

LE CAVALIER

AT THE GREEN ROOM

For Immediate Release

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Le Cavalier at the Green Room to Open at the HOTEL DU PONT

The new school French brasserie will open its doors for dinner on September 1st

WILMINGTON, DE — September 1, 2020 — Chef-Partner Tyler Akin, PM Hotel Group and The Buccini/Pollin Group, Inc. (Buccini/Pollin) are pleased to announce the opening of Le Cavalier at the Green Room (Le Cav) in the iconic HOTEL DU PONT. The restaurant will open its doors for dinner for the first time on Tuesday, September 1st.

“Le Cavalier” (pronounced: luh-KAH-vuhl-YAY) honors the deep equestrian tradition in the Brandywine River Valley. In the early 20th century when the hotel opened, visitors would arrive by horse as often as they would by automobile or by foot. Further, the name offers a nod to the du Pont family’s history of horsemanship, from William du Pont Jr. and Marion du Pont Scott to Frolic Weymouth.

Chef-Partner Tyler Akin’s opening menu draws influence from the South of France and North Africa. The seasonal menu showcases innovative riffs on French classics while emphasizing the abundance of Delaware’s foodways. Starters include *Steak Tartare* (filet, preserved citrus, white endive, tzatziki), *Scallop Crudo* (potato sabayon, brown butter, Urfa spice, orange), and the *Salade Fin d’Été* (grilled corn and peach, heirloom tomato, lemon tahini, garlic breadcrumbs). Entrees range from *Poulet Frites* (roasted half chicken, sauce meunière, olives) to *Cheeseburger Louis Ballast* (Le Cav’s signature burger - smashed with lettuce, tomato, onion and dijonnaise), and *Trout Amandine* (almond, Tunisian eggplant, espelette). Sides emphasize French classics including *Pomme Purée*, *Frites*, *Haricots Verts*, and *Salade Verte*.

For something sweet, guests can enjoy a fun and visually striking *Sundae* (brown butter caramel and sweet cream ice creams, warm chocolate ganache, Green Room macarons, spiced walnuts and barberries), available for two or four, in addition to classics including *Pavlova* (mint meringue, peach crème fraîche, berries) and *Coconut Cake* (rum crème anglaise, toasted coconut).

For the full Le Cav experience, the restaurant recommends its tasting menu (\$42/pp) which culminates in a large format *Rougette de Veau* (veal shoulder, red wine, roasted maitake mushrooms, pomme purée, crispy garlic).

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Le Cav's beverage program will feature a curated list of wines, craft cocktails with an eye towards French classics through the lens of New Orleans as well as local coffee and tea service. The restaurant's namesake cocktail is the *Le Cav Kir*, a playful riff on the classic Kir Royale with huckleberry crème, crémant, and vermouth. The wine menu features a strong emphasis on natural wines — one of the only programs in Delaware to do so — with a robust bottle list and carefully selected options available by the glass.

“This has been the most anticipated restaurant opening of my career,” Chef Tyler Akin recounts. “We are immensely grateful to be opening a restaurant two years in the making, in a historic room that was home to the Green Room for over 100 years — especially in this climate. This is the first time in my professional career that I've been able to connect with my French heritage through food and doing that in my hometown of Wilmington holds personal significance.”

The restaurant, designed by Stokes Architecture + Design, features a 118-seat dining room with an intimate 13-seat bar, and seasonal outdoor patio seating. Not all seating will be used during the COVID-19 pandemic; seating will be limited and spaced in accordance with CDC recommendations and local regulations. Director of Design for Stokes Architecture + Design, Lance Saunders, thoughtfully updated the space to create a more lively atmosphere while celebrating the room's elegant bones. The dining room's new decor includes luxe velvet and leather banquettes, contemporary French artwork and an expansive, marble bar that anchors the dining room. The most exciting piece to unveil, perhaps, is the intricate, mosaic tile floor that was discovered during construction which dates back to the original Green Room (circa 1913 and made by European craftsmen, well before The Green Room was last updated in the early aughts). The fumed oak paneling and ornate plaster ceiling The Green Room was known for remain intact.

“The Green Room was iconic to many generations of Wilmingtonians. We spent countless hours and energy thinking about what could possibly follow one of the country's most beautiful, grande dame, special-occasion restaurants. Our objective was to celebrate the irreplaceable history and setting of the Green Room while creating an experience more relevant to today's diners. After hundreds of meetings with community members, we had a sense of what direction to go. The next step, of course, was to team up with one of America's most gifted young chefs, and we were blown away that our number one choice was also a native of Wilmington,” said Dave Pollin, co-founder and president of The Buccini/Pollin Group and chairman of PM Hotel Group. “We are thrilled to introduce a restaurant that pays homage to the past while leaning into a new era of culinary excellence.”

