

## CELEBRATE THE WARMTH AND TOGETHERNESS OF THE HOLIDAYS IN STYLE WITH FESTIVE BILTMORE PACKAGES

**CORAL GABLES, FL (September 30, 2003)** -The historic Biltmore Hotel will treat its honored guests like royalty this holiday season, offering vacationers a new selection of Thanksgiving, December holiday and New Year's Eve packages featuring plush deluxe accommodations, generous hotel credits, exclusive access to the Biltmore's premium facilities and services, and invitations to special dinners and celebrations.

The Biltmore's new holiday packages provide guests who stay a minimum of two nights with a cornucopia of special benefits and services. Features range from a four-course gourmet meal, a champagne toast and dancing to live music on New Year's Eve, to full privileges at the Biltmore's exclusive Cellar Club wine bar in conjunction with the Thanksgiving package.

Guests will encounter lavish touches of the Holiday spirit all around the hotel. The Biltmore will be decorated inside and out with holiday hallmarks from menorahs to Christmas trees and festive wreaths. The hotel's graceful lobby will feature a six-foot tall gingerbread house and also host holiday storytelling sessions. An afternoon holiday tea will also be offered in the lobby from Mondays through Fridays, and the Biltmore's trendy 1200 restaurant will feature special "Holiday Spice" dinner menus.

The merry-making will extend into the Christmas season, with choirs and carolers delivering soul-stirring holiday performances throughout December. As a special treat, none other than 'ol St. Nick himself, Santa Claus, will welcome guests at the Biltmore's celebrated Champagne Brunch every Sunday as well as Christmas Brunch on Dec. 25th.

**The following packages are available to guests in conjunction with Holiday bookings:**

- Thanksgiving Holiday Package - Available for stays from Nov. 22 to Nov. 30, 2003, features a newly renovated deluxe room, a \$100 hotel credit; access to the Biltmore's private Cellar Club wine bar; a 20% discount at all Biltmore restaurants and bars; complimentary valet parking; and complimentary daily room tax and resort fee. Guests must stay at least two nights (double occupancy); rates start at \$89 per person.
- December Holiday Package - Available for stays from Dec. 20 to Dec. 27, 2003, the package offers a newly renovated deluxe room, a \$100 hotel credit; access to the Biltmore's private Cellar Club wine bar; a 20% discount at all Biltmore restaurants and bars; complimentary valet parking; complimentary daily room tax and resort fee. Guests must stay a minimum of two nights; rates start at \$125 per person.
- New Year's Eve Package - Guests will enjoy a gala New Year's Eve celebration featuring a four-course dinner and dancing to the Ariel Latin Orchestra in the lavish Country Club ballroom; a midnight Champagne toast; open bar; access to the Cellar Club wine bar; a 20% discount in Biltmore restaurants and bars; complimentary valet parking and complimentary daily room tax and resort fee. The offer applies to double occupancy bookings over New Year's Eve and starts at \$369 per person.

For further information on the Biltmore's Holiday packages, please call 305-445-1926 or 800-915-1926.

# BILTMORE HOTEL'S PALME D'OR RESTAURANT RECEIVES SVELTE MAKEOVER

**Coral Gables, FL**, Sept. 22, 2003 -- Savor, sip and be chic is the driving concept behind the new Palme d'Or restaurant at The Biltmore Hotel. With hemlines disappearing across fall runways, it's only fitting that the restaurant industry's hottest chefs are creatively downsizing to mini "tasting" portions too. At the same time, interiors are receiving upbeat makeovers, confirming that you are always as young as you feel.

Biltmore co-proprietor Bob Kay and restaurant designer Mario Echeverria have collaborated to give a cutting-edge, contemporary style to the hotel's renowned signature restaurant. The traditional interior has been freshened with Brazilian cherry wood floors, sleek leather upholstery and vintage photographs, while the architectural integrity of the historic landmark property has been meticulously preserved-rendering it classic and modern, all at once.

Since taking the helm at Palme d'Or in 1999, French-native Chef de Cuisine Philippe Ruiz has wowed critics with his ingenious interpretations of French nouvelle cuisine. With the reopening of the revamped Palme d'Or, Ruiz has adopted a modernized French repertoire for a less formal dining experience. Says Ruiz, "I've built a new menu around my tasting menus of past, but with a more casual approach. My style is the same, only the presentation has changed."

Chef Ruiz puzzles over how he could hail from a country whose diet so laden with fats (such as goose liver paté and brioche) can still be considered among the healthiest on earth. As it turns out, a study published in September 2003 in Psychological Science reveals that portion sizes in French restaurants average 9.8 ounces compared to those of 12.2 ounces in American restaurants. Twenty-two percent of Americans are obese compared to seven percent of French-further inspiring Ruiz' shift to mini "tasting" portions for his new menu.

