



CHEF WALTER STAIB PRESENTS
THE TRADITIONAL HOLIDAY FEAST
DECEMBER 24 & DECEMBER 31, 2017 FROM 3:00PM



SEASONAL LIBATIONS

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.

\$9.50

CITY TAVERN WARMER

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

\$11.50

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 TREASURY ALE

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

YOUR CHOICE \$8.50

TRY ALL FOUR! REVOLUTIONARY FLIGHT \$13.50

*ALL FOUR AVAILABLE FOR TAKE AWAY,
 6-12 OUNCE BOTTLES FOR JUST \$15.00*

a Taste of HISTORY

**Every Saturday on WHYY TV 12
 at 12:00Pm!**

The Emmy Award Winning series brings America's history to life and makes it vibrant as we step back in time and get to know the founders of our country through the food they ate and the recipes they prepared.

Host, Chef Walter Staib demonstrates a true mastery in the preparation of sophisticated 18th century cuisine, sure to inspire the home cook.



©Concepts By Staib, Ltd.

FIRST COURSE

BASIL SHRIMP ^{GF}

MUSHROOM TOAST ⁶

ASPAPRAGUS VINIGRETTE

MALLARD DUCK SAUSAGE

OR SMOKED SALMON & TROUT

SECOND COURSE

LOBSTER BISQUE

MUSHROOM BARLEY SOUP ⁶

OR TAVERN COUNTRY SALAD, RASPBERRY VINAIGRETTE ^{GF} ⁶

ENTRÉE

*Children may choose from either these selections
 or entrees from our award-winning children's menu*

VEAL & HERB SAUSAGE

Herbes de Provence, crispy fried onion, mashed potatoes

Imported Hengstenburg sauerkraut

SHRIMP, SCALLOPS & CRAB CLAWS

White wine garlic sauce, fresh tomato & basil, linguine

HERB CRUSTED PRIME RIB OF BEEF

Yorkshire pancake, mashed potatoes

& a medley of vegetables

CHICKEN BREAST OSCAR

Crabmeat, asparagus & sauce Béarnaise

Mashed potatoes & a medley of vegetables

PAILLARD OF SALMON

Citrus marinated, pan-seared, Sauce Béarnaise

Mashed potatoes & vegetable of the season

SALLY LUNN BREADED FRIED TOFU ⁶

Franklin introduced tofu to the colonies in a 1770 letter to John Bartram

White wine garlic sauce, fresh tomato & basil, linguine

PORK CHOP "APPLE-WOOD SMOKED" ^{GF}

In the 18th century, meats were preserved by curing them in salt

& then smoking This dish, like ham, is a classic example.

Imported Hengstenburg sauerkraut, Mashed potatoes, Dijon mustard

ROASTED LEG OF LAMB ^{GF}

Rosemary au jus, mint jelly

Mashed potatoes & medley of vegetables

LOBSTER, SCALLOP & SHRIMP PIE

Mushroom cream sauce, en croûte

HONEY ROASTED DUCKLING ^{GF}

Mango Chutney

Mashed potatoes & medley of vegetables

DESSERT

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

\$75.95 per guest \$35.95 per child 12 or under

18% gratuity included on parties of 6 or more.

Tax, gratuity & beverages are additional

^{GF} GLUTEN FREE; ⁶ VEGETARIAN OPTION

Thank You for Joining Chef Walter Staib at City

A TASTE OF HISTORY

Chef Staib has been the operator of City Tavern for over 23 years. Over this time, his love of 18th century cuisine & dining customs has grown. In an effort to help preserve this for generations to come, he has worked tirelessly to develop the ten time Emmy Award winning PBS program, *A Taste of History*. This has truly been a labor of love, as Chef Staib has donated countless hours, supplies, and resources to make this happen.

To keep the show alive, he has created A Taste Of History, Inc., a 501(c)3 nonprofit organization. Join Chef Staib in support of *A Taste of History*!

America has a rich and diverse culinary tradition. *A Taste of History, Inc.* is committed to the preservation and perpetuation of American colonial heritage and traditions through display and education of the cultural and historical predecessors to our modern culinary tradition. Your donation will assist us to continue this effort to reconnect Americans and the world with the remarkable legacy and tradition of colonial American cuisine.

A Taste of History, Inc needs the public support to keep this endeavor alive.

Please visit ATasteOfHistory.org for more information and to support it with a donation.

Donations are exclusively to keep the show alive. Make a tax deductible donation today at www.atasteofhistory.org. Every little bit will help us produce season nine!

ATASTEOFHISTORY.ORG

CITY TAVERN

When CITY TAVERN first opened its doors in 1773, Philadelphia was the largest, most cosmopolitan city in British North America. The American Colonies were about to throw off the yoke of British rule in what became the most important revolution the world had ever seen.

In 1787, the Constitutional Convention convened in the State House. Washington, President of the Convention, attended concerns and dined at CITY TAVERN. The delegates used the tavern as a discussion center and gathering place, just as during the Continental Congresses. At the close of the Convention, Philadelphian troops selected CITY TAVERN as the site of their "splendid entertainment" honoring General George Washington.

The delegates also held their farewell dinner here in the same room where, ten years prior, they had celebrated the very first Fourth of July. Men like George Washington, John Adams, Thomas Jefferson & others whose names have become an integral part of history enjoyed its hospitality. In fact Adams once called it "the most genteel tavern in America."

Today, the reconstructed CITY TAVERN continues to capture the atmosphere and ambiance of its 18th Century beginnings. Colonial Philadelphia comes alive when you enter its doors. Within the refined and elegant atmosphere, our chefs and wait staff have prepared an exceptional dining experience for you to savor and enjoy.

CITYTAVERN.COM

