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**Renowned Windy City Chef Comes to the Bluegrass for a
Special Dining Event at The Brown Hotel**

*Executive Chef Laurent Géroli Welcomes Chef and Cookbook Author Rick
Tramonto of TRU!*

LOUISVILLE, Ky. (DATE) - - - *The Chicago Sun-Times* called Rick Tramonto a “blend of mad scientist and magician in the kitchen” in a review of his popular restaurant TRU. Tramonto and his executive chef Tim Graham are helping celebrate TRU’s 10th anniversary by bringing a bit of TRU to select events and special dinners across the country starting in Louisville. On Thursday, January 15, Tramonto and Graham will join The Brown Hotel executive chef Laurent Géroli for a one-night-only dining event in The English Grill.

This special dinner begins with a reception at 6:30 p.m. with canapés such as Potato Cube served with crème fraîche caviar and micro beets, and Roasted Squab with cassis reduction on toasted foie gras brioche paired with Gruet Brut, New Mexico NV. Dinner follows at 7 p.m.

The cost is \$115 per person, and tax and 20% gratuity are additional. Tramonto will also be on hand to sign copies of his cookbook “TRU,” which will be available for purchase for \$35. David DuBou, wine specialist for Vintner Select will be available to comment on the wine pairing. Reservations are required for this event and can be made by calling English Grill manager Neal Ward at 502-736-2998.

The special menu is as follows:

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Thursday, January 11, 2009**

Amuse-Bouche

Tête de Cochon,
Lentil Salad, Truffle Powder

Sarsaparilla Quail

Smoked Cipollini, Fig, Hazelnut
Torbreck "Woodcutter's" Semillon, Barossa Valley 2006

Olive Oil-Poached Salmon

Daikon Noodles, Thai Long Peppercorn
Arlaud Morey-Saint-Denis 1er Cru "Les Ruchots" 2003

Intermezzo

Lemon Rosemary
Pâte de Fruit

Prosciutto-Wrapped Rib-eye

Whipped Raclette, Paprika Jus
Saggi by Ambrogio and Giovanni Folonari, Columbia Valley 2005

Dessert

Chocolate Pomegranate Pavé
Sea Salt Caramel Mousse
Pomegranate Reduction
Sugar Stick
Mas Amiel Maury, Roussillon 2006

Tramonto, who has already authored six cookbooks, is currently working on a cooking series, a new cookbook and a new restaurant concept. Tramonto's history of television work includes appearances on "Oprah," "Today," "Iron Chef America," and "CBS This Morning." He appeared as a judge on the most recent season of Bravo's "Top Chef" series. The New York native has also been in such publications as *People*, *Newsweek*, *The New York Times*, *Gourmet*, *Food & Wine* and *Bon Appétit*.

Opened in 1999, TRU is a AAA Five-Diamond and Mobil Four-Star restaurant owned by Tramonto, executive pastry chef/partner Gale Gand and Rich Melman of Lettuce Entertain You! Located just off the Magnificent Mile in downtown Chicago, TRU is synonymous with luxury and elegance. The restaurant is renowned for its French Progressive cuisine and award-winning service. TRU is open for dinner nightly, except for Sundays and major holidays, and is available for private events. For more information, call (312) 202-0001 or visit www.trurestaurant.com.

The Brown Hotel, located at Fourth and Broadway, has been a Louisville tradition for 85 years. 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 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.