

## FOR IMMEDIATE RELEASE



## **BEAU RIVAGE INTRODUCES SALT & IVY, A COASTAL KITCHEN**

*Coastal favorites, Champagne Brunch and nightly specials bring new dining experience to resort's atrium*

**BILOXI, Miss. (April 2023)** – Adding to Beau Rivage's award-winning culinary offerings, comes its newest elevated dining experience Salt & Ivy, a Coastal Kitchen. ARIA Las Vegas' popular dining hot spot has made its way to South Mississippi with an enhanced menu of Coastal-inspired dishes, a classic New Orleans cocktail menu, themed dinner nights and a weekend Champagne Brunch featuring Southern standards and bottomless mimosas.

Much like sweet tea and hospitality are long-standing Southern staples, so is brunch. Whether booking brunch for the family or a girls day out, Salt & Ivy gives guests the ability to book a reservation and utilize Beau Rivage's valet service for a wonderful dining experience. Salt & Ivy's Champagne Brunch is the pinnacle of a weekend at Beau Rivage where fresh-squeezed mimosas, poinsettias and bellinis are offered by the glass or bottomless and paired with favorites like Shrimp & Grits with Colby Jack Longhorn Cheese and Bacon, Chicken and Waffles, Eggs Sardou and Avocado Toast. Not to be missed is the Crab Louie, a salad of blue crab, asparagus, cucumbers, radish, tomatoes, boiled eggs, romaine lettuce and tangy Louie dressing. Also available is Chilaquiles, made with sunny side eggs with tortilla chips, salsa verde, a blend of cheeses, refried beans and crema.

“With Beau Rivage situated on the Gulf of Mexico in the heart of the South, a restaurant like Salt & Ivy showcasing coastal and Southern favorites is a natural fit,” said Beau Rivage Executive Chef Kristian Wade. “Our guests have requested more dinner and brunch choices. Not only does Salt & Ivy introduce them to new entrees and cocktails with a Southern twist, but it also fulfills demand for expanded dining options.”

Inspired by the salt of the Gulf waters and the ivy found on Southern homes and gardens, the restaurant's décor is reminiscent of a southern outdoor experience. Complete with topiary statues, beach wood trellis walls and a soaring skylight, the spacious dining room is designed to emulate a fresh garden patio. Guests are greeted by colorful bistro chairs at patterned tabletops, floral displays, and Haint blue walls, a shade common to Southern patio ceilings and believed to ward away bad spirits.

For those seeking a new dinner experience, Salt & Ivy presents entrees designed to please all palettes, including Redfish Imperial with Lemon Butter Sauce, Yellowfin Tuna Steak and BBQ Shrimp and Grits. On Tuesday nights, in addition to its regular menu, Salt & Ivy features the Fried Seafood Platter with Mississippi Farm-Raised Catfish, Shrimp, Oysters, Stuffed Crab, Hushpuppies and a Baked Potato, along with domestic beer specials. Friday nights are Prime Rib night, served with a Baked Potato, Fresh Vegetables, Au Jus and Horseradish Sauce. Pair your Friday dinner with an assortment of red and white wines on special.

While the Haint blue tones rid the room of bad spirits, Salt & Ivy mixologists serve up good spirits with a variety of New Orleans favorites and locally-inspired hand-crafted cocktails during lunch and dinner. The classic cocktail menu highlights include Sazerac, Pimm's Cup, French 75, Old Fashioned, the Big Easy Spritz and the Biloxi Blue Martini.

During lunch hours, offerings include traditional Southern soups – French Onion, Gumbo and Chicken Noodle, in addition to salads, hot and cold sandwiches, pizzas, build-your-own pastas, “woke up late” items such as omelets and breakfast sandwiches and favorites like Red Beans and Rice, Chicken Parmesan and Country Fried Steak.

Located in Beau Rivage’s hotel lobby in the former Atrium Cafe, Salt & Ivy serves breakfast and lunch Monday through Friday from 6 a.m. - 2 p.m. and dinner from 4 p.m.- midnight Monday through Thursday and 4 p.m. until 1 a.m. Friday and Saturday nights. Champagne Brunch is offered from 6 a.m. – 2 p.m. on Saturday and Sunday. Sunday dinner, which runs until midnight, begins at 4 p.m. Express delivery is available Wednesday – Sunday from 6 a.m. – 1 p.m. and 4 p.m. – 11 p.m. Reservations are strongly encouraged and may be placed by calling 888.952.2582. Book a table or submit a mobile order online at [www.beaurivage.com](http://www.beaurivage.com)

#### **ABOUT BEAU RIVAGE**

Already known as the crown jewel of the Gulf Coast, Beau Rivage Resort & Casino continues to raise the bar. Named one of the “South’s Best Resorts” by *Southern Living*, MGM Resorts International’s AAA Four Diamond beachfront resort recently underwent a \$55 million room remodel of its 1,740 elegantly appointed guest rooms and suites. The resort is home to 12 restaurants, four bars and lounges, and an 85,000-square-foot gaming area that includes the new Buffalo Zone and BetMGM Book Bar and Grill, Mississippi’s full-service sports betting and entertainment destination. The resort also offers live entertainment in its 1,550-seat theatre, an upscale shopping promenade with a Black Clover Lounge and Topgolf Swing Suite, a world-class spa & salon and Fallen Oak, a Tom Fazio-designed championship golf course. For more information and reservations, call (888) 567-6667 or visit [www.beaurivage.com](http://www.beaurivage.com).

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