

NEWS RELEASE

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PARK HYATT WASHINGTON UNVEILS ARTISANAL CHEESE SELECTIONS FOR SUMMER 2009

Washington, D.C. (Summer 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 12:30 am. Priced at \$5 per ounce, guests can indulge in a variety of eight handcrafted cheeses, including the triple cream washed rind cheese, *Red Hawk*, named “Best in Show” by the American Cheese Society in 2003. Individuals seeking a flavorful experience may choose just one cheese or sample all eight.

The selection is presented to each guest on a handmade rectangular wood cheese board and is accompanied by a complementary condiment such as fig conserve, sundried pears, fruit preserves, or raisins on the vine from the Mojave Desert, specially selected for each cheese. Each board also comes with 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 summer 2009:

- From Cow Girl Creamery in California, **Red Hawk**, a triple cream washed rind, full-flavored cheese made from organic milk from the Straus Family Dairy and aged six weeks. *Red Hawk* is paired with candied apples and cinnamon.
- From Dancing Cow Farm in Vermont, **Bouree**, a washed rind cheese with an earthy aroma, creamy texture and a smoky finish and a 2008 American Cheese Society winner. *Bouree* is paired with preserved walnuts.
- From Everona Dairy, Rapidan in Virginia, **Piedmont**, a firm cheese with a neutral rind, tangy nutty flavors, floral accents and earthy aftertaste. In 2005, it was an American Cheese Society winner in the Farmhouse category for Best Sheep’s Milk Cheese. *Piedmont* is paired with sour cherry preserve.

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. *Grayson* is paired with pluot conserve.
- 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. *Bandaged Wrapped Cheddar* is paired with Mojave raisins.

- 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. Constant Bliss is paired with apricot and white cherry preserves.
- From Cypress Grove in Arcata, California, **Humboldt Fog**, an elegant and soft surface-ripened goat's milk cheese, offering a tangy flavor with a vegetable ash ribbon through the cheese. Humboldt Fog is paired with Black Mission Fig paste.
- 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. Bayley Hazen Blue is paired with sun-dried pear.

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, including fresh oysters, Kobe beef burgers and signature crab cakes. There is also a nightly cheese presentation showcasing artisanal cheeses by the ounce. Tempting cocktails, 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.

About Park Hyatt Washington

Park Hyatt Washington combines dynamic modernism with classic American style. Located in the fashionable West End Georgetown neighborhood, near Embassy Row and the Smithsonian Museums, Park Hyatt Washington affords guests convenient access to the shopping, dining, and cultural attractions of the nation's capital. With a Tea Cellar offering rare and vintage tea selections, the largest deluxe rooms in the city with spa-inspired bathrooms, and a signature fragrance designed exclusively for the hotel by artisan perfumer Blaise Mautin, Park Hyatt Washington offers guests a truly unique experience. The hotel is home to the award-winning restaurant, Blue Duck Tavern, an elegant neighborhood tavern offering menu selections focusing on the freshest ingredients available from regional purveyors. Park Hyatt Washington offers flexible meeting and event space and seasonal catering from celebrated chef Brian McBride.

To make a reservation for Park Hyatt Washington in the U.S. or Canada, please call +1 800 778 7477 or visit www.parkhyattwashington.com.

About Hyatt Hotels Corporation

Hyatt Hotels Corporation, headquartered in Chicago, is a leading global hospitality company with a proud heritage of making guests feel more than welcome. Thousands of members of the Hyatt family in 45 countries strive to make a difference in the lives of the guests they encounter every day by providing authentic hospitality. The company's subsidiaries own, manage or franchise more than 380 hotels and resorts under the Hyatt®, Park Hyatt®, Andaz™, Grand Hyatt®, Hyatt Regency®, Hyatt Place® and Hyatt Summerfield Suites™ brand names and have additional locations under development on five continents. Hyatt Vacation Ownership, Inc., a Hyatt Hotels Corporation subsidiary, develops and operates vacation ownership properties under the Hyatt Vacation Club® and Hyatt Residence Club® brands. For more information, please visit www.hyatt.com.

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