PLIMOTH PATUXET MUSEUMS

Luxury Hands-On Culinary Experiences

Museum Admission Included

At Plimoth Patuxet, guests may experience, smell, taste, and make the flavors of the 17th-century! Explore our menu options for a truly unforgettable and delicious experience that will go down in history. Contact our Sales Office for a list of other culinary work shops for larger group sizes at (508) 503-2653 or groupsales@plimoth.org

3 course menu for pairs/small groups $575/max 4

Options

Main: Turkey pottage: A 17th century peasant staple. Savory grain bowl showcasing shredded turkey and herbs grown in the English village gardens.

OR

Fricassee of fish: Filet of the area's renowned white fish dressed with a unique 17th century sauce of leeks and ginger.

Side: Grand Sallet: Arranged seasonal greens and eggs dressed in a 17th century sweet-and-sour dressing and seasonal flowers.

OR

Seasonal root vegetables: Turnips dressed in a 17th century preparation of butter and vinegar OR mashed parsnips

Dessert: Nasaump: Traditional Native American dish of corn sweetened with seasonal fruit and nuts.

OR

17th century party food or "sweetmeat," pancakes made with cornmeal and dressed with sugar.

For couples $600 (max 4, ideally 2)

Chine of pork, roasted: A medieval English recipe from one of the first manuscript cookbooks, roast pork dressed with a savory garlic-wine sauce.

OR

Fricassee of fish

Sallet *OR* roots

Nasaump *OR* pancakes

Wine pairing chosen by our culinary historian.