

FOR IMMEDIATE RELEASE:

ENVY the Steakhouse Celebrates Arrival of New Menu

Internationally Acclaimed Chef Stephan Kauth Introduces Innovative Seasonal Dishes in Addition to Several Distinctive Menu Items Including a “Create Your Own” Surf & Turf and SOBE Burger

LAS VEGAS - May 15, 2007 – ENVY the Steakhouse, proud recipient of the 2006 *Las Vegas Life* Epicurean Award for “Best New Off-Strip Restaurant” and *Wine Spectator’s* Award of Excellence for their expansive wine list, further elevates its distinguished dining experience with the introduction of a new, dynamic menu created by Executive Chef Stephan Kauth. Influenced by Kauth’s extensive culinary experience at some of Europe’s finest Michelin-starred gourmet restaurants, Kauth introduces delectable seasonal dishes in addition to several unique menu items including a “create your own” surf & turf and a SOBE burger, in honor of ENVY’s participation in the 2007 South Beach Wine & Food Festival.

“I enjoy paying homage to seasonal elements and finding new ways to refine the menu’s signature items such as our selection of premium quality steaks and our fresh and innovative seafood dishes,” said Kauth. “I’ve had a lot of fun incorporating the surf & turf option and the SOBE burger which round out our menu so it appeals to a wide ranging audience.”

Among ENVY’s new menu options is an entirely new concept encouraging patrons to create their own surf & turf. Diners can choose from *Black Angus Filet Mignon, Prime Porterhouse, and Bone In Filet Mignon* in addition to several other premium cuts paired with *Two Diver Sea Scallops, Lobster Tail, Organic Salmon and Three Jumbo Prawns*. Other new menu items include *Seared Prawns with Shitake Mushrooms and Tomato Vinaigrette; Roasted Beet Salad with Watercress, Goat Cheese and Myer Lemon; Lobster Ravioli Open Face with Edamame, Asparagus and Shitake Mushrooms; and Angus Beef Carpaccio with Truffle Mustard Aioli*.

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Inspired by his participation at the 2007 South Beach Wine & Food Festival, Kauth has also proudly introduced the *SOBE Burger*, which received unanimous praise at this year's internationally renowned festival. "ENVY the Steakhouse had one of the best burgers at this year's Burger Bash at the South Beach Wine & Food Festival," said Randall G. Rubin, restaurant & exhibit coordinator for Food Network South Beach Wine & Food Festival. "Their line was never-ending, with burger enthusiasts and newcomers alike returning for seconds."

ENVY is also pleased to announce the addition of delicious new breakfast items including *Gingerbread Waffle with Cinnamon Gelato; White Chocolate & Pecan French Toast with Banana Brulee; and Three Cheese Italian "Open Face" Omelet with Caramelized Onions*. New lunch selections include *Lobster and Shrimp Salad with Bibb Lettuce, Hearts of Palm and Sherry Vinaigrette; Portabello Mushroom, Roasted Pepper and Goat Cheese Sandwich; and ENVY Meatloaf with Wild Mushrooms and Port Wine Sauce*.

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 within the restaurant which seats 178 people. 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 restaurant can be reached by phone at 702-733-6533 or toll free at (800) 750-0980 or <http://www.envysteakhouse.com>. 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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Media contact: Alison Stout or Sian Parry, Glodow Nead Communications, at (415) 394-6500