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TRIANGLE GRILLE ANNOUNCES FRESH NEW SUMMER MENU

Downtown Dining Destination Now Offers Complementary Valet Parking

LEXINGTON, KY., - July 21, 2010 – Triangle Grille, named after its unmatched views of Lexington’s renowned Triangle Park and its spectacular illuminated fountains, unveiled its summer menu created by Executive Chef Joshua Winslow. The downtown Lexington restaurant also announced it is now offering complementary valet parking for its dinner guests.

The signature restaurant located inside the Hilton Lexington/Downtown, Triangle Grille’s new seasonal menu features a diverse dinner menu including prosciutto wrapped Alaskan black cod served with Sheltowee Farms gourmet mushrooms, asparagus and pearl onions, pecan encrusted rack of Kentucky lamb paired with oven roasted garlic mash potatoes and sautéed spinach and an Angus New York strip topped with house-made pimento cheese served with oven roasted garlic mash potatoes, sautéed spinach and a Madeira wine reduction. Desserts include a slice of coconut rum key lime pie, Bailey’s Irish Cream cheesecake and banana bread pudding.

The restaurant’s Signature Triangle Grille portion of the dinner menu offers two entrée items and two seasonal side dishes for \$26. Entrees included in the flexible Signature Triangle Grille menu include a 4-ounce filet medallion with a Madeira wine reduction, yellowfin tuna steak with a cilantro-lime vinaigrette, king salmon served with avocado and crab salsa and a Maple Leaf Farms duck breast served with apricot jam. Side dishes include roasted asparagus, Kenny’s Farmhouse white cheddar grits, peaches and cream corn on the cob and Sheltowee Farms mushroom sauté.

Triangle Grille’s lunch menu features a wide selection of soups, salads, sandwiches including Henkle Farms heirloom tomato gazpacho, bibb lettuce salad with seared jumbo tiger shrimp, dried cranberries, candied walnuts, Kenny’s Farmhouse cheddar cheese served with a pomegranate-poppy seed vinaigrette. Heartier fare includes a smoked beef brisket sandwich featuring bourbon barbeque sauce and banana pepper slaw on a toasted bun paired with seasoned or sweet potato fries, roasted duck breast quesadilla with fontina cheese, caramelized onions, baby arugula and seasoned or sweet potato fries and a buttermilk marinated and fried bone-in chicken breast with Finchville Farms country ham, roasted garlic Yukon Gold mashed potatoes and bourbon-apple chutney.

“Triangle Grille’s new summer menu features a diverse selection of dishes I created specifically for the summer months,” said Executive Chef Joshua Winslow. “Our seasonal menu includes items created with the freshest ingredients we can find including locally baked bread and produce grown by Kentucky farmers. For a more affordable casual fine dining experience, our guests can select items from our Signature Triangle Grille menu and enjoy a spectacular meal at a fixed price.”

Lexington-born Executive Chef Joshua Winslow began his culinary career in 1992 as a line cook at Lexington’s Merrick Inn. After he graduated from high school, Joshua moved to Charleston, S.C., where he received a degree in culinary arts from Johnson & Wales University and cooked under the guidance of Donald Barickman, one of the South’s most prominent chefs. He moved to Philadelphia after graduation and worked for world renowned chef Georges Perrier at five-star restaurants Le Bec Fin and Brasserie Perrier. Joshua’s culinary skills continued to develop while working in Manhattan at some of the city’s most esteemed fine dining establishments including L’Absinthe Brasserie and Gramercy Tavern. He returned to the Bluegrass in 2005 and most recently was the executive chef at Murray’s and Merrick Inn.

Triangle Grille continues the very popular tradition of a lunchtime pasta buffet on Thursdays. Pasta Bar, from 11:00 a.m. to 2 p.m., will still feature various types of pasta and an assortment of meats and vegetables as well as red and cream sauces. After guests have filled their skilletts with pastas, meats, vegetables and sauces, chefs will prepare and dish up each creation.

About Triangle Grille

Triangle Grille is located at 369 West Vine St., Lexington, KY, 40507, and is the signature restaurant inside of the Hilton Lexington/Downtown. The casual fine dining destination has an occupancy of 166 guests in the main and private dining areas. With seasonal menus created by Executive Chef Joshua Winslow, Triangle Grille is open for breakfast Monday through Friday from 6:30 to 10 a.m., Saturday from 6:30 to 11 a.m. and 6:30 to noon on Sundays. Lunch is served from 11 a.m. to 2 p.m. and dinner from 5 to 10 p.m. everyday. The popular Pasta Bar is served on Thursdays from 11:00 a.m. to 2 p.m. Dinner reservations are gladly accepted by calling 859.281.3773. Valet and garage parking will be available.

About Hilton Lexington/Downtown

Hilton Lexington/Downtown is a 22-story hotel featuring 367 guestrooms centrally located in the heart of Lexington's financial district. The 290,362-square foot hotel includes more than 16,000 square feet of diverse meeting and event space, fitness center, indoor swimming pool and spa and business center. Hilton Lexington/Downtown is just steps from renowned Lexington Center, central Kentucky's premier sports and entertainment complex that includes Rupp Arena, Lexington Convention Center and The Shops at Lexington Center. Located at 369 West Vine St., Lexington, KY 40507, Hilton Lexington/Downtown is owned by entities associated with Madison Capital Management, LLC, and operated by Interstate Hotels & Resorts, the nation's largest independent hotel management company. To make a reservation contact Hilton Reservations Worldwide at 1.800.445.8667 or visit hilton.com.

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