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OMNI HOTELS DEBUTS SIGNATURE UMAMI SAUCE

Team of Omni Chefs Develop Signature Sauce for Use in Select Properties

IRVING, Texas (April 9, 2013) – Long recognized for its excellence in food and beverage, Omni Hotels & Resorts has created its own **Umami Sauce** that will adorn the tables in select luxury hotels starting today. This characteristic specialty sauce defines *umami*, the fifth taste after sweet, sour, bitter and salty.

Created by a team of Omni chefs from Chicago, Denver, Orlando and San Antonio, Omni Hotels' new *Umami Sauce* was developed in tandem with Peter Mollett of Red Kitchen Foods. In keeping with the popularization of unique and interesting condiments, this new sauce captures the deliciousness that defines *umami*, a loose translation from the Japanese *umai* (delicious) and *mi* (taste).

A team of Omni chefs worked tirelessly for six months to create a sauce that perfectly combined the essential ingredients to achieve the *umami* factor. This secret sauce was then bottled, wrapped with an eye-popping label and is finally ready for its close up. Perfect for everything from scrambled eggs in the morning to a late-night burger, Omni's new *Umami Sauce* is so good that hotel guests can purchase it for \$9.95 a bottle in restaurants.

"We worked really hard to get our *Umami Sauce* just right." said John Brand, Omni Hotels Area Executive Chef. "This was a real labor of love and cooperative effort between some of our best chefs across America and the genius of Peter Mollett of Red Kitchen Foods."

"We always challenge ourselves to create new taste experiences for our guests," continued David Morgan, Omni Hotel's vice president of food and beverage. "We know that there's nothing on the market that compares to our new *Umami Sauce* and we are excited to share it!"

Omni Hotels previously worked with Red Kitchen Foods to create specialty sauces for the Omni Fort Worth Hotel.

"It's always a pleasure partnering with Omni Hotels to develop new specialty sauces," said Peter Mollett, owner of Red Kitchen Foods. "The umami sauce has a unique, balanced flavor that will delight every palate."

The creation of the Umami sauce is part of Omni's food and beverage program to offer all natural, gluten free products that are equally pleasing to the taste buds.

About Omni Hotels & Resorts

Omni Hotels & Resorts creates genuine, authentic guest experiences that take guests on “A Total Departure” to 50 distinct luxury hotels and resorts in leading business gateways and leisure destinations across North America. From exceptional golf and spa retreats to dynamic business settings, each Omni showcases the local flavor of the destination while featuring four-diamond services, signature restaurants, Wi-Fi connectivity and unique wellness options. Known for its award-winning, personalized service, Omni leaves a lasting impression with every customer interaction, with a heightened level of recognition and rewards delivered through its Select Guest loyalty program and the company’s “Power of One” associate empowerment program. The brand is frequently recognized by top consumer research organizations and travel publications. To get additional information or book accommodations, visit omnihotels.com or call 1-800-The-Omni.

About Red Kitchen Foods

Red Kitchen Foods is an artisanal line of seasonings, sauces and condiments that can be used to create delicious, healthy homemade meals. Sensitive to nutrition, Red Kitchen Foods products contain no MSG, are gluten-free and vegan friendly. For more information, please visit www.redkitchenfoods.com, like us on Facebook at www.facebook.com/smokintxgourmet or follow us on Twitter at www.twitter.com/smokintxgourmet.

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