



Christiana Campbell's



Christmas Dinner

Choice of one from each Course

First Course

Baked Oysters in the Best Manner
Spinach, Country Ham, Tarragon Hollandaise

Lettuce from the Garden
Sweet & Sour Pickled Squash, Spiced Pecans,
Bacon Lardons

Lobster & Foie Gras Terrine
Citrus, Petite Greens, Champagne Vinaigrette

Butternut Squash Risotto
Pesto, Toasted Walnuts, Bleu Cheese

Second Course

Seared Diver Scallops
Winter Vegetable Hash,
Preserved Lemon Butter

Bronzed Chesapeake Rockfish
Salsify, Roasted Butternut Squash,
Lobster Fricassee

***Mrs. Campbell's
Crabcakes***
Stewed Indian Corn, Fava Beans,
Sweet Herbs, Beurre Blanc

Roast Sirloin of Beef
Yukon Potato Gratin, Thyme Roasted
Heirloom Carrots, Cabernet Essence

***Winter Vegetable & Mushroom
Pie***
Roasted Butternut Squash, Porcini
Mushroom, Leeks, Artichoke, Potato

Colonial Sweets

Pumpkin Tart
Pumpkin Seed Brittle, Vanilla Chantilly

Gingerbread Cake
Molasses Caramel, Oatmeal Crunch,
Lemon Scented Mascarpone

***American Heritage Flourless Chocolate
Torte***
Peppermint Ice Cream, Brown Butter Chocolate Sauce

Ice Creams
Flavors of the Season, Short Breads, Macaroons

All Dinners accompanied by seasonal Vegetables and Tavern Bread
featuring R. Charlton's Blend of American Heritage Coffee

*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.*





YES, VIRGINIA, THERE WAS A SCROOGE!

AND, APPARENTLY, not just one! In 1739, a correspondent to the *Virginia Gazette* warned that “too many, who call themselves *Christians*, pass over this *holy Time*, without paying any Regard to it at all.” Of course there were others who observed Christmas “in a *pious Way* only”; they were to be “pardoned and Pitied.” The ideal Virginian celebrated the season “in a Mixture of *Piety* and *Licentiousness*.” On Christmas Day, families journeyed to the parish church for prayers and communion. Afterward they gave themselves over to jollity, socializing, and feasting.

Virginia has a long tradition of hospitality. An 18th-century visitor to the Tidewater pronounced it “the epicure’s Elysium and the very center of freedom and hospitality.” His observation was never more accurate than at year’s end. Winter months brought leisure to agricultural Virginia. Tobacco had been harvested, the winter wheat sown, and, from December through February, the planters were freed from everyday attention to their land. It was the season for visiting, marrying, catching up on gossip. In 1773, the tutor at Nomini Hall noted the household’s anticipation of gala events: “Nothing is now to be heard of in conversation, but the *Balls*, the Fox-hunts, the fine *entertainments*, and the *good fellowship*, which are to be exhibited at the approaching *Christmas*.” It was all for fun and fun for all. The correspondent to the *Virginia Gazette* was willing to wink at “the little Liberties of the old *Roman December*, which are taken by the Multitude.” These, he conceded, “ought to be over-looked and excused.”



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