

FOR IMMEDIATE RELEASE:

**ENVY the Steakhouse Announces the Appointment of Stefan Kauth as
Executive Chef**

**Kauth Puts a Premium Spin on Traditional Steakhouse Fare, Creating a World-Class
Dining Experience at the Renaissance Las Vegas Hotel**

LAS VEGAS (November 16, 2006) –ENVY the Steakhouse at the Renaissance Las Vegas hotel has announced the appointment of Stefan Kauth to the position of executive chef. Kauth, who has received the prestigious German Master Chef certification, brings a wealth of experience from some of 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.” Kauth’s goal at ENVY is to redefine traditional steakhouse cuisine in a city where gastronomy is of unparalleled importance.

“Kauth’s focus and passion in the kitchen are unparalleled, and his unique vision of food and wine pairings translates into distinctive menus comprising premium quality, fresh ingredients from select purveyors around the country presented in delicious, internationally inspired dishes,” said Brian Marcus, director of food and beverage at ENVY the Steakhouse.

A native of Cologne and a graduate of Meisterschule in Heidelberg, Kauth enhanced his natural talents by working at some of Europe’s and America’s finest restaurants. His distinguished career includes more than 10 years of experience in Germany working at such renowned restaurants as Hotel Traube Tonbach, Restaurant Aubergine in München, and Restaurant Jörg Müller in Sylt. Kauth had the privilege of working under several of Europe’s finest chefs including Eckard Witzigmann, Harald Wolfarth and Dieter Müller. He first showcased his talents in the United States at 100 South Ocean at The Ritz-Carlton, Palm Beach and most recently served as executive chef at The Ritz-Carlton Coconut Grove, Miami.

“Stefan’s talents are ideal for executing and enhancing the ENVY menu, and he will raise the bar to new heights in creating exceptional dining experiences,” said Renaissance Las Vegas General Manager Tom Xavier. “ENVY has already established itself for boldly pushing the culinary envelope, and with the depth and breadth of Stefan’s expertise, we look forward to taking Las Vegas dining to an entirely new plateau.”

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 ribeye. 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 Ribeye, NY Strip, Porterhouse* and several other premium cuts. Kauth will also give 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 the 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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