

FOR IMMEDIATE RELEASE:

ENVY the Steakhouse Launches “ENVY’s Epicurean Adventure”

Monthly Dinners Explore the Exciting Innovative Edges of Food and Wine Pairing

LAS VEGAS (March 21, 2006) – Envy restaurant in the Renaissance Las Vegas Hotel is pleased to announce the launch of *Envy’s Epicurean Adventure*, a series of monthly dinners pairing innovative international dishes with intriguing wines from the finest wine-growing regions of the world. Each month diners are invited to partake in a tasting of global wines selected by Food & Beverage Director Brian Marcus paired with Executive Chef Stefan Kauth’s exquisite modern cuisine.

“As wine is my passion and travel is my life, the opportunity to blend the two and share them with our guests is a dream come true,” said Food & Beverage Director Brian Marcus, who conceptualized the program based on a 20-year hotel career that has taken him to Israel, Bermuda, Japan, Hawaii, Korea and Hong Kong. “The *Epicurean Adventure* blends curiosity, creativity, a love of food and wine, and a bit of wonder. We are fortunate to have in Chef Kauth a master of international cuisines and an ideal fellow adventurer.”

The schedule of **Envy Epicurean Adventures** is as follows:

March 20 – 26 -- *A Journey Through Old World Wineries*

April 17 – 23 -- *Kiwis and Kangaroos: A Vineyard Tour of Australia & New Zealand*

May 8 – 14 -- *Wild Mushrooms & Rhone Wines*: Fiddleheads, Golden Chanterelles, Black Trumpet, Spreading Hedgehog & Shaggy Parasols paired with the earthy flavors of Rhone varietals

June 5 – 12 -- *Pacific Northwest Challenge*: A course-by-course, side-by-side pairing of Washington and Oregon greats

July 10 – 16 -- *Truffles & Pinot*: A global Pinot Noir tasting with truffles from Spain, Italy, France and China

August 21 – 27 -- *Summer Wines*: Rieslings of Austria, France and Germany paired with the freshest shellfish and other light and airy summer delights

September 4 – 10 -- *Shellfish and White Burgundy*

October 23 – 29 -- *A Dinner To ENVY*: A gastronomic indulgence featuring of the best of the best -- Prestige Cuvee Champagne followed by a Bordeaux Tour de Force highlighting Premier and Deuxiem Crus from the banks of Bordeaux and Sauternes, Premier Napa Valley Cabernets, Vintage Port. Available only to online auction winners. All proceeds will the Lou Ruvo Alzheimer's Foundation.

November 20 – 26 -- *Wine Spectator 94 and Above*

December 1 – 30 -- *The House of Laurent Perrier, a Champagne Tour de Force*

“Our goal is to challenge, delight, and open the door to a sense of the wonders of gastronomy,” said Marcus. “Where else can diners try kangaroo with a bold Australian Shiraz, or an exotic Shaggy Parasol Mushroom with an earthy French Rhone red? We believe that for the adventuresome diner, the Epicurean Adventure dinners represent a dream come true.”

Envy specializes in 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. 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 1,500-bottle wine wall, impart warmth and structure. Guests can choose from an extensive hand-selected wine menu as they nestle in one of Envy’s spacious, welcoming booths. VIP guests can enjoy a chef’s table in a private booth with a front row view of the open kitchen and personal attention from Chef Kauth. Although just starting its second year of operation, Envy has already received the prestigious *Wine Spectator* Award of Excellence for its outstanding wine list and has been named to *Las Vegas Life*’s coveted Dining Guide ‘A’ List. The magazine also named Envy the "Best New Restaurant Off the Strip" in its February issue.

Envy is the signature restaurant of the Renaissance Las Vegas Hotel, the largest non-gaming hotel in Nevada. The Renaissance Las Vegas Hotel, a proud recipient of AAA's Four-Diamond rating, offers travelers access to 14 stories of spacious accommodations, including 548 rooms and 30 suites ranging from 859 to 1,681 square feet. Exclusive guest amenities include spa treatments, high-speed Internet access, flat screen televisions and a dedicated concierge service that attends to guests' every whim. Renaissance Las Vegas Hotel is the newest development project of the Jackson-Shaw Company of Dallas. The hotel can be reached by phone at (702) 733-6533 or toll free at (866) 352-3434.

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