



a Taste of **HISTORY**

A Nonprofit Corporation

As host of *A Taste of History*, Chef Walter Staib is the only modern day chef to have cooked in five early American presidential mansions. The show has won ten Emmy Awards to date.

Amongst these, Staib was recognized with two Emmy Awards for his episodes taped in **Thomas Jefferson's** kitchen in **Monticello**, he is the only modern-day chef to have cooked there since Jefferson's death in 1826.

In the third season of *A Taste of History*, Staib arrived at Mount Vernon and cooked some of **George Washington's** favorite dishes in his own kitchen. He prepared sturgeon fish and oysters from the Potomac, just as Washington would have eaten.



Chef Staib then cooked outdoors at **Montpelier**, the home of **James Madison**, in the same fashion that Dolly Madison did when she threw elaborate parties for 100 guests. In her legacy, Chef Staib hand churned ice cream for the party.

In the next season, Chef Staib traveled to Boston to walk in the footsteps of

John Adams and filmed at his birthplace in **Quincy, Massachusetts**. Finally, he went back to Virginia to complete the Virginia Dynasty of early presidents and cooked in the slave kitchens of **James Monroe's Ash Lawn-Highland**.

To learn more about Chef Staib, visit [a Taste of History.org](http://www.atasteofhistory.org)

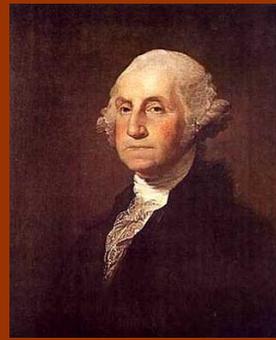
As Season 10 of this Emmy Award winning series wraps up and Season 11 is set to embark, Chef Staib asks for your support to continue providing educational and quality entertainment to our ever-growing audience. Without your donations, future production would not be possible. If you find it within your means you may donate at:

<http://www.atasteofhistory.org/donate/>

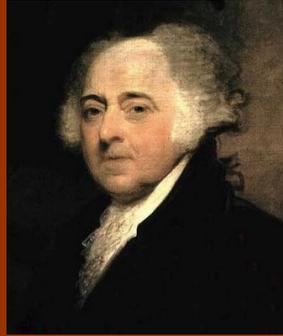
Thank you in advance for your support of *A Taste of History*



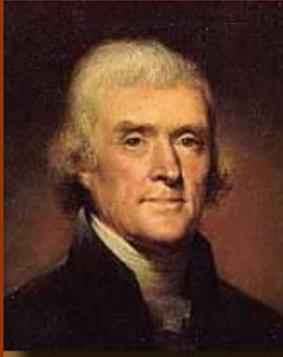
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A TRIBUTE TO
AMERICA'S
FIRST
PRESIDENTS



PRESENTED BY



PROPRIETOR

CHEF

WALTER STAIB



THE ONLY CHEF

TO HAVE

COOKED IN THE

HOMES OF THE

FIRST FIVE

PRESIDENTS



PRESIDENTS WEEK

2020

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.

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 has a caramel color, dark molasses hue, a hint of herbal spruce.

ALEXANDER HAMILTON'S FEDERALIST ALE

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

COLONIAL ALE SAMPLER



Served in authentic Colonial tasting glasses, these tastings of our four tap specialties allow you to sample all of these unique beers.

ALL FOUR AVAILABLE FOR TAKEAWAY, 6-12 OUNCE

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.

CITY TAVERN WARMER

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.

HOT APPLE CIDER

Apples grow with very little effort, making them a popular choice for colonist when stocking their root cellars in preparation for the long winters. Each & every piece of fruits was carefully examined & cautiously stacked, all to avoid so much as one just small blemish. This concept was so important it became part of the language, and why to this day a trouble maker is known as the "bad apple."

COLONIAL RASPBERRY SHRUB

Shrub is a drink made from fruit juice vinegar sweetened with sugar and spiked with alcohol or fizzed with soda water. At today's City Tavern, like the original City Tavern, we offer shrubs mixed with cognac, rum

or Champagne.
Shrub (non-alcoholic)
Champagne Shrub or Spiced Rum Shrub



a Taste of HISTORY

A Taste of History, Inc.

A Nonprofit Corporation

Chef Walter Staib has visited & cooked in all of the first five presidents homes. In honor of Presidents Day, he will present some of their favorite dishes.

First Courses

MUSHROOM TOAST

Sautéed mushrooms on a pan fried slice of Sally Lunn Toast, Sauce Béarnaise

Braised oyster mushrooms on toast points was a favorite of Thomas Jefferson, and a part of every Thanksgiving feast at Monticello.

Jefferson was such a perfectionist that he took his chef, John Hemmings, all the way to France to learn how to make the perfect Béarnaise Sauce.

CLAM CHOWDER "NEW ENGLAND STYLE"

A thick chowder made from clams, potatoes, & onions

A New England favorite that Chef Staib featured on an episode of A Taste of History dedicated to John Adams, our second president. It was so popular in the 18th century, Herman Melville dedicated an entire chapter of Moby Dick to the thick soup and its "chowder houses".

WEST INDIES PEPPERPOT SOUP

A spicy 18th century classic with beef, taro root & greens
During the long winter at Valley Forge, George Washington instructed his cook to make this soup to nourish & warm his starving, freezing troops. Washington became familiar with this tasty dish during his only trip abroad in 1751, on the Isle of Barbados. There he enjoyed Cohoblopot, a version of Pepperpot soup made with okra.

Entrees

CHICKEN BREAST "MONTPELIER"

Breaded chicken breast, lump crabmeat, sauce Béarnaise

Dolley Madison is well known for hosting lavish affairs at the President's Mansion. She was a very sophisticated and innovative chef, even pairing fowl and meats with seafood ~ a common practice today, but a nearly scandalous culinary notion at the time. Her love of shellfish is well documented with the most notable stand out being her favorite ice cream flavor, oyster.

BEEF MONROE

George Washington's Tavern Porter-marinated medallion of beef tenderloin, mustard greens, mashed potatoes & vegetable.

James Monroe spent his much of his life working the fields of Ash Lawn Highland. His gardens included a variety of vegetables but his favorite by far was the mustard green. Chef Staib has recreated this dish using his friend & neighbors ale. When used as a marinade, a dark ale (or porter), tenderized and added layers of flavor.

Dessert

CHOCOLATE MOUSSE CAKE

Chef Staib filmed an episode all about 18th century cookbooks, including that of Martha Washington's. This recipe is adapted from that very cookbook, which is on file in the Philadelphia Historical Society.