

For Immediate Release

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CHEF JOEL HARLOFF OF THE LANDMARK RESTAURANT AT THE MELROSE HOTEL TO HOST CHILEAN WINE DINNER

-- September 28th event will pair fabulous wines with award-winning Landmark cuisine --

DALLAS, Texas – (August 12, 2005) – Chef Joel Harloff, Executive Chef of The Landmark Restaurant at The Melrose Hotel, Dallas, announced today plans for a September 28th wine dinner featuring Montes and Santa Ema Chilean wines expertly complimented by Landmark cuisine. Chef Harloff delivers a 5-star menu that has been consistently winning praise and with a team that includes Executive Sous Chef Eric Holt and Sous Chef Ariel Rivero, Chef Harloff will present a menu created exclusively for this event.

Each dish served in the five-course meal will be paired with a Chilean wine chosen to compliment the cuisine's distinct character. The dinner features three varieties by Montes, one of the largest Chilean wine exporters to the United States. Montes produce premium quality wines and are known as a pioneer in the category of ultra-premium wines. In addition, there are two selections from Santa Ema, an international award-winning vineyard. Known for capitalizing on exceptional environmental surroundings, Santa Ema Vineyard utilizes a slow maturing process producing wines with intense varietal aromas and concentration.

Beginning at 7 p.m., the dinner is \$80 per person, plus tax and gratuity, and reservations are required as seating is limited. The courses and wine pairings are as follows:

Starter

Fried Goat Cheese with Bacon, Baby Greens and Whole Grain Mustard Vinaigrette
Santa Ema Regular Sauvignon Blanc, Chile, 2003

Soup Course

Wild Mushroom Soup
Montes Alpha Chardonnay, Chile, 2003

Appetizer

Mote Crusted Salmon and Mackerel with Avocado Purée and a Tomato-Onion Salad
Santa Ema Reserve Carmenere, Chile, 2002

Entrée

Spice Roasted Beef Tenderloin with Potato Pudding, Sautéed Cabbage and Chimichurri Sauce

Montes Reserve Cabernet Sauvignon, Chile, 2003

Dessert

Wild Honey Cheese Cake with Ginger-Graham Crust

Montes Late Harvest Gewurztraminer, 2002

“Chile’s vast array of unique seafood combined with the climate’s natural disposition towards supporting an immense amount of produce and vineyards, influenced our menu selections for this dinner,” said Chef Harloff. “The Carmenere and blended red wines are young, but very smooth in character, pairing exceptionally well with the diverse cuisine of Chile and it’s surrounding areas.”

Chef Harloff’s Landmark Restaurant received a 4 1/2-star rating from Dottie Griffith of the Dallas Morning News. This distinction places The Landmark Restaurant among the top 10 dining establishments in Dallas, the city that boasts the highest number of restaurants per capita in the nation.

To make a reservation or for more information on The Landmark Restaurant at The Melrose Hotel, Dallas, call 214-224-3152 or visit www.melrosehotel.com.

About The Melrose Hotel, Dallas

Built in 1924, The Melrose Hotel, Dallas is an historic landmark that offers 184 luxury guest rooms including 21 suites and a Presidential Suite, each with a dramatic view of the city. Located in the Uptown Oak Lawn and Turtle Creek area, the hotel is five minutes from Love Field Airport, twenty-five minutes from Dallas/Ft. Worth International Airport, three minutes from the Market Center and five minutes from Downtown, the Convention Center as well as the West End and McKinney Avenue entertainment areas.

About The Melrose Hotel Company

The Melrose Hotel Company was established in 2000 with the purchase of the historic Melrose Hotel in Dallas, Texas. The company continues steady growth with several subsequent acquisitions, including The Melrose Hotel, Washington D.C. and The Westin Columbus in Columbus, OH. For more, visit www.melrosehotel.com.

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