



**CHEF WALTER STAIB PRESENTS
THE LOVERS' FEAST**



LIBATIONS

THE ALES OF THE REVOLUTION

GENERAL WASHINGTON'S TAVERN PORTER

Brewed from a genuine recipe on file in the Rare Manuscripts Room of the New York Public Library. A rich, dark brew loaded with flavor.

THOMAS JEFFERSON'S 1774 TAVERN ALE

Thomas Jefferson made beer twice a year. Our version of this ale is made following Jefferson's original recipe, unfiltered, medium bodied, light in color with great taste.

POOR RICHARD'S TAVERN SPRUCE

Based on Benjamin Franklin's recipe, written while he was ambassador to France. This beer made with very little hops, has a caramel color, dark molasses hue, a hint of herbal spruce and a dry finish.

ALEXANDER HAMILTON'S FEDERALIST ALE

In the style of the common man's ale, this pale ale is brewed with Pilsner malt, crisp & hoppy with citrus flavors & aromas

COLONIAL ALE SAMPLER

Served in authentic Colonial tasting glasses, these tastings of our four tap specialties allow you to sample all of these unique beers.

WASSAIL

Wassail dates back to the old English custom of wassailing during the Christmas and New Year's season. In those days, a big punch bowl was filled with this spiced drink and everyone gathered around the wassail bowl to toast the season.

CITY TAVERN WARMER

During the 18th century, rum from Jamaica, French brandy and English whiskey were consumed in healthy quantities. This refreshing drink combines them with another common beverage, apple cider.

COLONIAL RASPBERRY SHRUB

Shrub is a drink made from fruit juice vinegar sweetened with sugar and spiked with alcohol or fizzed with soda water. At today's City Tavern, like the original City Tavern, we offer shrubs mixed with cognac, rum or Champagne.
Shrub (non-alcoholic)
Champagne Shrub or Spiced Rum Shrub



138 South 2nd Street · Philadelphia, PA 19106
215.413.1443 · www.citytavern.com

MENU



**ACCOMPANIED BY A BOTTLE OF BARTON
& GUESTIER SPARKLIN ROSE METHOD
CHAMPAGNOIS**

FIRST COURSE CHOICE

**CRAB CAKE CHESAPEAKE STYLE
MUSHROOM TOAST
PROSCUITTO & APAPRAGUS
OR MALLARD DUCK SAUSAGE**

SECOND COURSE

**LOBSTER BISQUE
CORN CHOWDER OR
HEARTS OF ROMAINE
*Creamy Parmesan Dressing***

ENTRÉE SELECTIONS

**VEAL & HERB SAUSAGE
Herbes de Provence
CHICKEN BREAST OSCAR
*Crabmeat, asparagus & sauce Béarnaise***

**PAILLARD OF SALMON
*Citrus marinade, Sauce Béarnaise***

**ESCALOPES OF VEAL
*Egg dipped, pan seared veal cutlet, mushrooms, Sauce Béarnaise***

**SIRLOIN STEAK & SHRIMP
*Herb crusted***

**SURF & TURF
*Filet Mignon & lobster tail***

**FRIED TOFU
*Benjamin Franklin introduced tofu to the colonies in a 1770 letter to Philadelphia's John Bartram
Sally Lunn breading***

White wine garlic sauce, fresh tomato & basil, linguine

**HONEY ROASTED DUCKLING
*Sauce Grand Marnier***

**LOBSTER, SCALLOP & SHRIMP PIE
*Mushroom cream sauce, en croûte***

DESSERT

**SELECT FROM CITY TAVERN'S DESSERT TRAY
FEATURING AN ARRAY OF HOLIDAY INSPIRED DELICACIES**

**\$79.95 per guest (Tax & Gratuity are additional)
One bottle of B&G Sparkling wine per couple is included in the price**