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## **Thanksgiving Holiday Cooking Classes at The Brown Hotel**

*Learn Culinary Tips From Chef Laurent on Nov. 6 and 12!*

LOUISVILLE, Ky. (DATE) - - - Learn how to perfect your favorite holiday dishes this fall at The Brown Hotel Thanksgiving Holiday Cooking Class. Hosted by The Brown Hotel's executive chef Laurent Géroli, two classes are offered before Turkey Day: Friday, Nov. 6 and Thursday, Nov. 12. Students will get to feast as chef Géroli creates flavorful dishes such as sweet potato pancakes, brioche stuffing and more! The chef will also have great tips and techniques on how to properly roast a turkey. Class begins at 7 p.m. and costs \$75 per person, plus tax. Each class is limited to 12 people. To save a seat, please call (502) 583-1234, extension 7166.

Make a night of it with a cooking class package that includes the class/demonstration for two people, deluxe overnight accommodations on a Club Floor, and valet parking. Club Floor guests enjoy access to the Club Lounge which features complimentary continental breakfast, afternoon snacks, and complimentary hors d'oeuvres, wine, beer and soft drinks in the evening. The cost is \$299 per couple per package. Tax is additional.

The Thanksgiving Cooking Class/Demonstration Menu:

Curry Butternut Squash Potage  
Caramelized Pecan Foam

Sweet Potato Pancakes  
Green Beans with lardons  
Cranberry Sauce

Brioche Stuffing  
Dried dates, sweet onions, celery root, turnip and fresh thyme

Slow Roasted Poussin  
Bourbon Gravy  
Pomme Fondante

Sweet Rice Pudding  
with cinnamon  
Butterscotch Ice Cream

"It is really fun to impress your family during the holidays," said chef Géroli. "Thanksgiving is such a traditional holiday, but there is a lot of room to enhance

the dishes. There are a few tricks that are fairly simple, but really make a difference in the flavor.”

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](http://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.*