

For Immediate Release

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**EXECUTIVE CHEF JOEL HARLOFF OF THE MELROSE HOTEL, DALLAS ADDS  
NEW TALENT TO HIS TEAM**

**DALLAS, Texas – (June 2, 2005)** – J. Thomas Baker, general manager at The Melrose Hotel, Dallas, announced today that Eric Holt and Ariel Rivero have joined the team of Executive Chef Joel Harloff at The Landmark Restaurant as executive sous chef and sous chef, respectively. Holt takes the position of executive sous chef after serving as sous chef with The Landmark and Rivero comes to Dallas from the Clevelander Hotel in Miami Beach.

“Both The Landmark Restaurant and The Library Bar at the Dallas Melrose have earned great reputations for exquisite food, excellent service and a sophisticated atmosphere,” continued Baker. “A large majority of this renown is accredited to our incredible kitchen staff headed up by Chef Harloff and we believe that both Eric and Ariel will help take that reputation to the next level.”

As executive sous chef at The Landmark Restaurant, Chef Holt will be primarily responsible for all pastries for the restaurant and the hotel. In addition, he’ll create new recipes and make necessary and seasonal menu changes. Prior to working as sous chef at The Landmark, Holt held the position of rounds man, making and maintaining sauces for dinner service and banquets, training new cooks and apprentices and assisting in the planning of banquet events. Holt also held various culinary positions with the Wyndham Anatole in Dallas.

As sous chef with The Landmark, Chef Rivero will be responsible for supervising kitchen personnel and activity, planning and executing banquet events, performing monthly inventory and coordinating the purchase of produce and supplies. Prior to coming to Dallas and The Landmark, Rivero worked in various restaurants in Florida, including Flannigan’s Seafood Restaurant and the Amalfi Ristorante. His career began with positions at two hotels in his native Cuba.

Since taking his current position in 2004, Melrose Executive Chef Joel Harloff has been consistently winning praise. He delivers a 5-star menu that has been described as “seductive,” “tantalizing” and “masterful.” Harloff’s Landmark Restaurant recently received a 4 1/2-star

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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.

**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 Melrose Hotels:**

Melrose Hotels 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, Ohio. For more information or to make a reservation, visit [www.melrosehotel.com](http://www.melrosehotel.com).

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