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**The English Grill Elevates Its Acclaimed Chef's Table With
an Evening of Pure Japanese Luxury**
*The Brown Hotel Executive Chef Laurent Geroli Hosts an Elegant Chef's Table
Featuring Grade 5 Kobe Rib-Eye*

LOUISVILLE, Ky. (August 21, 2009) - - - The English Grill's Chef's Table, once named by Forbestraveler.com as one of the top ten in the country, will offer a rare evening featuring authentic Japanese Kobe beef on Friday, September 4. The Brown Hotel's Executive Chef Laurent Geroli will present this exclusive experience for one night only, bringing in a special selection of grade 5 Kobe beef, each course paired with great wines from the eastern hemisphere. The three-course chef's table event will begin at 7 p.m. and the cost is \$295 per person. Tax and gratuity are additional. The chef's table seats only 12 people, so due to limited space, reservations are required. Please call Neal Ward at (502) 736-2998 to reserve a spot at this unique culinary experience.

"Japanese Kobe beef is the ultimate in true indulgence," said Géroli. "I am throwing caution to the wind and designing a chic evening inspired by Japanese culinary traditions."

The menu for the Gourmet Japanese Chef's Table is as follows:

**"Coup de Folie"
Chef's Table Dinner
Friday September 4th, 2009**

Blue Fin Tuna Sushi
Unagi Nigri
Ponzu sauce
Brancott "Reserve" Sauvignon Blanc

Japanese Kobe Beef 12oz Rib-Eye Steak
Chanterelle Mushrooms
White Asparagus
Sliced Black Truffle
Glace de Viande
Penfolds "Bin 707" Cabernet Sauvignon

Sweet Rice Croquette

Wasabi Chocolate Ice Cream
Poached Nashi Pear
Geikkakan Horin Sake

After dinner, guests can choose to retire to a luxury club level room for \$99, plus tax. This price is only available with the purchase of a seat at the Gourmet Japanese Chef's Table. Club room guests enjoy access to the Club Lounge which features complimentary continental breakfast, afternoon snacks during the day and complimentary hors d'oeuvres, wine, beer and soft drinks at night.

Kobe beef is an exclusive grade of beef from the Wagyu cattle breed raised in Kobe, Japan. Wagyu cattle produce meat with extensive marbling, and the flavor is often described as smooth, extraordinarily tender and full flavored. While Wagyu cattle are also raised in the United States, only Wagyu beef from Kobe, Japan that meets the local production standards can earn the Kobe designation.

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.