

In honor of Restaurant Week, Chef Walter Staib is proud to offer this menu. Nearly two & half centuries have passed but we are still ahead of the curve.

Offered Sunday January 22 through Friday February 3, 2017 Not offer Saturday January 28, 2017

FIRST COURSE

MALLARD DUCK SAUSAGE

Braised sweet & sour red cabbage, Burgundy demi glace

CRAB CAKES, CHESAPEAKE STYLE

Herb remoulade

MUSHROOM TOAST

Sally Lunn Crouton, sautéed mushrooms, Sauce Béarnaise

POTATO LEEK

Crouton garni

ENTRÉE

CHICKEN BREAST MOUNT VERNON

*Jumbo lump crabmeat & asparagus, Sauce Béarnaise
Mashed potatoes & vegetable of the season*

Our nation's premiere First Lady was a very sophisticated & innovative chef. She was one of the first to fowl and meats with seafood~ a common practice today, but a nearly scandalous culinary notion for her time

SALLY LUNN BREADED FRIED TOFU

Tofu, tomatoes, basil, white wine garlic sauce, linguine

Many are surprised to this on our menu, tofu had made its way to America in the 18th century. In 1770, Franklin included a recipe for Tau-fu in a letter to Philadelphia botanists John Bartram.

VEAL & HERB SAUSAGE

Fried onions, Mashed potato & imported sauerkraut

Early American housewives made their own sausages, usually with ground pork and beef suet or ground pork & veal.

SHRIMP, SCALLOPS & CRAB CLAWS

Tomatoes, basil, white wine garlic sauce, linguine

Today shellfish is frequently reserved for special occasions, 250 years ago this was not the case. Shellfish was so plentiful jailors served lobsters to prisoners & oyster shells lined the streets.

ESCALLOPS OF VEAL DOREE

Egg dipped veal, mushrooms, asparagus & sauce Béarnaise

Philadelphia was as the center of the revolt against British rule, yet another revolution molded our history. Fleeing the guillotine many French citizens found safe haven here. Quickly integrating their fashions & culinary skills by 1790, English became second to the French on the fashionable 2nd Street & in its shops

BEEF-STEAKS AFTER THE FRENCH WAY

*New York strip steak braised in burgundy wine
Mashed potatoes & vegetable of the season*

This recipe taken directly from *The Art of Cookery* first published in 1745. This book is widely accepted as the first English language cookbook. Notably, Hannah Glasse, the author, did not receive credit until decades after its first printing.

DESSERT

SELECT FROM CITY TAVERN'S DESSERT TRAY
\$35.00 PER GUEST

Beverages, gratuity are all No other apply 18% gratuity added to 6 or more



tax & addition-discounts will be parties of guests

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