



THANKSGIVING THURSDAY NOVEMBER 23, 2018
EARLY: 1:00/1:30 MID DAY: 4:00/4:30 EVENING: 7:30/7:45

Menu

Aperitif: Champagne Shrub

First Course Appetizer Sampler

**Shrimp Newburg vol-au-vent,
Petit Crab Cake, Miniature Quiche Lorraine
& Mallard Duck Sausage**

(Mushroom toast †, Asparagus Vinaigrette ☐)

Second Course Country Salad ☐

Entrée Roasted Free Range Turkey ☐

**Country Ham ☐, Seared Salmon ☐, Roasted Prime Rib of
Beef ☐ & Fried Tofu † As well as our children's menu.**

Accompanied by

Sage & Marjoram Stuffing †

Smashed Red Bliss Potatoes ☐

Sweet Potatoes with Apples ☐

Creamed Green Beans †

& Cranberry Relish † ☐

Dessert & Madeira

Selection from City Tavern's Dessert Tray

Accompanied by a Madeira Toast

\$92.95 per person \$35.95 per Child 12 & Under

Other beverages, tax & gratuities are additional

An 18% gratuity will be added to parties of 6 or more

☐ Gluten Free Option † Vegetarian Option

Reservation Requirements

Reservations will be accepted by phone only beginning
Monday, October 2, 2017

Please note we will require a credit card number to confirm
all reservations. A \$50.00 per person cancellation fee will
apply from the time of booking. If unsure of the number of
guests, we recommend making the reservation for the
lower end, then increase if necessary. We will make
accommodates until two week prior to the event.

Seating requests: We cannot guarantee any particular
table assignment; however, will be happy to accommodate
the notations below as available.

Options: Request Main,

No Second Floor, Request cellar level

NEW YEAR'S DAY

MONDAY JANUARY 1, 2018

CELEBRATE THE NEW YEAR WITH CHEF WALTER STAIB

CITY TAVERN WILL OPEN

AT 1:00PM SERVING OUR DINNER MENU

CHRISTMAS EVE & NEW YEAR'S EVE

SUNDAYS DECEMBER 24 & 31, 2017

(CITY TAVERN WILL BE CLOSED MONDAY DECEMBER 25)

11:30AM-2:45PM CITY TAVERN'S LUNCH MENU

3:00PM HOLIDAY FEAST BEGINS

First Course

Basil Shrimp ☒, Mushroom Toast ☐

**Asparagus Vinaigrette, Mallard Duck Sausage or
Smoked Salmon & Trout**

Second Course

Lobster Bisque

Mushroom Barley Soup ☐

Or Tavern Country Salad, Raspberry vinaigrette ☒

Entrée

Shrimp, Scallops & Crab Claws

Herb Crusted Prime Rib of Beef

Chicken Breast Oscar

Roasted Leg of Lamb ☒

Lobster, Scallop & Shrimp Pie

Honey Roasted Duckling ☒

Veal & Herb Sausage

Paillard of Salmon

Sally Lunn Breaded Fried Tofu ☐

Pork Chop "Apple-Wood Smoked" ☒

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

☒ Gluten free; ☐ Vegetarian Option

CENTER CITY DISTRICT'S RESTAURANT WEEK

SUNDAY JANUARY 14-FRIDAY JANUARY 19, 2018*

SUNDAY JANUARY 21- FRIDAY JANUARY 26, 2018*

3 COURSES JUST \$35.00 FOR DINNER

\$20.00 FOR LUNCH.

**COMPLETE MENU DETAILS WILL BE AVAILABLE AS THE
DATES APPROACH**

***CITY TAVERN DOES CLOSE MONDAYS IN JANUARY &
FEBRUARY FOR PAINTING & REGULAR MAINTENANCE.
CITY TAVERN DOES UPDATE OUR WEBSITE FOR INCLEMENT
WEATHER.**



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

ASPARAGUS VINAIGRETTE

MALLARD DUCK SAUSAGE

OR SMOKED SALMON & TROUT

SECOND COURSE

LOBSTER BISQUE

MUSHROOM BARLEY SOUP ⁶

OR TAVERN COUNTRY SALAD, RASPBERRY VINAIGRETTE

ENTRÉE

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

VEAL & HERB SAUSAGE

Herbs 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 & a medley of vegetables

LOBSTER, SCALLOP & SHRIMP PIE

Mushroom cream sauce, en croûte

HONEY ROASTED DUCKLING ^{GF}

Mango Chutney

Mashed potatoes & a 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