

The Cooks' Garden is in Bloom Tour

Spring/Summer



Cooks' Garden serves as a source of fresh ingredients for the museum's open hearth cooking demonstrations and classes. The garden contains an assortment of useful plants commonly found in New England during the 18th and early 19th centuries. The Cooks' Garden was dedicated in 2006 in memory of Margaret Quinn Orloske, a member of the museum who enjoyed open hearth cooking and gardening, and who, with thousands of others, died on September 11, 2001. Funds from the Margaret Quinn Orloske Endowment are used to replenish heirloom plants, for general garden maintenance, and for support of the open hearth cooking program. Open hearth cooking and the study of foodways represent a special way to learn about life in early New England, and how people spent their time in the kitchens and parlors of the past.



Includes:

- A delicious sit-down lunch featuring fresh garden ingredients (menu on last page)
- A guided visit to The Cooks' Garden.
**Discussion brought indoors in the case of bad weather.*
- An open hearth cooking demonstration focusing on uses of garden vegetables and herbs
- A tour of the Williams house – depicting its 1817 renovation in the latest style and featuring the latest technologies of the era
- Shopping time at the Museum Gift Shop and Bookstore featuring many beautifully hand crafted items, many made locally.
(All tour participants will receive a savings coupon for a discount at the store.)

Menus and Booking Information

Group Tour Buffet Menus

March Maple Madness

Lunch: Entrees are served with chef's choice of seasonal sides.
Coffee, tea, iced tea, and iced coffee included

First Course: Acorn Squash Bisque with maple-candied pecans. *Served with fresh-baked rolls.*

Second Course:

- Maple-Brined Pork Loin– *Roasted and sliced pork loin with a maple & mustard glaze*
- Roasted Turkey Breast- *Tender and juicy roasted turkey breast with cranberry-maple chutney*

Third Course: Bread pudding with maple whipped cream

Cooks' Garden is in Bloom (Spring/Summer)

Lunch: Entrees are served with chef's choice of seasonal sides.
Coffee, tea, iced tea, and iced coffee included

First Course: Baby green salad with house dressing. *Served with fresh-baked rolls.*

Second Course:

- Lemon-Rosemary Chicken Breast – *Sliced chicken breast with a bright and rich sauce, with roasted potatoes*
- Herb-Crusted White Fish – *tender and flaky white fish topped with toasted, herbed crumbs over rice pilaf with a sundried tomato butter sauce*
- Garden Vegetable and Pesto Pasta– *Sauteed seasonal vegetables tossed with our house-made pesto and Farfalle- topped with crumbled goat cheese*

Third Course: Deerfield Inn Indian Pudding with whipped cream

Best of Deerfield (Fall)

Lunch: Entrees are served with chef's choice of seasonal sides.
Coffee, tea, iced tea, and iced coffee included

First Course: Roasted Butternut Squash Soup. *Served with fresh-baked rolls.*

Second Course:

- Apple-brandy pork loin– *Sliced pork loin and an apple-brandy sauce with mashed potatoes*
- Chicken Breast with Mushroom Cream Sauce– *slow cooked chicken served with wild mushrooms, capers, oregano, and cream sauce with rice pilaf*
- Seasonal Vegetable Lasagna Rolls- *Roasted seasonal vegetables in a classic style lasagna with bechamel sauce, house marinara, ricotta, mozzarella, and parmesan*

Third Course: Deerfield Inn Indian Pudding with whipped cream

Heritage Holiday (December 2017)

Lunch: Entrees are served with chef's choice of seasonal sides.
Coffee, tea, iced tea, and iced coffee included

First Course: Parsnip and Truffle-Cream Bisque. *Served with fresh-baked rolls.*

Second Course:

- Slow Roasted Turkey Breast- *with cranberry chutney, gravy, stuffing and mashed potatoes*
- Yankee Pot Roast- *slow cooked beef with potatoes, onion, and carrot in gravy*
- Gardener's Pie- *Layers of mushrooms, seasonal vegetables, and tomato bechamel, topped with mashed potatoes*

Third Course: Deerfield Inn Indian Pudding with whipped cream

Group Tour Booking Information

Pricing

All tour & lunch packages are \$42 per person, although optional activities can incur additional cost.

When booking two months in advance, tour & lunch packages are discounted to \$40 per person.

Tours and dining can be purchased separately. Please ask for pricing.

Contact Information

Package Tours or Dining Only: Alicia Graves, Assistant Innkeeper 413-774-5587 ext. 173 or agraves@deerfieldinn.com

Museum Tours Only: Lillian Miskinis, Visitor Services Manager 413-775-7132 or lmiskinis@historic-deerfield.org