

FOR IMMEDIATE RELEASE

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The Brown Hotel Fuses Culinary and Theatrical Art With Unique Opera Package

Pre-Theatre Menus Prime the Palate for Great Opera in Louisville!

LOUISVILLE, Ky. (DATE) - - - Enjoy an evening of art on the plate and the stage with The Brown Hotel's "A Night at The Opera" prix fixe dinners. Executive chef Laurent Géroli has created three pre-theatre menus to complement the upcoming shows at the Kentucky Opera. The first is a tribute to "La Traviata" on Friday, September 25, with exotic Italian flavors. The "Of Mice and Men" menu blends gourmet taste with rustic ingredients on Friday, October 30. For "Hansel and Gretel" on Friday, November 20, chef Géroli brings German flair to the plate. The cost is \$34 per person. Tax and gratuity are additional. Seating is available from 5:30 p.m. to 6:30 p.m. Due to limited space, reservations are highly recommended and can be made by calling (502) 736-2996.

To make the evening complete, let The Brown Hotel take care of all of the arrangements. The "Night at The Opera" package includes a deluxe room overnight accommodation, pre-theatre dinner for two in the exquisite English Grill (including tax and gratuity), complimentary valet parking and two tickets to the Kentucky Opera. Packages are available starting at \$399 plus tax. For those who already have tickets to the show, room packages on each of these evening start at \$209 plus tax. Reservations can be made by calling (888) 888-5252.

J. Graham's Café will also feature themed brunches on Sunday, September 27, November 1 and November 22 to celebrate the three operas as well. Choose from delectable dishes such as Hot Brown Quiche; Goat Cheese Omelet; or Toasted Brioche Sandwich with egg, cheddar and bacon. Brunch is \$17 per person. Tax and gratuity are additional. Seating times are 11:30 a.m. to 12:30 p.m. To make reservations for brunch, call (502) 583-1234 ext 7157.

The menus for each pre-theatre dinner at The English Grill are as follows:

Kentucky Opera “La Traviata”

Pre-Theatre Dinner Menu
Friday, September 25, 2009

Tomato and Mozzarella
Arugula salad
Lemon Caper Vinaigrette

Osso Bucco
Risotto Milanese
Traditional Gremolata

Orange Zest Panna Cotta

Freshly Brewed Regular or Decaffeinated Coffee or a selection of Fine Tea

Kentucky Opera “Of Mice and Men”

Pre-Theatre Dinner Menu
Friday, October 30, 2009

Grits, Roasted Corn, Tomato and Vermont Cheddar cheese Tamale
Mole Sauce

Barbequed Beef Short Rib
Mushroom and Rib-Eye Steak Skewer
Green Beans and Rustic Potatoes

Strawberry Cobbler, Vanilla Ice Cream

Freshly Brewed Regular or Decaffeinated Coffee or a selection of Fine Tea

Kentucky Opera “Hansel and Gretel”

Pre-Theatre Dinner Menu
Friday, November 20, 2009

Homemade Chicken Bratwurst
Whole Grain Mustard
Caramelized Granny Smith Apple
Spicy Micro Cabbage Salad

Munster Cheese-Stuffed Grilled Pork Chop
Spaetzle and Brussels Sprouts
Pear Chutney
Warsteiner Beer Sauce

Apple Strudel
Walnut Caramel Ice Cream

Freshly Brewed Regular or Decaffeinated Coffee or a selection of Fine Tea

The Brown Hotel, located at Fourth and Broadway, has been a Louisville tradition for 85 years. It is home to the 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 also a member of the Preferred Hotels and Resorts and Historic Hotels of America. 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.

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