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**Brown Hotel's \$90 luxury Hot Brown celebrates famous sandwich's 90<sup>th</sup> birthday**

*High-end "Haute Brown" adds foie gras, truffle oil and gold flakes to iconic dish*

LOUISVILLE, Ky. (Feb. 10, 2016) - - - Kentucky's most famous sandwich will get a gourmet upgrade for its 90<sup>th</sup> birthday this spring. The historic Brown Hotel, where the iconic dish originated in 1926, will offer the "Haute Brown" for \$90 from April 15 to May 15, while supplies last. The classic plate, Texas toast topped with roasted turkey, Mornay sauce, Roma tomatoes, bacon and fresh parsley, goes over-the-top in executive chef Josh Bettis' newest take for a limited time.

"The Hot Brown has grown to be an international sensation," said Bettis. "My Haute Brown honors the traditional offering but adds a bit of modern elegance."

Bettis builds on the staple by creating a turkey roulade wrapped in thick-cut Kentucky bacon accented by tomato confit and roasted tomato gelee, seared foie gras, shaved Parmigiano-Reggiano and house made brioche croutons wrapped with edible gold on top of a white truffle-infused Mornay sauce.

For the ultimate indulgence, guests can book an overnight stay in The Brown's Muhammad Ali Suite or add a flight of rare 23, 20 and 15-year Pappy Van Winkle bourbons.

A Louisville tradition dating back to the 1920s, chef Fred Schmidt came up with the idea for the now famous knife-and-fork sandwich to satisfy hungry party-goers tired of the same old ham and eggs. Following one of the hotel's popular dinner dances, Schmidt concocted the Welsh rarebit-inspired dish for revelers as a late-night snack. The Brown Hotel estimates that they've sold more than 2 million Hot Browns. Each year, the hotel frequently serves more than 200 per day and nearly 1000 Hot Browns the weekend of the Kentucky Derby. The dish, which has been featured in numerous national publications and fine cookbooks, is often imitated and served around the world.

*Note: High resolution photos available at #####.*

**About The Brown Hotel:**

The Brown Hotel, located at Fourth and Broadway, has been a Louisville tradition since 1923. It is home to the AAA Four-Diamond English Grill and the casual venue J. Graham's Café, where guests can try the legendary sandwich: The

Hot Brown. The Brown Hotel is a member of Preferred Hotels and Resorts and Historic Hotels of America. The Brown Hotel was recently named one of the World's Top 500 Hotels by Travel + Leisure Magazine, one of the Top 30 Hotels in the South by Conde Nast's Traveler Magazine and defined as the "epitome of luxurious" by Courier Journal's Velocity Magazine. For more information, visit [www.brownhotel.com](http://www.brownhotel.com) or call 502-583-1234. Follow The Brown Hotel on [Facebook](#) and [Twitter](#).

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*The Brown Hotel is an 1859 Historic Hotel and holds a AAA Four-Diamond rating.*