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Morels French Steakhouse & Bistro Named Top 10 Restaurants by the Las Vegas Review Journal

LAS VEGAS—Morels French Steakhouse & Bistro, located in The Palazzo Las Vegas, has been named among the Las Vegas Review-Journal's top 10 restaurants for 2008. Top Las Vegas restaurant honors went to the best local restaurants reviewed over the past year. The award is based on editorial picks for excellent execution in the Las Vegas dining.

Las Vegas Review-Journal food editor Heidi Rinella described Morels as a "high-quality restaurant without the pretension or the upselling." The nod was published with other winners in the Living section of the Dec. 28 issue.

"To be recognized by the Las Vegas Review-Journal as one of the top 10 restaurants in the city is a true honor," said Salvatore Casola, managing partner of Market City Caffè Hospitality Group, which owns Morels French Steakhouse & Bistro. "We know there are a lot of great restaurants in Las Vegas, and we put a lot of effort into being an excellent place to dine – from the atmosphere to the service to the food. It's nice to be appreciated for that effort."

In July, Morels received a top overall rating of A, as well as A ratings for food, atmosphere and service, from Las Vegas' leading daily paper, earning praise for its "great attention to detail," and described as "nothing short of heavenly."

Morels French Steakhouse & Bistro offers a new dining experience to visitors and Las Vegas locals, merging steak with other unique culinary aspects, including an iced seafood bar, a cheese and charcuterie bar featuring more than 30 farmhouse and artisanal cheeses from around the world and handmade salamis and meats, complemented by more than 60 wines-by-the-glass, with rare wines being dispensed through the Enomatic, a state-of-the-art European wine dispensing system. In addition, the restaurant features a wine list of more than 400 varieties of French and California wine. Enjoy brunch every Saturday and Sunday from 8 a.m. to 3 p.m. on the restaurant's expansive patio with panoramic views of The Strip, complete with a delectable menu created by Executive Chef Eric Bauer, and a handmade Bloody Mary cart.

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