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Le Cav will be open for dinner Tuesday through Saturday from 5 to 10 p.m. Guests are invited to enjoy outdoor seating overlooking the heart of Wilmington. Limited indoor seating will be available in accordance with the CDC, state and local guidelines. Online ordering for pick-up and delivery will also be available on www.lecavalierde.com during these operating hours. In-room dining will be offered for all HOTEL DU PONT guests. Breakfast, lunch, afternoon tea and weekend brunch will begin in the weeks to follow.

The restaurant will be observing all necessary precautions to ensure the safety of its team, guests and the greater Wilmington community. All employees have restaurant-provided PPE and receive temperature checks daily. Sanitizing stations will be available for guest and employee use and features will be implemented to allow guests to control how much tableside service they prefer during their meal. All guests must wear masks except for when seated at their table and are asked to maintain social distancing throughout the dining room to ensure a safe and welcoming experience for all.

To make a reservation and learn more, please visit www.lecavalierde.com and follow on Instagram @lecavalierde.

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ABOUT HOTEL DU PONT

Opened in 1913, the iconic HOTEL DU PONT is dedicated to delivering timeless luxury with a modern and sophisticated sensibility. Located in downtown Wilmington, Delaware, in the heart of the picturesque Brandywine Valley, the 12-story Italian Renaissance landmark building boasts 217 guest rooms and spacious suites. Named the #1 hotel in Delaware by both Conde Nast Traveler and Travel + Leisure, the hotel is also the future home to Le Cavalier at the Green Room, a new brasserie from Chef Tyler Akin. Owned by The Buccini/Pollin Group and managed by PM Hotel Group, the HOTEL DU PONT is a member of Preferred Hotels® & Resorts Worldwide and the Historic Hotels of America. For more information, visit www.hoteldupont.com. Follow us on [Facebook](#) and [Instagram](#).

ABOUT LE CAVALIER AT THE GREEN ROOM

Le Cavalier (Le Cav) at the Green Room is a progressive, French brasserie in the iconic HOTEL DU PONT in the heart of Wilmington. The restaurant's name, "Le Cavalier" will honor the deep equestrian tradition in the Brandywine River Valley and pay homage to the early 20th century when the Hotel opened. Helmed by Chef-Partner Tyler Akin, the restaurant artfully blurs the lines between approachability and elegance. Influenced by the flavors of North Africa and Provence, the neo-brasserie menu offers thoughtfully sourced French classics, inventive riffs on

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standbys, craft cocktails, natural wines, and local coffee and tea service. For more information, follow Le Cav @lecavalierde on Instagram or visit www.lecavalierde.com.

ABOUT PM HOTEL GROUP

A Top-15 hotel management company, PM Hotel Group has over two decades of experience building relationships with brands, partners and third-party hotel owners. We have participated in the development and acquisition of more than \$3 billion in premium-branded and independent hotel properties across the United States. As an operator, PM Hotel Group is committed to its core values of respect- for one another, our guests and the planet. We manage with a dedication to sustainability, a tradition of teamwork and a passion for innovation and entrepreneurship. At PM Hotel Group we know that our people are our greatest resource. By focusing on our associates and the communities in which we work, we deliver strong performance for our owners. Learn more at pmhotelgroup.com.

ABOUT THE BUCCINI/POLLIN GROUP

The Buccini/Pollin Group, Inc. (Buccini/Pollin) is a privately held, integrated real estate acquisition, development and management company with offices in Washington DC, Wilmington Delaware, Philadelphia, and Baltimore. For over 25 years, Buccini/Pollin has developed and acquired hotel, office, residential, retail, and parking properties throughout the United States. Buccini/Pollin has acquired, developed and owns real estate assets having a value in excess of \$5.0 billion, including over 40 hotels, 7 million square feet of office and retail space, 10 major residential communities, and multiple entertainment venues, including Talen Energy Stadium, home of the Philadelphia Union Major League Soccer team. The principals of Buccini/Pollin, along with PM Hotel Group (hotel operating company), BPG | 360 (office property management and leasing), ResideBPG (residential property management and leasing), and BPGS Construction, LLC (construction management), oversee all aspects of project acquisition, finance, development, construction, leasing, operations, and disposition for its portfolio properties. The Buccini/ Pollin Group has over 3,500 employees in 12 states. For more information, please visit www.bpgroup.net.

ABOUT STOKES ARCHITECTURE + DESIGN

For 20 years, Philadelphia-based Stokes Architecture + Design has been part of some of the most celebrated and exciting restaurants throughout Philadelphia, New Jersey and Washington D.C. Their venerated work in the restaurant and hospitality field are beloved neighborhood gathering places. With more than 60 hospitality projects to date, their notable endeavors include Parc, Hiroki, Suraya, Le Diplomate, La Colombe, The Starlux, and Pizzeria Beddia. Since its inception in 2000, Stokes Architecture + Design has approached each space, from a universal point of view: the guest. By envisioning a comfortable and unique experience first, then applying thoughtful aesthetic touches, they have created exceptional spaces.