

FOR IMMEDIATE RELEASE:

## **ENVY The Steakhouse to Participate in Prestigious South Beach Food & Wine Festival**

### **Acclaimed Restaurant Will Represent the World-Class Cuisine of Las Vegas**

LAS VEGAS (December 28, 2006) – ENVY The Steakhouse in the Renaissance Las Vegas Hotel is pleased to announce participation in the 2007 Food Network South Beach Food & Wine Festival, a national, star-studded, four-day weekend event showcasing the talents of the world's most renowned wine and spirits producers, chefs and culinary personalities. ENVY The Steakhouse will attend on behalf of one of the top dining destinations in the country, Las Vegas. A proud two-time recipient of *Wine Spectator's* Award of Excellence and *Las Vegas Life's* "Best New Off-Strip Restaurant," ENVY The Steakhouse is the ideal representative for "Sin City's" world-renowned cuisine.

ENVY Executive Chef Steven Kauth will showcase ENVY's delectable cuisine in the presence of some of the most well-known food personalities in the world.

"We are thrilled to be a part of this prestigious event," said Brian Marcus, food and beverage director for ENVY The Steakhouse and Renaissance Las Vegas. "There is no better place to showcase the talents of Chef Kauth and our team at ENVY than on a culinary stage with celebrity superstars such as Mario Batali and Rachel Ray."

ENVY will participate in the following events:

**Best of the Best:** *Wine Spectator* executive editor Thomas Matthews hosts *Wine Spectator's* Best of the Best, an evening that brings together the finest reserves from 40 of the world's top wineries poured by their respective winemakers or principals and matched with a sophisticated tasting menu prepared by chefs with a flair for the rare and unusual. Chef Kauth will serve *Prime New York with Wild Mushrooms, Pancetta and Onion Compote.*

**Grand Tasting Tents:** Authentic, satisfying and full of flavor, the Grand Tasting Village offers the ultimate gastronomic adventure. The main course of the Food Network South Beach Wine & Food Festival, the Village offers sun-kissed, ocean-side tents filled to the brim with superstar chefs as well as representatives from hundreds of wine and spirits producers and local restaurants, all offering samples of their finest wares. ENVY The Steakhouse will serve *Braised Beef Cheeks on Smashed Potato*.

**Burger Bash:** Juicy, grilled to perfection and ready for crowning with a slab of cheese, the all-American burger ranks high on almost everyone's list of food faves. Food Network host Rachael Ray leads the Burger Bash festivities, sampling more than a dozen of the country's best burgers, including ENVY's mouth-watering *Perfectly Balanced Burger*, all in a gorgeous poolside setting. Guests will find out how wonderfully varied the hamburger can be as cooks from establishments far and wide as well as individual winners from the NBC *Today* show's Best Burger Contest offer their unique versions of America's #1 sandwich. Chef Kauth will showcase his *Perfectly Balanced Burger with Wild Rocket, Heirloom Tomatoes on an Onion Brioche along with ENVY Reggiano Truffle Fries*.

Hosted by Southern Wine & Spirits of Florida and Florida International University (FIU), the 2007 Food Network South Beach Food & Wine Festival benefits the Teaching Restaurant and the Southern Wine & Spirits Beverage Management Center, both located at FIU.

Kauth, who has received the prestigious German Master Chef certification, brings a wealth of experience from Europe's finest Michelin-starred gourmet restaurants. He firmly believes that "dining should progress like a finely staged opera, offering a beautifully orchestrated event, which is ultimately a very personal and memorable experience."

ENVY The Steakhouse, which seats 178 people, offers high quality aged beef, including Kobe filet and prime rib roast as well as Black Angus filet and prime bone-in rib eye. The wide-ranging menu offers delicacies for every palate, such as *Seared Foie Gras with Fall Chutney & Late Harvest Zinfandel Reduction, Tuna and Crabmeat Dynamite, Crown Roast Rack of Lamb with Strawberry Balsamic Chutney*, and *Serrano Ham & White Cheddar Stuffed Organic Chicken Breast*. Steak specialties include *Prime Bone-In Rib Eye, NY Strip, Porterhouse* and

several other premium cuts. Kauth also gives new definition to classic family-style side dishes such as *Bourbon Creamed Corn*, *Truffle Mac & Cheese*, *Truffle Reggiano Fries* and *Orange-Sesame Butternut Squash*.

While the term “steakhouse” conjures images of a staid and dimly lit men’s club, ENVY’s sleek, open design boldly announces a new paradigm as soon as guests walk in the door. Pat Murphy’s design for the restaurant is a study in balance: expansive windows and high ceilings create a lofty sense of space, while elements such as a candle-lit, walk-in wine cellar and a wine wall featuring 1,500 bottles of wine impart warmth and structure. Guests can choose from an extensive hand-selected wine menu as they nestle in one of ENVY’s signature booths. VIP guests can enjoy a chef’s table in a private booth with front row seats to the open kitchen, replete with personal attention from the chef himself.

ENVY is the signature restaurant of the magnificent Renaissance Las Vegas Hotel, the largest non-gaming hotel in Nevada. The hotel and restaurant can be reached by phone at (702) 733-6533 or toll free at (866) 352-3434. Fax: (702) 735-3130. Renaissance Las Vegas Hotel is a development project of the Jackson-Shaw company of Dallas and can be visited on the Web at <http://www.renaissancelasvegas.com>.

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