



PRESS RELEASE

For Immediate Release:

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ENVY The Steakhouse indulges in Sea Salts as a part of organic dining trend

Las Vegas, Nevada (April 7, 2009) – Adding a pinch of salt to your meal takes on a whole new meaning at the award winning ENVY The Steakhouse, especially when the flavored sea salts come from such exotic regions as Hawaii and the Himalayas. ENVY is at the forefront of this new organic food craze – one that is sweeping the nation as diners look to enhance their meals with flavored salts.

“We present our guests with an assortment of flavored sea salts which can be used to enhance their selected courses,” said Chef Aaron Losch of ENVY The Steakhouse. “Much like a wine-pairing, you can bring out the complex flavors of a particular meal by simply adding a pinch of salt.”

Sea salts provides a number of advantages over everyday table salt, including the texture, flavor and health benefits it offers. Table salt contains fine granules and therefore dissolves quickly where as sea salt has larger, more irregular grains, which when sprinkled on foods, add a crunch and enhanced flavor. In addition to providing immense flavor to a meal, sea salt holds potential constitutional benefits such as stabilizing blood sugar levels, regulating the heart, purifying the body and protecting it from disease. Diners at ENVY are presented with an assortment of sea salts to choose from including:

1. Himalayan Sea Salt, a rich mineral deposit from an ancient ocean where the Himalayans now stand, contains 74 trace minerals, is not processed with chemicals and contains no preservatives or additives.
2. Alaea Hawaiian Red Clay Sea Salt is a traditional Hawaiian sea salt used to preserve and season while roasting or grilling meat to provide a savory, unique and pleasant flavor.
3. Hawaiian Black Lava Sea Salt is ideal for meats, seafood and fruits because of its silky, full-bodied texture.
4. The Himalayan Pink Sea Salts clean crystals are the highest quality sea salt available and contain natural properties to heal the body and relax the mind.

“At ENVY The Steakhouse, we are committed to providing our guests with the finest dining experience and highest quality food,” said Anett Mindermann, general manager. “We take pride in continually seeking out new ways to raise the standard in fine dining and sea salt offerings are our latest culinary innovation.”

The sea salts served at ENVY The Steakhouse are also available for purchase including: Himalayan Sea Salt, Alaea Hawaiian Red Clay Sea Salt, Hawaiian Black Lava Sea Salt, and Himalayan Pink Sea Salt. Each salt has a unique flavor and texture and can be used for a variety of bold cooking endeavors.

ENVY The Steakhouse offers breakfast, lunch and dinner daily and Music and Mimosa’s brunch every Sunday. Reservations can be made by calling 702.784.5716 or logging on to www.envysteakhouse.com.

About ENVY The Steakhouse:

Upscale, fashionable and off-Strip, EnvY The Steakhouse is one of the premiere restaurants in Las Vegas. The award-winning ENVY The Steakhouse located at the Renaissance Las Vegas Hotel features exquisite fine dining, a private dining room for special events and a chef dedicated to serving the finest and freshest ingredients. Designed as a study in balance, the restaurant features expansive windows and high ceilings, as well as a wine wall with more than 1,500 bottles of fine wine. ENVY’s lounge features 60 seats, full beverage service, and a relaxed atmosphere to compliment the restaurant.

About Renaissance Hotel:

An upscale boutique hotel located off the Strip, the Renaissance offers a sophisticated experience with 14 stories of spacious accommodations, as well as 548 guest rooms including 30 suites ranging from 859 to 1,681 square feet. Additionally, the Renaissance offers more than 20,000 square feet of meeting space to be used for meetings, conferences and corporate events; featuring 14 meeting rooms, a Grand Ballroom with 9,850 square feet of event space, an Executive Board Room, 10,000 square feet of pre-function space, exhibitor suites and a private dining room inside ENVY Steakhouse. For more information visit: www.renaissancelasvegas.com

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