

**SPECIAL PRESENTATION OF OUR
CHEF'S TABLE
DURING *HAMILTON***



TANNER LOUNGE

April 12, 2018 — 5:30-7:30 pm

April 13 — 6:00-8:00 pm

April 14 — 6:00-8:00 pm

Order details on the last page, following the menu.



***“Legacy. What is a legacy?
It’s planting seeds in a garden you never get to see.”***

—Alexander Hamilton



“The simplicity of this line is so compelling and beautiful. This is one of the many references to a person’s legacy living on past their time and this is an example of how symbolic the lyrics are in Hamilton.”





The Making of Early American Cuisine

In 1776, the majority of our early colonies were made of British descendants. However, the melting pot of America also brought Dutch, Finnish, French, German, Irish, Scottish, Spanish, Swedish, Swiss and Welsh immigrants. The African influence was dramatic in southern states. With them came the customary dishes of their homelands.

English fare were prevalent in New England, Virginia and Maryland; while the Dutch settled in New York and Pennsylvania; Swedes in Delaware; Germans in the Carolinas and Pennsylvania; the Scots immigrated to New Jersey; and the French to Georgia and the Carolinas. This mix of nationalities of early colonists reveals much about the customs and habits of the period.

Join us in a culinary experience prior to the opening of the national tour of *Hamilton* at The Eccles Theater. Our long-time executive chef, Steve Ulibarri, has created a remarkable Chef's Table experience for you to enjoy prior to the evening theater production featuring the cuisine of early America and beloved dishes still enjoyed today.

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"The heritage of the past is the seed that brings forth the harvest of the future."

—National Archives, Washington, D.C.

Chef's Table Menu Based Upon Colonial America

THE CHARCUTURIE BOARD

In Colonial America, nearly every farm with pigs had a smokehouse to cure and store bacon and hams, and during the 19th century, commercial smokehouses processed boatloads of herring and sardines in coastal fishing villages such as Lubec, Maine. Virginia has the largest concentration of historical smokehouses, with reconstructed meat-curing structures at George Washington's Mount Vernon Estate, Thomas Jefferson's Monticello in Charlottesville, and Patrick Henry's Red Hill in Brookneal. Of the 88 original structures at Colonial Williamsburg, Virginia, 10 are smokehouses dating to the 18th and 19th centuries.

Featured on our Chef's Table will be an array of such smoked delicacies.

English, French & Italian Cold Cuts & Smoked Meats & Fish
which were prevalent during the Hamilton Era. Selections will include
Varzi Salami, Prosciutto, Tartuffe, Felino Andouille Sausage, Dried Pepperoni,
Fennel & Anise Salami & House Cured Salmon & Trout

Maple Mustard Seed, Guinness Mustard & Stoneground Mustards

COLONIAL CHEESE BOARD

While a variety of European styles persisted in non-commercial cheese making, American industry soon honed in on a single type—cheddar. It was uniquely sturdy and adaptable, and it proved manageable in colonial conditions. It also tasted great despite the seasonal extremes in temperature and humidity when other European cheeses couldn't endure.

Along with a variety of local artisan cheeses and early cheddars, our Charcuturie Boards will feature imported selections of cheese early colonists enjoyed.

Aged Cheddar, Parmigian-Reggiano, Stilton,
Goat Cheese, Black Pepper Chevre,
Herbed Chabis, Gabecou, Taupiniere

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Patés, Terrines & Mousses

Mushroom & Cashew Paté
Chopped Liver with Caramelized Onion
Scrapple (A popular food of the Pennsylvania Dutch)
Salmon Mousse

Baskets of English Crackers with a Variety of Spreads
Rose Petal Jam, Apricot Marmalade, Cherry Preserves, Fig & Honey Spread

THE CARVING STATION

Chef Carved Beef Tenderloin with Wild Blackberries
Smoked Turkey with Colonial Cranberry Chutney

Yorkshire Pudding

Johnnycakes with Applesauce

Sweet Pepper String Beans

SALADS

Early American settlers used the freshest leaves straight from the garden. They were “sprinkled, not soaked, in fresh water, drained and gently rubbed in a coarse napkin.” Dressings consisted of oil and vinegar and infused with flowers and the finest crystals of sea salt. Our research detailed the cultivating of thirty-five different greens. Among them, four varieties of romaine lettuce, spinach, nasturtiums for their leaves and flowers, a variety of herbs to be used with discretion, cresses, sorrel, spinach, endive, chicory, celery, fennel, radish and today’s favorites, Mache and arugula. Nothing could be more up-to-date.

