

Chocolate Dipped Almond Biscotti

The Brown Hotel, located at Fourth and Broadway, has been a Louisville tradition for more than 80 years. It is home to the four-diamond English Grill and two casual dining venues where guests can try the legendary sandwich called "The Hot Brown." For more information on this luxury hotel or a recipe of "The Hot Brown," visit The Brown's website at www.brownhotel.com or call 502-583-1234.

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

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