



CHEF WALTER STAIB PRESENTS THE TRADITIONAL THANKSGIVING FEAST, NOVEMBER 28, 2019



Seasonal Libations

WASSAIL

Wassail dates back to the old English custom of wassailing during the holiday 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.

\$10.95

WINTER KISS

A blend of Eggnog & Chambord
In February, 1796, Isaac Weld wrote about a small entourage of travelers that stopped in Philadelphia for breakfast and enjoyed eggnog. This is the first time that the serving of eggnog was documented.

\$14.75

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.

\$14.95

APPLE CIDER

An important social routine in early America, people often warmed up around a central fireplace with a hot beverage in their hands. Warm apple cider is a perfect cure for the winter chill. **\$6.25**

With Spiced Rum **\$12.95**

With Applejack Brandy **\$12.95**

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

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

Your Choice \$9.00



Menu

Aperitif

CHAMPAGNE SHRUB

First Course

Appetizer Sampler

**SHRIMP NEWBURG VOL~AU~VENT,
PETIT CRAB CAKE, SMOKED SALMON FRITATA
& MALLARD DUCK SAUSAGE**

(Mushroom toast †)

Asparagus, Vinaigrette ☐

Second Course

COUNTRY SALAD ☐

Fresh garden greens, raspberry shrub vinaigrette

Entrée

ROASTED FREE RANGE TURKEY ☐

Chef Staib has also prepared Country Ham, ☐

Seared Salmon ☐, Roasted Prime Rib of Beef ☐ & Fried Tofu †

As well as our children's menu. Just let your server know

Accompanied by

SAGE & MARJORAM STUFFING †

SMASHED RED BLISS POTATOES ☐

SWEET POTATOES WITH APPLES ☐

CREAMED GREEN BEANS †

& CRANBERRY RELISH † ☐

Dessert & Madeira

MARTHA WASHINGTON'S CHOCOLATE MOUSSE CAKE

APPLE GINGER COBBLER

CRÈME BRÛLÉE ☐

BREAD PUDDING

LINZER TART

OR PUMPKIN PIE

ACCOMPANIED BY A MADEIRA TOAST

\$97.95 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



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

Valet Parking Available

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

