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FOR IMMEDIATE RELEASE:

**ENVY the Steakhouse Awarded for Culinary Excellence**  
**Celebrated Steakhouse Receives High Honors from *Wine Spectator* for**  
**Third Consecutive Year**

LAS VEGAS (July 23, 2007) – ENVY the Steakhouse is the proud recipient of a prestigious honor awarded by *Wine Spectator* as part of The Restaurant Awards, which recognize restaurants whose wine lists offer interesting selections, are appropriate to their cuisine and appeal to a wide range of wine lovers. Bestowed with *Wine Spectator's* Award of Excellence, ENVY the Steakhouse continues to receive national recognition as a frontrunner in the highly competitive Las Vegas culinary scene.

“We are extremely thrilled to be included, once again with such celebrated company,” said Brian Marcus, director of food & beverage for ENVY the Steakhouse. “We have worked extremely hard to create a world-class restaurant and to maintain a level of service that goes above and beyond merely romancing the palate with an exquisite wine selection and gourmet fare. To have our efforts recognized for the third consecutive year is quite gratifying.”

Executive Chef Stefan Kauth’s distinctive menu, personally crafted for ENVY the Steakhouse includes premium quality, fresh ingredients from select purveyors, skillfully featured in innovative dishes that redefine traditional steakhouse cuisine. Kauth’s cooking philosophy is to serve the freshest product available and cook it quickly to retain the true flavors and nutrients.

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 Marcus. “The restaurant features all of the elements for which Chef Kauth is known for – 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 Kobe filet and prime rib roast as well as Black Angus filet and prime bone-in ribeye. Kauth, who believes that the “dining experience should progress like a finely staged opera, offering a beautifully orchestrated event which is ultimately a very personal and memorable experience,” has received the prestigious German Master Chef certification, and enhanced his natural talents at a very young age while working at some of the finest restaurants, both nationally and internationally. His menu draws on an array of international culinary influences, showcased in dishes such *Tuscan Veal Chop with Lemon, Garlic, Olives, Roasted Tomatoes and Capers* and *Seared Foie Gras with Caramelized Pears*.

Previously serving as executive chef at The Ritz-Carlton Coconut Grove, Miami, Kauth’s credits comprise of an impressive list of restaurants including 100 South Ocean at The Ritz-Carlton, Palm Beach, where he first showcased his extraordinary talents in America. His distinguished career includes more than ten years of experience in Germany working for such renowned restaurants as Hotel Traube Tonbach, Restaurant Aubergine in München, and Restaurant Jörg Müller in Sylt, with three of Europe’s finest chefs as mentors, Eckard Witzigmann, Harald Wolfarth and Dieter Müller.

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. In its fourth year of operation, ENVY has also been named to *Las Vegas Life*’s coveted Dining Guide ‘A’ List and was recognized as the “Best New Restaurant Off the Strip” in the February 2006 issue. ENVY the Steakhouse was also a key participant 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.

For more information on ENVY the Steakhouse please visit [www.envysteakhouse.com](http://www.envysteakhouse.com). The hotel and restaurant can be reached by phone at 702-784-5716 toll free at (866) 352-3434. Renaissance Las Vegas, a AAA four-diamond rating 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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