

*** * MEDIA ALERT * ***

**ENVY the Steakhouse's August Epicurean Adventure
A Tribute to Summer Wines
Features Wines from Around the Globe**

August's Wine Maker Dinner Will Romance Seafood Fanatics and Wine Lovers on a Global Journey

WHAT:

ENVY the Steakhouse in the Renaissance Las Vegas hotel is pleased to announce its featured Epicurean Adventure dinner for August: "A Tribute to Summer Wines." Each of Chef Kauth's inventive dishes has been designed to highlight wines from regions around the globe, including France, Australia, California and South Africa. For each of the four courses, Chef Kauth, inspired by the fresh seafood and vegetables indicative of summer, has created innovative dishes that couple flawlessly with unique wines. For example, the Lobster Martini with Peach Nectar, Jicama, Cucumber and Mint is paired with Tokay Pinot Gris Grand Cru from Alcege; and Pancetta Wrapped Chilean Sea Bass with Sweet Corn Pudding and Clam Chowder Sauce is matched with Reynolds Family Winery "Los Carneros" Chardonnay, from California.

For one week in August, diners will feast on Chef Kauth's exquisite cuisine accompanied by a variety of distinctive wines from around the globe. ENVY's August pairings include:

Lobster Martini

White Peach Nectar, Jicama, Cucumber and Mint

*Gustave Lorentz "Altenberg de Bergheim"
Tokay Pinot Gris Grand Cru, Alsace 2001*

Heirloom Tomato Salad

Point Reyes Blue Cheese, Shallot-Tomato Vinaigrette

*Torbeck "Woodcutters Semillion",
Barossa Valley, South Australia 2003*

Pancetta Wrapped Chilean Sea Bass

Sweet Corn Pudding, Clam Chowder Sauce

*Reynolds Family Winery "Los Carneros"
Chardonnay, California 2004*

Lemon Curd Mousse

Fresh Raspberry Compote, Vanilla Whipped Cream

*Darling Cellars "Onyx", Chenin Blanc Noble Late Harvest
South Africa 2002*

"A Tribute to Summer Wines" is part of **ENVY's Epicurean Adventure**, an ongoing series of innovative wine dinners presented each month under the direction of Renaissance Las Vegas Food and Beverage Director Brian Marcus.

WHEN: **August 13 - 19 2007**
5 p.m. – 10 p.m.

WHERE: ENVY the Steakhouse
3400 Paradise Road
Las Vegas, NV
702-784-5716

COST: Dinner & Wines \$82
Dinner \$67
Wines \$28

**ABOUT
ENVY:**

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, the restaurant 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 Wine & Food 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, 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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CONTACT: Sian Parry or Alison Stout, Glodow Nead Communications, 415.394.6500

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