

Newport Historical Society Colonial Inspired Dinner Menu and Notes

Cocktails

Colonial Rum Punch

Rattleskull

Appetizers

Spinage on Toasts

Potted Bluefish on Toasts

Deviled Quail's Eggs

All of these dishes are made from adapted 18th century recipes. Spinach, bluefish and eggs were all readily available local foods. The sweetness of the spinach particularly reflects 18th centuries tastes.

Dinner

Pre-colonial Quahog Chowder

The colonists added cream and butter to adapt a native way of cooking quahogs. In Rhode Island, we preserved a more traditional treatment.

Salat of Local Greens, Cheese and Pickled Vegetables

The salad is not a new invention; Americans in the colonial period ate both greens and raw or pickled vegetables. Often, the salad was arranged artistically so as to also serve as a centerpiece. Our 18th century antecedents ate quite a bit of cheese – some kinds were made at home, but Narragansett was also a center of cheese-making.

Roasted Chicken / Halibut with Butter and Herb Sauce

Poultry was routinely spit roasted in front of the fire, and was also pan roasted, often with a liberal use of herbs to flavor the bird. The halibut dish, with its bread crumb coating and herbed butter sauce, is an adaptation of several 18th century recipes.

Vegetables/Succotash

Roasted vegetables with butter, herbs and garlic were common dishes in the colonial New England. The succotash is another salute to the native populations, who combined corn, beans and squash in a stew.

Dessert

Apple Tansey with Cream

This recipe is very little altered from its colonial origins.