

For Immediate Release

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**HOLIDAY RECIPES FROM THE CHEFS AT THE LANDMARK RESTAURANT AT
THE MELROSE HOTELS IN WASHINGTON, D.C. AND DALLAS**

-- Enjoy gourmet recipes from renowned chefs in your own home this holiday season --

PHILADELPHIA, Pa. – (December 3, 2004) – With the holiday season well underway, there are always gatherings for which you need to make a dish. Whether that's the holiday dinner at your home or it's the cocktail party at the neighbors, it's always nice to have new and unique dishes to create. The following recipes, provided by the award-winning chefs of The Landmark Restaurant at The Melrose Hotels in Washington, D.C. and Dallas, are perfect for the season and guaranteed to delight.

From **James Balster** at The Landmark Restaurant, Washington, D.C.

Butternut Squash Soup with Maple Cream

Ingredients:

4 Butternut squash
2 cups diced yellow onion
2 diced green apples
3/4 gallon of chicken stock
1 quart of heavy cream
4 cinnamon sticks
1/4 tsp nutmeg
1/4 tsp clove
3/4 gallon of apple cider
1 tsp salt
1 tsp pepper

Cut squash in half and roast in oven for 30-45 minutes until soft. Remove roasted squash from skin and set aside. Heat a heavy bottom pot and add butter. Sweat the onions for 3 minutes or until translucent. Add the apple, apple juice, chicken stock, spices (includes cinnamon) and butternut squash. Simmer for about 20 minutes. Add heavy cream and simmer for about 5 more minutes. Remove the cinnamon sticks and puree in a blender. Pass through a fine strainer and season with salt and pepper. Top with a dollop of maple cream (recipe below)

Maple Cream

Ingredients:

2 cups heavy cream
1/2 cup Maple syrup
1/4 tsp nutmeg

Combine all ingredients in a mixer. Mix until stiff peak (stiff like whipped cream)

-- More --

From **Joel Harloff** at The Landmark Restaurant in Dallas

Cinnamon Chocolate Tart

Ingredients:

1 lb semi sweet chocolate

8 oz unsalted butter

1 oz espresso

12 egg yolks

4 oz granulated sugar

1/2 tbsp vanilla

3/4 tbsp cinnamon

4 egg whites

1/4 cup granulated sugar

Melt the chocolate, butter and espresso together over a water bath (metal bowl over a pot of simmering water). Wisk yolk mixture into chocolate. Whip egg whites and sugar until firm in a mixing machine and add to the yolk and chocolate mixture. Spray and fill 4 oz aluminum cup molds. Bake at 350 degrees for about 11 minutes or still soft in the middle.

Spiced Vanilla Sauce (To be served with Chocolate Tart)

Ingredients:

1 pint milk

1 pint heavy cream

8 oz granulated sugar

1 oz vanilla extract

11 ea egg yolks

1/2 tsp ground ginger

1/2 tsp ground nutmeg

1/2 tsp ground cinnamon

1/2 tsp ground clove

Bring the milk, cream, half of the sugar and the vanilla to a boil. Combine the egg yolks and other half of the sugar and whisk until smooth and pale. Slowly add the yolk mixture to the simmering milk and cream until slightly thick, about 5-8 minutes. Stir in the spices until well incorporated and then strain through a fine mesh strainer. Set the sauce in an ice bath to chill.

About The Melrose Hotel Company

A subsidiary of Berwind Property Group, Ltd., Philadelphia, 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., The Melrose Hotel, New York City and The Westin Columbus in Columbus, OH. For more information or to make a reservation, visit www.melrosehotel.com.