

**CHEF WALTER STAIB PRESENTS
THE MOTHERS DAY FEAST, SUNDAY MAY 13, 208
SERVED FROM 11:30AM THROUGH 8:00PM**

SEASONAL LIBATIONS

COLONIAL RASPBERRY SHRUB

Shrub is a drink made from fruit juice vinegar sweetened with sugar and spiked with alcohol or fizzed with soda water.

Shrub (non-alcoholic)

Champagne Shrub or Spiced Rum Shrub

CITY TAVERN COOLER

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.

THE ALES OF THE REVOLUTION

GENERAL WASHINGTON'S TAVERN PORTER

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

*ALL FOUR AVAILABLE FOR TAKE AWAY,
6-12 OUNCE BOTTLES FOR JUST \$15.00
MIX & MATCH ANY WAY YOU LIKE!*



a Taste of HISTORY

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.

**Take a 12-13 episode season home today
Seasons 1-8 your choice just \$29.95**

First Course

CRAB CAKE, CHESAPEAKE STYLE 

Herb Remoulade

DUCK SAUSAGE

Sweet & sour red cabbage

PROSCIUTTO & ASPAPRAGUS

Cornichons & pumpernickel

MUSHROOM TOAST 

Sautéed mushrooms, Sally Lunn crouton

Sauce Béarnaise

Second Course

TAVERN COUNTRY SALAD  

Raspberry shrub vinaigrette

CORN CHOWDER 

Entrée

MEDALLIONS OF PORK TENDERLOIN

Marinated in Jefferson's ale, pan seared, greens

Mashed potatoes & a medley of vegetables

MARTHA WASHINGTON'S TURKEY POT PIE

Tender chunks of turkey & mushrooms

Baked in a puff pastry & sherry cream sauce

PAN SEARED BROOK TROUT

Brown butter, caper sauce

Herb barley & a medley vegetables

SALLY LUNN CHICKEN BREAST OSCAR

Sally Lunn breaded chicken breast, crabmeat

Asparagus & sauce Béarnaise

Mashed potatoes & a medley of vegetables

SLOW ROASTED PRIME RIB OF BEEF 

City Tavern's herb sauce

Mashed potatoes & a medley of vegetables

FRIED TOFU 

Sally Lunn breaded fried tofu, spinach, Seasonal vegetables, sautéed tomatoes & herbs, linguine

MEDALLIONS OF BEEF TENDERLOIN

Burgundy demi glace

Mashed potatoes & a medley of vegetables

SHRIMP, SCALLOPS & CRAB CLAW

White wine, garlic, fresh tomatoes & basil over linguine

ROASTED DUCKLING 

Honey glazed & mango chutney

Mashed potatoes & a medley of vegetables

SALMON OSCAR

Fillet of salmon, lump crabmeat, sauce Béarnaise

Mashed potatoes & a medley of vegetables

Dessert

SELECT FROM CITY TAVERN'S DESSERT TRAY

Freshly Brewed Coffee & Tea

\$59.95 per person ~ Children 12 & Under \$34.95

Alcohol, specialty beverages, tax & gratuity are additional

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

Vegetarian Option 