

FOR IMMEDIATE RELEASE

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**The Brown Hotel Celebrates the Summer With an Evening
Showcasing Local Capriole Cheese and French Wine
Pairings**

*Chef Laurent Géroli Welcomes Renowned Cheesemaker Judy Schad and Wine
Expert David Dubou to the Historic Hotel*

LOUISVILLE, Ky. (May 18, 2009) - - - Capriole goat cheese has won numerous awards for its outstanding flavor and craftsmanship, and on Friday, June 19, The Brown Hotel's executive chef Laurent Géroli will serve a five-course dinner showcasing several farm-fresh varieties. The event begins with a meet and greet at 7:00 p.m., and dinner will follow at 7:30 p.m. Schad will be on hand to discuss her cheeses, and Vintner Select's David Dubou will pair each of the five goat cheese-laden courses with French wine. The dinner is \$85 plus tax and gratuity. The Brown Hotel is also offering a special room package which includes dinner for two, Club room accommodations, valet parking, and gratuity for just \$369.

Feuille de brick Purse

"Wabash cannonball" and Wild Mushrooms
Truffle Oil and Foie Gras Sauce

Domaine de Menard 2007 Colombard-Sauvignon Côtes de Gascogne

Ravioli Niçois

Rabbit, Carrots and "Julianna"
Thyme Broth

Verget du Sud 2007 Roussanne, Vaucluse

Baked Cod Brandade with "Old Kentucky Tome"

Yukon Gold Potatoes and Oven Dried Tomatoes
Domaine Lafond 2008 Tavel Rosé "Roc Epine"

Seared Lamb Loin

Tempura Asparagus, "Sofia" Croquette
Citrus Lavender Sauce

Coume del Mas 2006 Collioure "Schistes", Roussillon

Raspberry Napoleon

Caramel "Fresh Goat Cheese" Ice Cream
Mocha Frappé

Grand Maison 2005 "Cuvée des Anges" "Monbazillac"

Capriole, Inc. is a producer of artisan goat cheeses located in Greenville, Ind. Capriole offers a line of fresh, ripened and aged cheeses made the farmstead way-by hand using only the milk from the farm's own herd. Coveted favorites among regional farmers' markets and gourmet retail stores, Capriole cheeses have been recognized with several national awards from the American Cheese Society and have been featured in such national publications as Saveur, People Magazine and Fine Cooking. For more information, visit www.capriolegoatcheese.com.

The Brown Hotel, located at Fourth and Broadway, has been a Louisville tradition for 85 years. It is home to the four-diamond English Grill and the casual venue, J. Graham's Café where guests can try the legendary sandwich called "The Hot Brown." The Brown Hotel is also a member of the Preferred Hotels and Resorts and Historic Hotels of America. For more information on this luxury hotel or a recipe of "The Hot Brown," visit The Brown's website at www.brownhotel.com or call 502-583-1234.

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