Pappadelle & Arugula Salad

Wild Berry & Baby Green Salad with Goat Cheese & Slivers of Toasted Almonds
Served with our House Champagne Vinaigrette

Pickled Cucumbers, Peppers & Asparagus

Accompanied by an array of
Colonial Breads & Spreads
Beth’s Buckwheat Bread, St. Charles Indian Bread,
Corn Bread & Biscuits with Honey Butter
Squash Muffins

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DESSERT

French Rustic Apple Tart with Crème Anglaise

Tourte de Chocolate
Colonial Williamsburg

Blueberry Cobbler with Cinnamon Ice Cream

Dolly Madison Cake

Pound Cake with Fresh Berries & Cream

Muster Gingerbread Cookies
Take Away Gifts

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BEVERAGE SERVICE

While whiskey became popular due to British taxation on other beverages, ironically, it later became a taxation issue for the new United States. Between 1791 and 1794, farmers protested a new excise tax on whiskey initiated by Secretary of the Treasury, Alexander Hamilton. These protests culminated in a small uprising in western Pennsylvania that had to be controlled by the militia. The so-called Whiskey Rebellion was one of the first major tests for the new federal government.

Featuring **THE FEDERALIST** A wine with principle

"The Federalist Wines were created to pay homage to our Founding Fathers. Bold men of principle, whose pioneering spirits help make the United States the great country it is today. Produced in some of America's most esteemed regions, we invite you to experience why our collection is worthy of their memory."

—Exclusively presented by Terlato Wines, Lake Bluff, Illinois

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To honor our Founding Fathers and their love of wine, Terlato Winery created a collection of varietals as big and bold as the men themselves. Thus, The Federalist was born. They began with their flagship **Visionary Zinfandel** featuring the man who pioneered The Federalist Party, Alexander Hamilton.

They expanded with their **Dueling Pistols Red Blend**, memorializing the duel in which Hamilton was mortally wounded by the Vice President of the United States, Aaron Burr.

Terlato Wines have since created a **Chardonnay** featuring the Statue of Liberty, a **Cabernet Sauvignon** featuring Ben Franklin.

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Specialty Cocktail — Stone Fence

"Colonel Ethan Allen certainly didn't require liquid courage, but a few nights before he and the Green Mountain Boys raided Fort Ticonderoga, that's just what he sought. This drink was a popular, bracing blend of hard cider and rum, and Allen and his men downed plenty of them in the days before their pre-dawn raid of May 1775."

—Corin Hirsch

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Full Bar Service with a selection of premium liquors & beer will also be available.

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Non-Alcoholic Selections

Ginger Beer

Sparkling Pear Cider

Full Assortment of Soft Drinks, Juices & Sparkling & Still Waters



“The American Revolution changed more than government. The Revolution challenged colonial identity and forced colonists to consider what it meant to be American. This challenge infiltrated daily life, all the way down to what colonists decided to drink with their breakfast. The transition from the consumer revolution to the non- importation movement in the 1760s and 1770s demonstrates how important material goods were in shaping the road to American independence. The boycott of British goods gave Americans a new identity—and a new menu—that still influences us today.”

—Christina Regelski, Author of *US History Scene*



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\$120.00 per person

Tax included. Beverages priced separately.

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Reservations required by calling Cuisine Unlimited

Robb Lapp, Sales Executive

801-268-2332 (ex. 123) or 385-246-8214 (direct)

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Reservations will be accepted up to five (5) business days prior to each dinner.

All reservations are paid in advance with no cancellations allowed.

**CUISINE
UNLIMITED**

Catering & Special Events