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**FOR IMMEDIATE RELEASE**

**EXPERIENCE A SENSORY EXTRAVAGANZA IN LAS RAMBLAS ON THE RIVERWALK**

*Enjoy Exquisite Napa Wines Paired with World-class Cuisine at Hotel Contessa*

**SAN ANTONIO, TX, MARCH 10, 2011—LAS RAMBLAS RESTAURANT IN THE HOTEL CONTESSA ON THE RIVERWALK IS PLEASED TO PRESENT AN EXCEPTIONAL NIGHT OF FINE DINING ON WEDNESDAY MARCH 16<sup>TH</sup>**, when a delectable four-course menu will be paired with award-winning wines from the exclusive Raymond Vineyards in Napa Valley.

Executive Chef Brian West, recently honored by the prestigious James Beard Foundation in New York City, which recognizes excellence in the culinary community, will prepare each mouth-watering course. Chef West specializes in tempting, imaginative fare that maintains the integrity of local ingredients. From the Chicken-fried Oysters on the Half Shell to Brulee of Peach with Brown Sugar Cracker, guests will have the opportunity to expand their palette under the skilled eyes of experts at the modest price of only \$55 per person.

A champagne reception kicks off this evening of culinary delights offering such fare as Confit of Rabbit with Smoked Cantaloupe and Pickled Red Onions and Pan-seared Diver Scallops with Grilled Orange Marmalade. Each course will feature a specially selected wine which will complement the flavors of each item on this special menu.

“We’re delighted to be pairing these original, seasonally fresh dishes with selections from Raymond Vineyards in Napa,” says Food and Beverage Director Shane Bruns.

“We believe our guests will enjoy experimenting with these varied wine selections, which will complement our original menu choices designed by Chef Brian to satisfy any palette.”

“Chef has perfected his house made shrimp sausage with Bluebonnet greens and Ruby Red Grapefruit Dressing and this will be followed by Fig-crusting Lamb Chop with Crispy Cabrales Blue Cheese Fritters with Grilled Bay Vegetables,” finished Bruns

“For the lamb, we’ve chosen a Raymond Vineyard Napa Valley Reserve Cabernet Sauvignon to deliver a spectacular taste sensation to our guests,” says Chef West.

“Many of us rely on a ‘go-to’ wine and tend to stick with that, but we wanted to assist our diners in expanding their repertoire, taking them a step beyond the ‘traditional glass of wine with dinner.’ For example, the apple ice wine coupled with our peach cobbler is the perfect accent for a sweet dessert.”

“We really believe this is an opportunity for everyone to share this fine dining experience with friends and leave the wine selection and menu items to us. It should make for a unique chance to relax and enjoy these incomparable, new taste sensations that will leave everyone smiling,” finished West.

Las Ramblas restaurant, with a Spanish flair accented with mosaic art pieces, is located on the Riverwalk level of the majestic Hotel Contessa, offering unparalleled views of San Antonio’s most famous attraction. There are limited seats available for this majestic dining experience and reservations are required.

Champagne toast begins at 6 PM and the dinner gets underway at 6:30

For reservations, please call 877-298-8833 or visit us on the web at:

[www.thehotelcontessa.com](http://www.thehotelcontessa.com)

### **About Us**

The Hotel Contessa, honored by *Condé Nast Traveler* as one of the Top 100 Hotels in the World, embraces the essence of San Antonio with its Spanish architecture and warm Mediterranean design. The 12-story all-suite hotel, located on the famous San Antonio Riverwalk, features 265 luxurious guest suites; outdoor heated pool with adjacent AVEDA Spa; Las Ramblas & Cork Bar and 10,000 square feet of meeting and conference space. Hotel Contessa is a Benchmark Hospitality International property, setting the standard for integrity, quality and service.