



The Green Room at

A Modern Thanksgiving
Thursday, November 18, 2010
5:00 PM

Join Hotel du Pont Executive Sous Chef David Lattomus as he fires up his oven for a series of exciting Cooking Classes! Spaces are limited. Don't miss this opportunity to enhance your cooking skills from a Master! Includes Demo, Dinner, Chef's Apron & Toque

Menu

First

Mushroom-Brie Cappuccino, Porcini Powder

Second

Frisee, Pumpkin Seed Oil, Apple Crisps, Wild Boar Bacon, Spiced
Butternut Vinaigrette

Entrée

Grilled All Natural Turkey Medallions, Cranberry Beurre Blanc, Shaved
Carrot-Haricot Vert, Charred Corn Mashed Potato

\$ 69 per person
Limited Availability
Call 302.594.3154