

The COLONNADE

“PUTTIN’ ON THE RITZ”

DINNER

Chef Meseret Crockett

FIRST COURSE

Gnocchis de Pommes de Terre, Pousses D’Epinard, Jus de Veau Reduit

Potato Gnocchi, Baby Spinach, Reduced Veal Jus

*Domaine des Parettes Frédéric Touzot
Bourgogne Pinot Noir 2023*

SECOND COURSE

Consommé de Boeuf, Carottes Perle’s

Beef Consommé garnished with Pearl Carrots

*Château Vieux Manoir
Bordeaux 2022*

THIRD COURSE

Poisson de Roche, Petit E’peautre et Jus Comm de Couscous

Confit Rockfish, Spelt and Couscous-Style Jus

*Domaine d’Henri Michel Laroche et ses Enfants
Petit Chablis Les Allées du Vignoble 2022*

FOURTH COURSE

Chef’s Choix

Chef’s Surprise

*Rathfinny Classic Cuvée
Brut 2019*

ACCOMPAGNEMENT

Bouquet Garni*

Our menu tonight is accompanied by a bouquet of English thyme, parsley and bay leaf from Chef’s Garden to instill in everyone the value of herbs and their aromatic and savory properties. This is a classic French cooking technique to tie herbs together and add to soups and sauces.

Hope and Glory's “Puttin’ on the Ritz” Celebratory Dinners

Tonight, the Hope and Glory Inn invites you to join us in “Puttin’ on the Ritz”—a nod to Irving Berlin’s iconic 1930 song—featuring Chef Meseret Crockett and a menu inspired by her recent schooling at the legendary Ecole Ritz Escoffier in Paris.

Chef Meseret’s Experience at Auguste Escoffier School of Culinary Arts, Ecole Ritz Escoffier, Ritz Paris, Ritz London

This past summer, Chef Meseret spent seven weeks in Paris at one of the top culinary schools in the world: the Ecole Ritz Escoffier, where modern cuisine was born under the visionary Auguste Escoffier—known as “The King of Chefs and the Chef of Kings.”

With just six students per class, her training was intimate and intensive, including a week dedicated to the art of charcuterie. She was the only American, the most senior student, and—surprisingly—the only one fluent in French. Her classmates came from Mexico, Colombia, Thailand, Switzerland, and Belgium. Chef Meseret graduated first in her class.

Each day, three menus were prepared and shared with other Ritz programs, such as the famed Pastry School. On her days “off,” she ventured to Brussels, Cannes, Monte Carlo, and her favorite, Normandy—adding side trips to a celebrated fromagerie, a Belgian chocolate workshop, and a renowned Parisian cookware shop, where she unexpectedly met celebrity chef Bobby Flay (and was the only one who recognized him).

Her final week abroad took her to the Ritz in London for formal training in English Afternoon Tea—its origins dating to the Duchess of Bedford, lady-in-waiting to Queen Victoria.

Contrary to popular belief, “high tea” was a working-class meal served at high tables, while afternoon tea was the refined social ritual we know today.



A Dream Come True

Born in Addis Ababa, Ethiopia and educated in French schools, Chef Meseret’s path to the world’s top kitchens began later in life. After years as sous chef at the Hope and Glory Inn, she earned her first culinary degree at Rappahannock Community College, followed by another from the Auguste Escoffier School of Culinary Arts in Boulder, Colorado.

Subsequent kitchen-building experiences include being invited to cook at two Relais & Châteaux hotels—the 3 Michelin Star Inn at Little Washington, and Twin Farms in Barnard, VT, also noted in the hotel section of The Michelin Guide. Celebrity Chef and Owner Patrick O’Connell himself extended the invitation for her to cook in his kitchen at the Inn at Little Washington, while Nathan Rich, Culinary Director for Tanzerra Resorts, did the same for Twin Farms.

But her training at the Ritz Paris—where Escoffier himself was the first chef—stands as her crowning achievement. Leaving the Hope and Glory for two months, she traveled alone halfway around the world to pursue her dream. She is most proud she did not let her age stand in the way.

“You are never too old to learn, to strive toward your goals, or to keep dreaming,” she says. “This was the best thing I have done with my life.”

Tonight, it is her joy to share the flavors, techniques, and inspiration gathered along this incredible journey. Thank you for joining us, and may each bite be as much a delight for you to savor as it was for her to create. Bon appétit!