

FOR IMMEDIATE RELEASE:

**Las Vegas's ENVY the Steakhouse Announces  
November Epicurean Adventure Dinner Benefiting  
The Foundation for Positively Kids of Las Vegas  
Salute to American Caviar & Great American Wine Makers**

LAS VEGAS (August 1, 2007) – ENVY the Steakhouse at the Renaissance Las Vegas Hotel is pleased to announce its featured Epicurean Adventure Dinner for the month of November: “Salute to American Caviar & Great American Wine Makers.” Guests will have the rare opportunity to sample a wide selection of some of the most prestigious American caviars available, masterfully presented by ENVY Executive Chef Stefan Kauth, each paired with an acclaimed premium American wine. A significant portion of the proceeds will benefit the Positively Kids Foundation of Las Vegas, a locally based non-profit organization dedicated to providing comprehensive care for Nevada's medically fragile and terminally ill children.

“Our goal with each Epicurean Adventure dinner is to challenge, delight, and open the door to a sense of the wonders of gastronomy,” noted Chef Kauth. “Where else can diners sample a wide variety of American caviars paired with some of the most celebrated American wines and innovative cuisine?”

Each course in the November Epicurean Adventure dinner will highlight a different American Caviar, including American Sturgeon Caviar, Smoked Spoonbill Caviar and American Paddlefish Caviar, to name but a few. Some of the inventive American Caviar dishes Chef Kauth has conceived for the evening include: *Seared Diver Sea Scallops with Smoked Trout Caviar on Mashed Potatoes with Shellfish Broth; Roasted Squab Breast with Yellowstone River Caviar, Sautéed Porcini Mushroom; and Classic Beef Tenderloin Wellington with Smoked Spoonbill Caviar, Roasted Baby Beets and Black Truffle Sauce.*

Traditionally, most of the world's caviar has come from countries such as Russia and Iran, but overfishing in the Caspian Sea and illegal trade has caused steep declines, nearly to the point of extinction, in the population of Caspian sturgeon. Following a January 2006 United Nations ban on Caspian Sea beluga, American chefs have gone domestic and discovered that American caviar is comparable to anything coming out of the Caspian. Caviar varieties produced from sturgeon and paddlefish farmed in the United States offer excellent taste and are environmentally sustainable -- a win-win situation for culinary professionals and consumers who are concerned about the sharp decline of sturgeon populations in the Caspian Sea.

The meal will be paired with American wines from the Napa and Sonoma valleys, including Cakebread Cellars, Stag's Leap, Duckhorn, Silver Oak, Schramsberg, Sonoma Cutrer, J. Reynolds Family, and Jarvis.

“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.”

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, with extensive culinary experience at some of Europe's finest Michelin-starred gourmet restaurants, draws on an array of international culinary influences, showcased in Envy favorites such as *Tuna Crabmeat Dynamite*; *Angus Beef Carpaccio with Truffle Mustard Aioli*; and *Maryland Crab Cake with Tomato Vinaigrette*.

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 third year of operation, ENVY is a two-time recipient of the prestigious Wine Spectator Award of Excellence for its outstanding wine list, has been named to Las Vegas Life's coveted Dining Guide 'A' List, and was also named "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.

The hotel and restaurant can be reached by phone at 702-784-5716 toll free at (866) 352-3434. Renaissance Las Vegas, an AAA four-diamond rated 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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**“Salute to American Caviar & Great American Wine Makers”**

**November 2007**

A small bite from our Chefs  
Smoked Sturgeon Mousse with American Sturgeon Caviar  
*J Schram Vintage Rose, Napa Valley*

Maine Lobster Salad with American Paddlefish Caviar  
and Citrus Vinaigrette  
*Cakebread Cellars Sauvignon Blanc, Napa Valley*

Seared Diver Sea Scallops with Smoked Trout Caviar  
on Mashed Potatoes with Shellfish Broth  
*Sonoma Cutrer Chardonnay “Les Pierres” Sonoma*  
*Stag’s Leap Chardonnay “Karia,” Napa Valley*

Roasted Squab Breast with Yellowstone River Caviar,  
Sautéed Porcini Mushrooms  
*Reynolds Family Pinot Noir, Russian River Valley*  
*Duckhorn Merlot, Napa Valley*

Classic Beef Tenderloin Wellington  
with Smoked Spoonbill Caviar,  
Roasted Baby Beets and Black Truffle Sauce  
*Jarvis Cabernet Sauvignon, Napa Valley*  
*Silver Oak Cabernet Sauvignon, Napa Valley*

Caramelized Banana Tart  
with White Chocolate Macadamia Nut Ice Cream  
*Schramsberg “Cremante”*

A small pleasure with coffee

\$150 per guest with \$100 donated to Positively Kids