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SIXTEEN:
A WORLD-CLASS DINING DESTINATION
OPENS AT TRUMP INTERNATIONAL HOTEL & TOWER® CHICAGO

CHICAGO—Located at **Trump International Hotel & Tower Chicago**, **Sixteen** is a world-class, fine dining restaurant certain to become one of the city's most celebrated destinations. The restaurant began serving breakfast at the newly opened property on January 31, and introduced dinner service on Wednesday, February 6. Lunch service will begin Monday, March 3.

A distinctive, full-service dining room designed by the award-winning Chicago architecture firm Valerio Dewalt Train Associates, **Sixteen** showcases the modern American cuisine of **Executive Chef Frank Brunacci**. From the 16th floor of what will be the second-tallest building in the city upon completion, diners can enjoy panoramic views of Chicago's famous skyline, the Chicago River and Lake Michigan. The restaurant also provides a special vantage point from which to admire the architecturally significant Wrigley Building and its larger-than-life clock tower.

"Luxury is the common denominator at **Sixteen**, but with a sense of modernity and dynamism," says Philipp Posch, Director of Food & Beverage at **Trump International Hotel & Tower Chicago**. "From the daily-changing menu and presentation of the food, to the color scheme and even the serving pieces, no detail has been overlooked. We want our guests to leave feeling not just as though they have had a delicious meal, but that their meal at **Sixteen** has been filled with special touches they haven't experienced elsewhere."

- **Culinary Distinction:**

Sixteen is located on the 16th floor of **Trump International Hotel & Tower Chicago**. The name stands not only for the location of the restaurant within the hotel, but also symbolizes the point of convergence of exquisitely prepared food, fine wine and excellent company. Warm, professional service and tantalizing fare will be served by a highly-trained staff, assuring that a meal at **Sixteen** translates to a memorable occasion from start to finish.

Sixteen features the modern American cuisine of Chef Frank Brunacci, who, during the course of his 20-year career, has garnered experience in some of the world's most distinguished restaurants. Prior to joining the Chicago team, Chef Brunacci helmed the kitchens at the AAA-Five Diamond Victor's restaurant at The Ritz Carlton, New Orleans (La.); The Dining Room, a AAA-Five Diamond restaurant at The Ritz Carlton, Buckhead (Atlanta, Ga.); The Club & Spa at Fiddler's Creek (Naples, Fla.) and L'Auberge de Sedona (Ariz.). Abroad, Chef Brunacci served with Kosiusko Chalet (New South Wales, Australia); Rogalsky's Restaurant (Vic, Australia) and Les Saveurs Restaurant (London, England).

While modern American cuisine is often stretched to include a panoply of cooking styles, Chef Brunacci's approach intelligently unifies traditional European and Asian classic cooking techniques with a stress on quality, fresh, locally-produced and seasonal foods. At **Sixteen**, his philosophy comes to life through breakfast, lunch and dinner service.

Chef Brunacci's nightly dinner menu—which changes daily—is designed for a three-course selection. To start, appetizers include *Taylor Bay Scallops with Potato Foam, Mushroom Fricassee and Paprika Oil* (\$18); *Pecky Toe Crab Dumplings with Artichoke Puree and White Truffle Mousse* (\$20) or *Quail Breast with Leg Confit, Red Beet Puree and Cilantro Salad* (\$17). Main dishes are equally diverse, including items such as *Halibut Pil Pil with Lima Bean and Red Snapper Confit and Saffron Broth* (\$35); *Pork Trio with Calvados Sabayon and Chanterelle Croquettes* (\$34) and *Lamb Loin Crusted with Parsley, Fresh Harissa and Salsify* (\$41).

Pastry Chef Hichem Lahreche—who staged at some of the most famous Parisian patisseries and worked at renowned D.C. dining institutions such as the White House, Colvin Run Tavern and Kinkead's—is at the helm of all things sweet at **Sixteen**. The utmost care goes into his *à la minute* prepared desserts like *Lemon Verbena Cake with Lemon Sabayon, Lemon Chip and Curd Brulee* (\$12); *Praline Croustillant with Caramelized Banana and Lime-Tequila Ice Cream* (\$13) and *Study of Strawberry with Parfait, Sorbet and Tuilé, Bound with Vanilla Oil* (\$14). Due to the intricate detail of the desserts, each of which is made only as ordered, guests are encouraged to select all of their courses at the start of the meal.

For an even more encompassing experience, guests have the opportunity to consider Chef Brunacci's six-course tasting menu (\$82 or \$130 with wines), and for those seeking a gastronomic voyage, the Chef's Blind Tasting Menu, which provides a true journey of the palate touching all four corners of the globe (\$110 or \$180 with wines).

Sixteen gives meaning to the notion of the “power” breakfast—or lunch. Colleagues can negotiate in the early hours over specialties such as *Lobster Tostada with Poached Eggs and Béarnaise* (\$31) and *Scrambled Eggs with Smoked Bacon and Fresh Mint with Caviar on Brioche* (\$22). Business associates may prefer to celebrate a deal over lunch while enjoying items such as *Red Lentil and Smoked Bacon Broth, Pop Rock Shrimp and Cilantro* (\$12); *Grilled Deli Ciabatta with Serrano, Sopresatta and Garlic/Basil Oil* (\$17) or *N.Y. Steak Frites with Green Peppercorn Sauce* (\$34).

