This authentic New England village includes many historic buildings on their original lots. Historic Deerfield is privileged to interpret some of these buildings and the stories of the people who lived in them, through an outstanding collection that is one of the best of its kind in the nation. Experience the best of Deerfield during the fall season.

Includes:

• Lunch at the Deerfield Inn featuring a harvest menu (menu on last page)

• Access to the Flynt Center of Early New England Life featuring a textile exhibition, furniture exhibition, and more

• A guided bus tour of The Street (using your bus)

• A tour of the Williams house – depicting its 1817 renovation in the latest style and featuring the latest technologies of the era

• An optional visit to the Sheldon house – the home of an average farming family

• Shopping time at the Museum Gift Shop and Bookstore featuring many beautifully hand crafted items, many made locally.

*All tour participants will receive a savings coupon for a discount at the store.
The Cooks’ Garden is in Bloom  
(Spring/Summer)  
Lunch: Entrees are served with chef’s choice of seasonal sides.  
Coffee, tea, iced tea, and iced coffee included  
First Course: Baby green salad with house dressing. Served with fresh-baked rolls.  
Second Course:  
• Lemon–Rosemary Chicken Breast – Sliced chicken breast with a bright and rich sauce, with roasted potatoes  
• Herb–Crusted White Fish – tender and flaky white fish topped with toasted, herbed crumbs over rice pilaf with a sundried tomato butter sauce  
• Garden Vegetable and Pesto Pasta – Sauteed and seasonal vegetables topped with our house-made pesto and Farfalle-topped with crumbled goat cheese  
Third Course: Deerfield Inn Indian pudding with whipped cream  

Best of Deerfield (Fall)  
Lunch: Entrees are served with chef’s choice of seasonal sides.  
Coffee, tea, iced tea, and iced coffee included  
First Course: Roasted Butternut Squash Soup. Served with fresh-baked rolls.  
Second Course:  
• Apple–Brandy Pork Loin – Sliced pork loin and an apple–brandy sauce with mashed potatoes  
• Chicken Breast with Mushroom Cream Sauce – slow cooked chicken served with wild mushrooms, capers, oregano, and cream sauce with rice pilaf  
• Seasonal Vegetable Lasagna Rolls – Roasted seasonal vegetables in a classic style lasagna with bechamel sauce, house marinara, ricotta, mozzarella, and parmesan  
Third Course: Deerfield Inn Indian pudding with whipped cream  

Holiday (December)  
Lunch: Entrees are served with chef’s choice of seasonal sides. Coffee, tea, iced tea, and iced coffee included  
First Course: Parsnip and Truffle–Cream Bisque. Served with fresh-baked rolls.  
Second Course:  
• Slow Roasted Turkey Breast – with cranberry chutney, gravy, stuffing and mashed potatoes  
• Yankee Pot Roast – slow cooked beef with potatoes, onion, and carrot in gravy  
• Gardener’s Pie – Layers of mushrooms, seasonal vegetables, and tomato bechamel, topped with mashed potatoes  
Third Course: Deerfield Inn Indian Pudding with whipped cream  

Group Tour Booking Information  
Pricing  
All tour and lunch packages are $42.50 per person, although optional activities can incur additional cost.  
When booking two months in advance, tour and lunch packages are discounted to $40.50 per person. Add $2.00 for plated meal. Tours and dining can be purchased separately. Please ask for pricing.  

Contact Information  
Package Tours or Dining Only: Alicia Graves, Assistant Innkeeper (413) 774-5587 ext. 173 or agraves@deerfieldinn.com  
Museum Tours Only: Lillian Miskinis, Visitor Services Manager (413) 775-7132 or lmiskinis@historic-deerfield.org