

ST. LOUIS, MO, October 05, 2013 **/24-7PressRelease/** -- There are Thanksgiving feasts and then there are Ritz-Carlton Thanksgiving feasts. And The Ritz-Carlton, St. Louis is offering a unique opportunity to learn hands-on how to prepare the latter.

The luxury hotel in Clayton presents "Thanksgiving Feast: Traditional Thanksgiving Favorites," a holiday themed cooking class on October 19, from 8 a.m. to 2 p.m. Held in the hotel's kitchens, it provides guests the opportunity to learn delicious Thanksgiving recipes and cooking tips under the watchful eyes of its culinary staff, led by The Ritz-Carlton, St. Louis Executive Chef Melissa Lee.

It is a true cooking class - not a cooking demonstration - in every sense of the word: the participants do all the cooking. Guests are invited to pepper the chefs with all types of culinary questions throughout the day of cooking.

The day's menu is a holiday feast with all the trimmings, and then some:

Hors d'oeuvres
Lamb Bacon Pistachio foam, Dark Chocolate Lacquer, Candied Parsnip Lemon Puree
House Cured Salmon, Cucumber, Dill Crème Fraiche
Sweet Potato Turnover

Salad
Baby Beet, Tarragon, Ludwig Farms Vermillion Blue, Candied Pecan

Soup
Curried Squash Red Lentil Soup

Main Selection
St. Louis Style Dry Rub Turkey, House Made Blackberry & Tarragon Compote, Cranberry Sauce
Salt Crusted Prime Rib of Beef, Creamy Horseradish
Five Spice Duck Breast, Burnt Orange Cous Cous, Pomegranate, Broccoli Rabe
Missouri Trout Almondine, Cauliflower, Brussels
Butternut Squash and Cheddar Bread Pudding
Herb Roasted Fingerling Potatoes

Dessert
Maple Bourbon Pecan Pie
Spiced Pumpkin Pie

Prepare Thanksgiving Feast under Watchful Eyes of Expert Chefs with New Cooking Class at The Ritz-Car

Written by Australian Business

After the participants prepare the items, they and the Ritz-Carlton chefs will enjoy them for lunch in The Wine Room. Cooking class students will also receive a booklet with the recipes of all the dishes. Breakfast will be served at 8 a.m. prior to the start of class.

The cost of The Ritz-Carlton, St. Louis "Thanksgiving Feast: Traditional Thanksgiving Favorites" cooking class is \$89 per person. Space is limited and reservations are required. For reservations or more information, call 314-719-1433.

About The Ritz-Carlton, St. LouisThe Ritz-Carlton, St. Louis is a four-star, four-diamond hotel with 300 guest rooms and suites and 30,000 square feet of meeting space, located in the heart of Clayton, Mo., at 100 Carondelet Plaza. The property also features The Restaurant, serving breakfast, lunch and Sunday brunch, and The Grill, the hotel's four-diamond signature restaurant. For more information, visit ritzcarlton.com/stlouis

About The Ritz-Carlton Hotel Company, L.L.C.The Ritz-Carlton Hotel Company, L.L.C. of Chevy Chase, Md., currently operates 82 hotels in the Americas, Europe, Asia, the Middle East, Africa, and the Caribbean. More than 30 hotel and residential projects are under development around the globe. The Ritz-Carlton is the only service company to have twice earned the prestigious Malcolm Baldrige National Quality Award which recognizes outstanding customer service. For more information, or reservations, contact a travel professional, call toll free in the U.S. 1-800-241-3333, or visit the company website at <http://www.ritzcarlton.com>. The Ritz-Carlton Hotel Company, L.L.C. is a wholly owned subsidiary of Marriott International, Inc. (NYSE: MAR)