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Embracing local growers, Capitol Chophouse cuts distance from farm to plate

MADISON, Wisc. (August 13, 2007)—You're sitting down to a fine meal at the Capitol Chophouse enjoying first a fresh salad with crisp lettuce greens, juicy tomatoes and succulent cucumbers. Do you know where those greens came from?

Chances are good that those greens came from a new local produce auction hosted at Badgerland Produce where Chef Craig Summers personally selects produce that has been pulled from the fields less than 24 hours prior. All produce is grown by local farmers, many of whom are of Amish heritage, and adhere to an organic growing philosophy. The auction was created as part of an effort started by the Department of Agriculture to encourage the purchase of local produce. Capitol Chophouse is one of the first local restaurants to purchase a majority of their produce from the auction and is already negotiating purchases for next year.

"I have always tried to use locally grown, fresh ingredients in my food creations, but when I can have a conversation with the local farmer while I'm buying the produce makes it especially unique," said Summers, Executive Chef. He adds that he's heard too many stories of farmers that lost an entire crop because they couldn't find a buyer, which encourages him to do more.

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Capitol Chophouse has long been a proponent of purchasing organic and locally produced food products. The Chophouse menu features not only locally grown produce, but a wide selection of cheeses from Roth Kase located in Monroe, and locally raised pork from Willow Creek Farms.

“Not only do the locally grown and produced ingredients help the community, they are infinitely fresher and better tasting,” says Chef Craig Summers, who is known to grow his own fresh herbs to season his gourmet creations.

Buying close to home requires more than a passing interest in supporting local agriculture. It takes dexterity and dedication, a talent for juggling culinary skills so that when a farmer calls with a last-minute offering of asparagus the kitchen is prepared to accept it and work with it.

The Capitol Chophouse is an upscale, American-style restaurant located in the historic former chancery building of the Catholic Diocese of Madison. Their extensive wine list has earned them Wine Spectator’s “Award of Excellence.” The restaurant is adjacent to the Hilton Madison Monona Terrace, owned and managed by Marcus Corporation, opened in February 2001. The 14-story, 240-room hotel is adjacent to the Monona Terrace Convention Center and offers meeting facilities, luxurious rooms and suites, and a private concierge floor designed to accommodate business travelers. **The Marcus Corporation (ticker: MCS, exchange: New York Stock Exchange) is a publicly traded company.**

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Marcus Hotels and Resorts owns or manages a distinctive portfolio of 20 hotels, resorts and other properties, with one additional hotel under development. The company owns eight hotels, is a third-party manager for 12 hotels, resorts and other properties and is providing technical services for the development of a Hilton hotel in Bloomington, Minn.

About the Marcus Corporation

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