Traditionally oversized portions make way for multiple choices, allowing guests the opportunity to enjoy a meal that that can be described as true entertainment for the palate. Patrons can custom design their own dining experience around the 20-plus offered tasting dishes. Menu items range in price from \$6.00 to \$16.00. A fabulous 4-course meal will fall in the \$40.00 range-a breath of fresh air in this inflated economy.

Palme d'Or is located at the Biltmore Hotel at 1200 Anastasia Avenue, Coral Gables, Florida 33134. The stunning Palme d'Or restaurant's main room seats 60 overlooking the waters of the hotel's famous pool, in addition to private dining rooms accommodating groups of 10-20 persons. Valet parking is available. For information or to make dinner reservations, please call (305) 913-3201.

## PALME D'OR MENU

*Philippe Ruiz, Chef de Cuisine*

### FOAMS, CREAMS & MOUSSELINES

Porcini Mushroom Bisque, Roasted Asparagus, Toasted Sesame  
Maine Lobster & Crème Fraiche Cappuccino  
Seasonal Wild Mushroom Cassoulette, with Sweet Garlic Cream  
Sevruga Caviar Spoons with Potato Mousseline

### VEGETABLES AND GREENS

Arugula Salad with Fresh Marinated Fennel & Gorgonzola Cheese  
Seasonal Vegetable Salad with Honey Mustard Vinaigrette & Fresh Herbs  
Baby Romaine Lettuce "Caesar Style" with Parmesan Reggiano & Marinated Anchovies  
Micro Greens, Baby Vegetables, Duck Prosciutto & Shallot Vinaigrette

## TARTARES & TERRINES

Ahi Tuna Tartare, Fresh Ginger, Crispy Rice & Coriander Chutney Vinaigrette  
Prime Beef Tenderloin Tartare, Basil Oil & Crispy Potato  
Warm Flan of Zucchini, Spinach & Carrot with Sage & Tomato Coulis  
Foie Gras Terrine with Dried Fruit Chutney & Brioche Toast

## BEIGNETS, RAVIOLI & DUMPLINGS

Green Asparagus Beignet with Dijonaise Sauce & Fresh Herb Coulis  
Deep Fried Blue Crab Cake served with Caribbean Mild Curry Sauce  
Maine Lobster Ravioli with Fresh Coriander, Tomato & Celeriac Duo  
Veal & Wild Mushroom Dumpling, Light Foie Gras Crème & Truffle Jus

## CRUSTACEAN, MOLLUSKS & FIN FISH

Grilled Diver Scallop, Spanish Chorizo, Fennel & Artichoke Barigoule  
Mediterranean Langoustine, Black Trumpet Mushroom, Light Orange Bouillon  
Roasted Wild Striped Bass, Vegetables Provençal, Capers & Fresh Thyme Sauce  
Braised Turbot Fillet "Fides", Lemon Beurre Blanc & Osetra Caviar  
Grilled Scottish Salmon with Fennel Confit, Pesto Sauce & Potato Mousseline

## CONFIT, BRAISED & SEARED

Duck Confit Crisps, Rosemary Infusion & Micro Green Salad  
Braised 7 Hour Beef, Light Pumpkin Purée & Red Wine Reduction  
Pan Seared Foie Gras with Toasted Brioche & Sweet & Sour Sauce \$16  
Crispy Sweet Breads with Chanterelles, Caramelized Onions & Port Wine Reduction

## GRILL & GAME

Grilled Beef Tenderloin Brochette, Pommes Lyonnaise, Sauce Choron  
Roasted Rabbit Saddle with Dried Plums, Fresh Artichokes & Cumin Sauce  
Baby Lamb Chop with Dijon Mustard, Piquillo Peppers & Black Olive Sauce  
Roasted Squab Breast with Savoy Cabbage, Bacon & Green Lentil "Du Puy"

## DESSERT

Fresh Fruits: Strawberry Pineapple Infusion, Tropical Fruit Sorbets, Exotic Fruit Tart  
Ice Cream & Nuts: Baklava with Pistachio, Chestnut Profiterole, Roasted Cinnamon Nut Tart  
Custards: Vanilla Bean Creme Brulee, Lavender Pot du Creme, Saffron Creme Caramel  
Citrus: Key Lime Parfait, Lemon Meringue Bar, Orange Infused Crepe  
Chocolate: Crisp Chocolate Mikado, Chocolate Coffee Gateau Opera, Apricot Mocha Torte  
Orchard: Apple Cherry Strudel, Baby Pear Napoleon, Candied Date Financier  
Selection of artisanal cheese

Three plates \$33

Four plates \$44

Five plates \$55

Chef's Selection of Six Course Tasting Menu \$65

Chef's Tasting Menu with Wine Pairings \$95

