*Burke Manor Inn*

*Julia Child Inspired*

*Cooking Class Demonstration*

**Friday, August 28th at 12:30 PM**

**Demonstrated by Chef/Owner Lil Lacassagne**

**Julia Child’s Cream of Mushroom Soup**

A renowned classic from our beloved Master Cook;

Omnivore’s Cook Book

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**Chicken Crêpe Fourrée**

Sliced, all natural free range, boneless chicken breast tossed

with a touch of Mornay cream and delicious mushrooms

wrapped in a thin egg and flour crêpe

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**Julia Child's Master Dessert**

Ile Flottante and its nutty dust

***Recipes and samplings of the above items will be***

***accompanied by our special wine selection***

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$48.00 per person plus tax and gratuity

Space is limited so please RSVP early

336 449 6266

 www.burkemanor.com

