

FOR IMMEDIATE RELEASE:

ENVY the Steakhouse Awarded for Culinary Excellence

***Las Vegas Life* Bestows High Honors to Las Vegas' Off-Strip Indulgent and Exquisite Steakhouse**

LAS VEGAS (February 23, 2006) – Envy the Steakhouse is the proud recipient of the 2006 *Las Vegas Life* Epicurean Award for “Best New Off-Strip Restaurant.” The publication heralds the “stunning interior” and outstanding menu, which “keeps satisfied diners coming back.” This award follows closely on the heels of receiving glowing reviews and recognition in *Las Vegas Life*'s annual Dining Guide ‘A List’ in 2005.

“We are extremely pleased and proud to be included with such celebrated company,” said Tom Xavier, general manager for Renaissance Las Vegas and Envy the Steakhouse. “We have worked incredibly hard to create a world-class facility, and we feel it’s an honor to have our efforts recognized by the local community.”

Each year, *Las Vegas Life* nominates local restaurants for their annual Epicurean Awards, which have become a definitive and authoritative guide to the best of Las Vegas dining. Readers then vote for their favorite establishments in 20 different categories including: Best New Off-Strip Restaurant, Best Chef, Best Lounge and many others.

Kauth’s distinctive menu, personally crafted for ENVY the Steakhouse includes premium quality, fresh ingredients from select purveyors around the country, skillfully featured in innovative dishes that redefine traditional steakhouse cuisine.

In Las Vegas, a town renowned for its world-class steakhouses, “ENVY redefines the concept of a sophisticated contemporary steakhouse while pushing the envelope in its culinary preparations,” said Xavier. “The restaurant features all of the elements for which Chef Stefan Kauth is famous – creative, world-class cuisine; freshest and highest quality ingredients; excellent service; meticulous attention to detail; and a hip yet refined dining environment.”

The restaurant, which seats 178 people, offers high quality aged beef, including petite filet mignon and prime porterhouse as well as Black Angus filet and prime bone-in rib eye. Kauth draws on an array of international culinary influences showcased in Envy favorites such as *Seared Kobe Carpaccio with an Asian Dipping Sauce* and *Maryland Crab Cakes with Whole Mustard Cajun Slaw*.

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 which features 1,500 bottles of wine, and 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 new Renaissance Las Vegas Hotel, the largest non-gaming hotel in Nevada. The Renaissance Las Vegas Hotel offers travelers access to 14 stories of spacious accommodations, including 548 rooms and 30 suites ranging from 859 to 1,681 sq. ft. Exclusive guest amenities include spa treatments, a chic bar, high-speed Internet access, flat screen televisions and a dedicated concierge service that grants guests their every whim. 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 the newest 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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