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**The Brown Hotel offers festive Christmas Day dining options**  
*Gather family and friends for celebrating at the historic Brown Hotel*

LOUISVILLE, Ky. (Dec. 7, 2016) - - - The Brown Hotel has become a Louisville tradition for celebrating the holidays with its festive décor and dining. On Christmas Day, Dec. 25, guests may enjoy a more formal experience in the elegant English Grill or casual option in J. Graham's Café. Both menus will offer buffet-style and à la carte options. Seating is available in the English Grill at noon, 2 p.m. and 4 p.m. The cost is \$69 per person and \$22 for children ages four to 12, plus tax, gratuity and alcohol. The special buffet in J. Graham's will feature traditional Sunday brunch with such additions as a bourbon glazed Kentucky Ham carving station and holiday salads for \$32 per person and \$19 for children ages four to 12, plus tax, gratuity and alcohol. The J. Graham's Café will be open during regular hours on Christmas Day from 9 a.m. to 2 p.m. Reservations are required for both venues and can be made by calling The Brown Hotel at 502-583-1234.

The English Grill Christmas Day menu includes:

**Soup**

Tomato with Roquefort bleu cheese and grilled baguette

**Seafood**

House-smoked salmon with lemon caper goat cheese mousse  
Shrimp cocktail with house cocktail sauce  
Oyster bake, Rockefeller

**Charcuterie and cheese**

**Green salad**

Grape tomato, shaved onion and cucumber with spiced pecans and sherry vinaigrette or buttermilk dressing

**Waldorf salad**

Walnuts, Granny Smith apples, tart cherries, celery, grapes and Bibb lettuce

**Confit fingerling potato salad**

Egg, Benton's bacon, pickled onion, pea shoots and bacon-Dijon vinaigrette

**Winter vegetable frittata**

Served warm in cast iron with soffritto

**Assorted breads**

**Entrées**

(Selection of one)

Scallops and shrimp

White cheddar grits, saffron-tomato-bacon broth and broccolini

Filet of beef

Rosemary red potato mash, asparagus, Boursin crème, Bordelaise and leek rings

Loin of lamb

Chipotle-spiced with dried cherry fig reduction, heirloom baby carrots, golden beet-mint  
couscous and walnuts

**Dessert**

Viennese Table

**About The Brown Hotel:**

A Louisville tradition since 1923, The Brown Hotel is home to the four-star English Grill fine dining restaurant, quintessential Lobby Bar and casual breakfast and lunch venue J. Graham's Café, where guests can try the legendary Hot Brown sandwich. Located at the corner of Fourth and Broadway, the AAA Four-Diamond hotel is a member of Preferred Hotels and Resorts and Historic Hotels of America. Named to Travel + Leisure's World's Best list and Conde Nast Traveler's "#10 Hotel in the South," the 293-room luxury venue is part of 1859 Historic Hotels Ltd. For more information, visit [brownhotel.com](http://brownhotel.com) or call (502) 583-1234. Follow The Brown Hotel on [Facebook](#) and [Twitter](#).

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