



From Dinner at Mr. Jefferson's- Charles A. Cerami, 2008

This menu is a direct recreation of the one served June 20 th, 1790, arranged by Mr. Jefferson as Secretary of State in New York City. His guests were Alexander Hamilton and James Madison. The agreement reached at this dinner helped chart the course for the future of our young republic.

Gathering in the Drawing Room

M. Chapoutier Petite Ruche, Crozes-Hermitage, 2019

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Field green salad

Wine jelly seasoned with Madeira, cream, lemon juice & sugar

Chateau Carbonnieux, Grand Cru Classe De Graves, Pessac Leognan, 2020

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Capon

Stuffed with Virginia ham & chestnut puree, artichoke bottoms & truffles - glazed with cream

Villa d' Angelo Vino Nobile de Montepulciano, Toscana, 2017

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Boeuf a la mode

Domaine Michel Magnien, Gevrey-Chambertin, Seuvrees, 2020

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*Meringues, Macaroons, Bell Fritters & other small sweets
Vanilla ice cream in a warm pastry*

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Domaine Vincent Careme Vouvray Sec, 2019

Consuming raw or undercooked meats, poultry, beef, pork, lamb, seafood, shellfish or eggs increases your risk of food borne illness, especially if you have certain medical conditions.

Mrs. Jane Vobe's advertisement in the February 6, 1772, issue of the *Virginia Gazette* alerted readers that she had relocated her business to a prime location near the Capitol. Her tavern was reputed to be "where all the best people resorted." The King's Arms was a common tavern name in England and the colonies. By the 1770s, Parliament was out of favor with some colonists, but most Virginians remained loyal to the king. The tavern's name shifted with the political climate. Known as "Mrs. Vobe's" during the Revolution, it later became the Eagle Tavern. The King's Arms and other Williamsburg taverns served as local gathering places where customers met to discuss business, politics, news, and gossip over drinks and meals. Taverns were, in this respect, unofficial public buildings. Before and during the Revolution, Williamsburg taverns, including the Raleigh and Wetherburn's, provided rooms for the politicians who debated independence and later operated the provisional government of Virginia. During this period Mrs. Vobe and other tavern keepers supplied food, drink, and lodging to the American troops. The change of government had little effect on tavern operations. Like its colonial predecessor, the state required tavern keepers to apply for annual licenses and set maximum prices for food, drink, and lodging. The rates had to be posted in each tavern's public room. Artifacts found on the site and sketches of the tavern drawn on late 18th-century insurance policies assisted in the reconstruction of the tavern and the adjoining Purdie House to the east, which contains some of the dining rooms. Reproduction chairs, tables, and serving pieces represent a deliberate mix of furniture styles popular with the Virginia gentry. The royal coat of arms on the dinnerware was fashionable in the colonies before the Revolution. Other accessories—the pewter candlesticks with glasses, pewter sugar and salt dishes, brass sconces, and maps and framed prints—correspond to items listed in inventories of taverns patronized by affluent customers. Today's menu items are inspired by 18th-century recipes—with adaptations for 21st-century tastes and methods. Some of the more unusual names come straight from colonial cookery books.

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