Wine-lovers can appreciate a savvy, intensely sourced wine catalogue inclusive of Champagnes and Old and New World wines available by both the glass and bottle. The wine list includes nearly 900 bottles presided over by **Sixteen's** Sommelier. Wine service

standards at Sixteen are derived from the Court of Master Sommeliers, ensuring an impeccable program but with a passionate, friendly and unpretentious approach.

- **Timeless, Contemporary Design:**

Sixteen's design represents a collaborative effort between Ivanka Trump and the architects, Joe Valerio and Randy Mattheis of Valerio Dewalt Train Associates. The space defines a unique environment that celebrates the modern American cuisine of Chef Brunacci and the architecture of the city.

When guests step off the elevators, a skyline view featuring the top of the Wrigley building is framed by two, floor-to-ceiling glass enclosed wine rooms, impressively displaying 465 red and 375 white wine bottles. Overhead, an amber glass ceiling bathes guests in warm light, and the French limestone floor draws guests towards the vista of some of Chicago's most famous buildings.

To the right is the chic Bar at Sixteen, featuring a custom bronze bar top and generous seating for pre- or post-dinner cocktails. Connected to the Bar is a cozy room called the Bridges Room, aptly named for its picturesque view of the famous Michigan, Columbus and Lake Shore Bridges across the Chicago River. This room can also serve as a private dining area.

When guests are ready to be seated, the path is defined by the wine gallery—as they move down this processional, the vista of the city opens to the right and left, and the room expands to 30 feet in height: Chicago is revealed. To the right lies the intimate River Room, showcasing a spectacular eastern view of the Chicago River to the Lake and beyond. To the left is the truly sculptural Tower Room, a two-story high space defined by four curved shells of dark, West African Kevazinga wood, reminiscent of the sails gracing Lake Michigan during the summer months. The wooden shells join visually to define a half-dome that embraces guests in this dramatic room. At the center of the space is a four-tiered Swarovski crystal chandelier that is 5 feet in diameter and 14 feet long, totaling more than 19,000 individual crystals.

The space is at once unique, unexpected and soft with muted wood tones, a golden, hand-loomed carpet imported from Ireland, and the smooth luxury of tan and maroon leather. It is intended to be an environment worthy of both Chef Brunacci's culinary talent and Chicago's brilliant architectural landscape.

Sixteen offers breakfast daily: Sunday through Friday from 6:30 to 11 a.m. and Saturday from 6:30 a.m. to 12 noon. Dinner is available Sunday through Wednesday from 5:30 to 10 p.m. and Thursday, Friday and Saturday from 5:30 to 10:30 p.m. Lunch service will begin Monday, March 3 and will be available Monday through Friday from 11:30 a.m. to 2:30 p.m.

Beginning Saturday, March 8, **Sixteen** will present *Champagne High* tea service, offered every Saturday from 1 to 3 p.m. Brunch will begin Sunday, March 9 and will be available every Sunday from 11 a.m. to 3 p.m.

Sixteen accepts all major credit cards and valet parking is available during all hours of operation. Reservations are highly recommended. Private parties are also available for booking in **Sixteen**'s

semi private dining rooms. Please call (312) 588-8000 for reservations and additional information.

Trump International Hotel & Tower Chicago, located in the heart of the city on Wabash Avenue, welcomed its first hotel guests in January 2008. The hotel, comprising floors 14-27 of a 92-story residential tower in development by the Trump Organization, features 339 luxuriously appointed guestrooms including one-, two- and three-bedroom suites; Sixteen, a fine dining restaurant featuring the modern American cuisine of Executive Chef Frank Brunacci; distinctive meeting and event space; signature®Attaché service and more. Rebar, a chic lounge; The Trump Health Club and The Spa at Trump will open in March 2008, and later in the year, fifty-three spa guestrooms will be unveiled. Designed by the noted architectural firm of Skidmore, Owings & Merrill with interiors by McGinley Design, **Trump International Hotel & Tower Chicago** promises to be a stunning addition to Chicago's distinguished skyline. For room and event reservations at **Trump International Hotel & Tower Chicago**, call (312) 588-8000, (877) 458-TRUMP (7867) or visit www.trumpchicagohotel.com.

Launched in October 2007, Trump® Hotel Collection is the next generation of luxury hospitality – one that is raising the bar in the top-tier travel experience with a level of customized service unrivaled in the market today. Presided over by internationally renowned developer Donald J. Trump and his three grown children – Donald Jr., Ivanka and Eric – the prestigious portfolio includes the highly acclaimed Trump International Hotel & Tower® New York, Trump International Hotel & Tower® Chicago and Trump International Hotel™ Las Vegas. Joining Trump® Hotel Collection in the second half of 2009 are Trump Soho™ New York, and Trump International Hotel & Tower® Waikiki Beach Walk®. Additional hotel projects are under development around the globe, including Toronto, Panama, Dubai, Cap Cana, Scotland and New Orleans. Trump® Hotel Collection, a division of The Trump Organization, is headquartered at Trump Tower, 725 Fifth Avenue, New York, NY 10022.

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