



Upon Arrival

Manhattans served in Art Deco style wares.

First Course

Three Varieties of Local East Coast Raw Oysters.

Beverage: Wheat beer in a small glass as beer was a mainstay beverage in ancient Egypt.

Served with classic mignonette, horseradish sauce, and fresh lemon, on ornate silver platters with fresh shaved ice, silver oyster forks and silver bowls, this will reflect the luxury of the wealthy in New and Old Amsterdam (In a comprehensive history of the oyster in New York, The Big Oyster, author Mark Kurlansky wrote, "the history of the New York oyster is a history of New York itself—its wealth, its strength, its excitement, its greed, its thoughtfulness, its destructiveness, its blindness, and—as any New Yorker will tell you—its filth.")

Oysters will be served down the center of the table alongside unleavened bread, dates, dried jujube berries and other assorted dried fruits, displayed as if setting up a still life to be painted, thus evoking the Dutch Golden Age. The fruit and bread will be indicative of a the Egyptian picnics along the Nile held by the aristocracy.

The next 3 courses will have cornbread in cast iron for the table with house churned butter. Cornbread, as we learned, is an American invention. Native Americans in the south used ground corn known as Maize for centuries before European settlers started utilizing it to make quick breads. Popular during the civil war, cornbread is inexpensive and can be used in many different ways. We will prepare it as the chef's grandmother did, in very hot cast iron, lined with shortening and served with house churned butter with cream from Battenskill farms.

Second Course

Wild Gulf Shrimp and Castle Valley Mills Stone Ground Red Grits.

Wine: 2015 Domaine Vico Rosé, Corsica (Nielluccio, Syrah, Grenache) This particular Rose, while not sweet, has hints of strawberry and other sweeter fruits that can mimic that of fruit wines traditionally made in the Southern United States.

This course emphasizes Spanish and Native American influence on Southern cuisine. Mostly a fisherman's dish, hominy was used by Native Americans as currency (as was corn). This dish is a staple in Southern cuisine. Traditionally only eaten in South Carolina and Georgia using small "creek shrimp" we will prepare it with Spanish style shrimp, tossed in chili, garlic, and tomato with a white wine broth.

Third Course

Roast Quail with Braised Backyard Greens

Wine: 2013 Paumanok Vineyards Barrel Fermented Chardonnay, Long Island, NY. Chosen for its New York roots, we thought this would be a perfect pairing with the northern colonies entree.

Made in honor of the northern colonial states, as we learned on the tour, wild fowl was a staple of cuisine. While their European counterparts could only hunt if they were of the aristocracy, in the Americas, it was a necessity. Served with greens the new settlers would typically grow on their small plots, to show the isolation of each crop and its use for just one family.



Fourth Course

Seared Venison and BBQ Pork with Spring Vegetables (peas, beans)

Wine: 2007 Bodegas Aldonia Garnacha, Rioja, Spain

Garnacha is rounder and more fruit forward than its the better known Tempranillo grape of Rioja, but aged in American oak barrels. These barrels are purchased from the American south after bourbon production, hence rounding out the course.

The Venison will be served individually. The BBQ pork will be served in the middle of the table, to share, juxtaposing Northern and Southern American cuisine. BBQ was one of the only meats served and eaten together by both whites and African Americans during tobacco harvests in the South. Venison was eaten by 40% of European settlers in the northern states. It is served individually, reflecting the more isolated, one family homes of the North. Northern colonies enjoyed a more varied spring harvest, so this course will be served with items from the Green Market. It will likely include fresh runner beans, peas, fava beans, asparagus, fiddle head ferns, and/or wild mushrooms. Both dishes will be served on wooden platters and bowls reflecting what the colonists used as serving ware (as they were surrounded by trees and woods).

Fifth Course

Cheese Course

Wine: 2003 Parparoussis Estate Mavrodaphne, Peloponnese, Greece.

This wine is a vinified sweet wine as per the tradition of the grape, which is red, and not often used in modern dessert wines. Made from dried grapes, this is more indicative of how wine would have been made in ancient Greece.

Fresh bread made in house, grapes and other more luxurious fruits such as pomegranate and oranges. Greek olive oil will be served in amphora style containers down the middle of the table for guests to pour on bread themselves. Cheese would be different Italian and Greek varieties.

Sixth Course

Traditional creme anglaise ice cream.

Beverage: Thick Bitter Mexican Style Hot Chocolate

Also, served per request, there will be Turkish/Greek style coffee in the traditional vessel known as a an Ibrik. The chocolate will be made without much sugar, with the ice cream and coffee being sweetened with sugar cane syrup made in house. Shortly after, Ouzo Mitilini, made on the Island of Mitilini in the Aegean Sea, Greece, will be served. We learned on the tour that traditional wines of Greece were more syrupy and concentrated, which drinkers would add water to before consuming. The Ouzo Effect, an oil-in-water micro-emulsion that is formed when water is added to ouzo, is the closest representation that still exists in Greece and other Middle Eastern countries.

****For larger parties [8-15 person], we would like to play a drinking game similar to that of the “Automaton with Diana and Stag.”** Offering grappa or schnapps, we will have a wind up toy to start at one end of the table and choose its victim. This will be a fun conclusion to the dinner, and it was our favorite part of the tour.