

FOR IMMEDIATE RELEASE:

**Award-Winning Culinary Visionary Opens ENVY Steakhouse in Las Vegas**  
**Chef Richard Chamberlain Marries Traditional Steakhouse Fare with Exotic**  
**Ingredients to Create a Unique Dining Experience at the New**  
**Renaissance Las Vegas Hotel**

LAS VEGAS (December 3, 2004) – Chef Richard Chamberlain, one of America’s leading chefs, today announced the opening of the eagerly anticipated ENVY Steakhouse at the new Renaissance Las Vegas Hotel. Chamberlain’s distinctive menu, personally crafted for this hotel includes premium quality, fresh ingredients from select purveyors around the country, skillfully featured in innovative dishes that redefine traditional steakhouse cuisine.

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 Larry Brown, general manager of Renaissance Las Vegas Hotel. “The restaurant features all of the elements for which Richard Chamberlain is famous – 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. Chamberlain, who is quickly establishing his credentials as an expert on developing culinary concepts for new and upscale luxury resorts, draws on an array of international culinary influences, showcased in dishes such as Seared Kobe Carpaccio with an Asian dipping sauce and Giant Asian Prawns Breaded with Thinly Sliced Filo Dough.

The wide-ranging menu offers delicacies for every palate, such as a Tasting of Three Caviars, Sea Bass with Wild Mushrooms & Crabmeat, and Seared Diver Scallops and Arctic Char with Orange Truffle Glaze. Chamberlain gives new definition to classic family-style side dishes such as Truffle Reggiano Fries, Wild Mushroom Mac and Cheese and Bourbon Creamed Corn. Finally, as befits a restaurant in “sin city,” the menu features decadent desserts like

Bananas Foster Fritters with Coconut Ice Cream, Pine Nut Brittle Sundae and Warm Valrhona Chocolate Smorz.

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 which features 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.

Chef Chamberlain is the owner of Chamberlain’s Steak and Chop House in Dallas. Promptly after opening in 1993, the Chop House was named one of the country’s top new restaurants by *Bon Appetit*. Since then, both Chamberlain and the restaurant have received many awards and accolades, including “One of America’s Top Tables” from *Gourmet*, and “One of America’s Top Restaurants” from *Zagat Guide*. Chamberlain later opened Chamberlain’s Fish Market Grill, which received an "Award of Excellence" from *Wine Spectator*. Chamberlain followed these successes with the 2004 launch of Tarragon at the new Elk Mountain Resort, an ultra-luxury destination resort in Southwest Colorado.

Prior to opening his own restaurants, Chamberlain spent three years as the executive chef of the exclusive Little Nell Hotel in Aspen, where he received national attention for pioneering American Alpine cooking. While at Little Nell Hotel he was nominated as one of the best chefs in the country by the James Beard Foundation. Richard has also served as executive chef at San Simeon Restaurant and Ratcliff’s, both in Dallas; executive sous chef at the world famous Hotel Bel-Air in Los Angeles; and sous chef under Dean Fearing at the Mansion at Turtle Creek.

ENVY is the signature restaurant of the magnificent new 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 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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