

NEWS RELEASE

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PARK HYATT WASHINGTON UNVEILS ARTISANAL CHEESE SELECTIONS FOR SPRING 2009

Washington, D.C. (Spring 2009) —Park Hyatt Washington, located on the corner of 24 and M Streets, NW, adds new artisanal cheese selections to its Lounge menu, available nightly from 5:30 pm to 11:00 pm. Priced at \$5 per ounce, guests can indulge in a variety of eight handcrafted cheeses, including the semi-firm washed rind cheese, *Pleasant Ridge Reserve*, named “Best in Show” by the American Cheese Society in 2003 and 2005. Individuals seeking a savory experience may choose just one cheese or sample all eight.

The selection is presented to each guest on a handmade circular wood cheese board, accompanied by quince paste, raisins on the vine from the Mojave Desert, apricots, thousand flower honey, and flat and rustic breads, making it a flavorful treat for an afternoon pick-me-up; ideal to accompany a bottle of vintage wine, or as a light bite before or after the theater.

Park Hyatt Washington presents the following new artisanal cheeses for spring 2009:

- From Uplands Cheese in Wisconsin, **Pleasant Ridge Reserve**, a semi-firm washed rind cheese made from raw un-pasteurized milk of a single herd with hints of hazelnut, fresh fruit and cream.
- From Rogue Creamery in Oregon, **Oregonzola**, a rich velvety blue cheese that is aged for 120 days to enhance its smooth buttery blue cheese flavor.

Additional popular cheese varieties that remain in the program include:

- From Meadow Creek Dairy in Virginia, **Grayson**, a 4-month-aged washed rind artisan cheese, made in the Taleggio style from raw milk of Jersey cows. Grayson is incredibly deep in flavor with a tangy and sweet first impression and a warm and buttery finish.
- From Sweet Grass Dairy in Thomasville, Georgia, **Thomasville Thomme**, a semi-firm cow’s milk cheese with a golden yellow color and mellow buttery characteristics which has been aged for 60 days.
- From Fiscalini Farmstead, in Modesto, California, **Bandaged Wrapped Cheddar**, an 18-month-aged cow’s milk cheese which is sharp in flavor and has been wrapped in bandaging to protect the rind. It was awarded the 2007 Wyke Farms Trophy and received the 2007 World Cheese Award for Best Nature Cheddar in the World.
- From Jasper Hill Farms in Greensboro, Vermont, **Constant Bliss**, made from fresh, un-cooled cow’s milk which provides a clean, creamy flavor which is dense and tangy in the center and soft and assertive close to the rind.
- From Cypress Grove in Arcata, California, **Humboldt Fog**, an elegant and soft surface-ripened goat’s milk

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cheese, offering a tangy flavor with a vegetable ash ribbon through the cheese.

- From Jasper Hill Farms in Greensboro, Vermont, **Bayley Hazen Blue**, a natural rinded blue cheese which is mild and approachable with a drier texture than most blues and a pronounced nut and grass flavor.

About Park Hyatt Washington's Lounge

Park Hyatt Washington's 60-seat Lounge offers guests an oasis in the nation's capital with comfortable seating and "Capitol Hill" glass-enclosed booths flanking a distinctive marble and glass bar. A unique lounge-style power breakfast is served here each morning, followed by a full lunch menu and evening fare ideal for post-theater dining, including fresh oysters, Wagyu burgers and signature crab cakes. There is also a nightly cheese presentation showcasing artisanal cheeses by the ounce. Tempting cocktails, tea, martinis and an extensive wine list, with many special by-the-glass selections complement these offerings. Adjacent to Park Hyatt Washington's Lounge, is the Tea Cellar, which features more than 50 rare and limited production, single-estate teas from remote regions around the world.

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