

CITY TAVERN'S MID-DAY PRIX-FIXE RESTAURANT WEEK 2019 MENU

OFFERED SUNDAY JANUARY 13- FRIDAY JANUARY 25, 2019, FROM 3:00PM

CITY TAVERN WILL BE CLOSED FOR SCHEDULED UPGRADES MONDAY JANUARY 14, 2019

Guests may select the prix menu or order from the full a la carte menu

FIRST COURSE

PLEASE CHOOSE ONE:

CORN CHOWDER

New England style, corn, potatoes, heavy cream

A New England classic, chowders were brought to the new world by French escaping their own revolution

SOUP DU JOUR

Ask your server for today's selection

ROMAINE & ROQUEFORT SALAD

Crisp Romaine lettuce, fresh bacon bits, Roquefort cheese, Burgundy Dijon dressing

This salad demonstrates the influence the French brought to Philadelphia while escaping their own revolution. In fact if one were to walk down the fashionable 2nd Street in 1790 one would rarely hear a word of English; as the pastry & chocolate shops were taken over by French merchants bring their language along with their culinary skills with them.

ENTRÉE

PLEASE CHOOSE ONE:

VEAL & HERB SAUSAGE

Fried onions, Dijon mustard, mashed potato & Hengstenberg sauerkraut

Chef Staib selected this recipe to pay homage to the influence the settlement of Germantown in 1683 made in Pennsylvania.

German heritage thrived so much so that a German language newspaper was the first to publish the Declaration of Independence after its release

SALLY LUNN CHICKEN

Sally Lunn breaded chicken breast, Sauce Béarnaise, mashed potatoes & seasonal vegetables

This dish would only have appeared on the colonist table on the most special of occasions, chickens although commonplace were generally reserved for laying eggs. City Tavern's house made Sally Lunn bread crumb make a true standout.

BEEF BOURGUIGNONNE

Tender beef simmered in Burgundy wine, mushrooms, pearl onions, carrots, herbed egg noodles

The Art of Cookery, the inspiration of this recipe was authored by Hannah Glasse in 1745 and is widely accepted as the first English language cookbook. Yet, Hannah's name did not appear anywhere in its early printings, only decades later she was given the credit she deserved.

FRIED TOFU

Sally Lunn breaded, fried tofu, spinach, fresh tomatoes, seasonal vegetables, herbs & linguine.

In a 1770 letter to Philadelphia's John Bartram, Benjamin Franklin included instructions on how to make tofu.

SHRIMP, SCALLOPS & CRAB CLAWS

Fresh tomatoes, basil, white wine garlic sauce tossed with linguine

Today shellfish is frequently reserved for special occasions, 250 years ago this was not the case. Shellfish was so plentiful, jailors served lobsters to prisoners & oyster shells lined the streets.

DESSERT

SELECTION FROM CITY TAVERN'S FULL DESSERT TRAY

\$20.00 PER GUEST

BEVERAGES, TAX & GRATUITY ARE ADDITIONAL

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FIRST COURSES

MUSHROOM TOAST, SALLY LUNN CROUTON

Sauce Bearnaise

The Pennsylvania woods are renowned for their many varieties of mushrooms. No doubt enterprising settlers would gather mushrooms and go into the city to peddle them to restaurants and inns, where they would be incorporated into all kinds of dishes, including this French-style

MALLARD DUCK SAUSAGE

Sweet & Sour Red Cabbage

As duck feathers were used in many ways, it was common to raise ducks in the 18th century. Relatively easy to raise, they frequently found their way into recipes as well.

CRAB CAKES, "CHESAPEAKE STYLE"

Herb Remoulade

Crab, like lobster, was so plentiful in the New World that it was used as bait and prepared in all manner of dishes, including crab cakes, crab soup, and crab stuffing. Many preparations for crab included breadcrumbs that have been preserved.

CORN CHOWDER

A New England classic, chowders were brought to the new world by French escaping their own revolution

ENTRÉES

VEAL & HERB SAUSAGE

Fried onions, mashed potato & imported sauerkraut

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CHICKEN BREAST MOUNT VERNON

Jumbo lump crabmeat & asparagus, Sauce Béarnaise

Mashed potatoes & vegetable of the season

Our nation's premiere First Lady was a very sophisticated & innovative chef. She was one of the first to pair fowl and meats with seafood~ a common practice today, but a nearly scandalous culinary notion for her time

SALLY LUNN BREADED FRIED TOFU

Tofu, tomatoes, basil, white wine garlic sauce, linguine

Many are surprised to see this on our menu. Tofu had made its way to America in the 18th century and in 1770, Franklin included a recipe for "Tau-fu" in a letter to Philadelphia botanists John Bartram.

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DESSERT

SELECT FROM CITY TAVERN'S FULL DESSERT TRAY

\$35.00 PER GUEST

Beverages, tax & gratuity are additional No other discounts apply
18% gratuity will be added to parties of 6 or more guests