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**RED KITCHEN & BAR CELEBRATES OFFICIAL GRAND OPENING IN \$63 MILLION  
RENOVATED HYATT REGENCY ST. LOUIS RIVERFRONT**

***Executive Chef Introduced and Downtown St. Louis Officials to Attend  
Grand Opening of New Downtown Dining and Nightlife Destination***

**ST. LOUIS** – September 9, 2009 – RED Kitchen & Bar ([www.redstlouis.com](http://www.redstlouis.com)), an exciting new restaurant and nightspot in the newly renovated Hyatt Regency St. Louis Riverfront, will introduce its new executive chef and host its grand opening ribbon cutting and celebration starting at 4 p.m. on Sept. 10, 2009. Jim Cloar, president and CEO of the Downtown St. Louis Partnership will join Hyatt's director of food and beverage Edan Ballantine in cutting the ribbon and officially opening downtown's newest dining hot spot.

The casual-yet-elegant American grille is located in the grand lobby of the hotel, formerly known as the Adam's Mark, which just completed a \$63 million facelift as part of its conversion to the Hyatt Regency brand. Serving breakfast, lunch and dinner, RED's menu focuses on small plates, creative cocktails, wines by the glass and a selection of RED specialties from its in-house smoker and pizza oven. Red also features a farmer's market lunch buffet complete with an extensive salad bar featuring fresh, seasonal produce, artisanal cheeses, soups, desserts and an array of pasta ingredients selected by the guest and prepared by RED's chefs. The buffet is available Monday – Friday from 11:30 a.m.-2 p.m. for just \$9.95. A magnificent curved bar serves as the focal point of the restaurant and welcomes guests entering the lobby.

"RED is a unique, new dining option for people visiting, living or working in downtown St. Louis, where they can enjoy creative cuisine and fine wine in a contemporary and stylish, yet comfortable atmosphere," says Ballantine, who designed RED's menu.

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At the helm of the RED kitchen is Executive Chef Michael Barber, who most recently served as executive chef at the Hyatt Regency Washington on Capitol Hill. He began his career with Hyatt in 1999 and has also worked at the Hyatt Regency Orlando International Airport, Hyatt Regency Dallas, Hyatt Regency DFW and Hyatt Regency Atlanta. Barber graduated from the Culinary Institute of America.

RED is one of three new restaurants in the luxurious new Hyatt Regency St. Louis Riverfront, also including Ruth's Chris Steak House and Brewhouse, a casual pub and sports bar. The hotel is directly across from the Gateway Arch and the picturesque St. Louis riverfront and features 910 newly designed rooms; a Starbucks; a 24-hr StayFit@Hyatt health club and 83,000 square feet of meeting space, including an 18<sup>th</sup>-floor terrace with breathtaking views of the famed Gateway Arch.

#### **About the Hyatt Regency St. Louis Riverfront**

The beautifully renovated Hyatt Regency St. Louis Riverfront is ideally located near the city's top attractions. Across the street from the Gateway Arch, the hotel is also within walking distance of Busch Stadium, the America's Center convention complex, the Edward Jones Dome and Laclede's Landing. For more information or reservations, visit [www.stlouisriverfront.hyatt.com](http://www.stlouisriverfront.hyatt.com) or call toll-free at 1-800-233-1234 or directly at 314-655-1234. For regular updates on the hotel's happenings follow the Hyatt on its blog, <http://www.hyattstlouis.blogspot.com>, Twitter: <http://twitter.com/hyattstl>, or Facebook : <http://facebook.com/hyattregencystlouisriverfront>.

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