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**NEW FALL MENU TO DEBUT AT HOTEL BETHLEHEM'S
1741 ON THE TERRACE RESTAURANT ON SEPTEMBER 22**

BETHLEHEM, PA – *September 10, 2015* – With the changing of the seasons comes the changing of our palates as we switch from the lighter, cooler fare of summer, to the heartier, filling meals of fall.

This seasonal change is an exciting time for any chef because it means the challenge of creating a new menu. And Hotel Bethlehem Executive Chef Michael Adams has once again embraced that challenge in creating the fall menu for the hotel's signature restaurant, 1741 on the Terrace.

The menu kicks off with First Plates, which features a range of appetizers including cheeses, salads, oysters, shrimp, and mussels. The 1741 Classics menu features the tried and true dishes that diners have come to expect at the acclaimed restaurant, such as lamb chops, steak, and salmon. The salmon and Pocono trout entrees are offered in full and half-portion sizes to accommodate different sized appetites. The new Fall Menu offers tastes of the land and the ocean, while marrying delicate essences with heartier flavors. (See complete menus below.)

The new menu will be debuted at a special dining event on Tuesday, September 22. Each guest will receive a paired glass of wine with the fall menu, when they select an entrée.

"We partner with local farms to ensure that our guests receive the freshest ingredients." Chef Adams explained, "The Fall season brings such diversity from summer with the brightness and richness of flavors. Our culinary team works continuously with flavor combinations to highlight the specialties of our fall dishes."

Adams continues to source as many ingredients as locally as possible, even as the local growing season comes to an end in the next few weeks. He selects artisan cheeses from The Farm at Doe

Run in Coatesville, produce from Liberty Gardens in Coopersburg, salad greens and herbs from Gottschell Farm in Limeport, and produce, meats and raw honey from Lancaster Farm Fresh.

For more information or to make a reservation, please contact the restaurants of the Historic Hotel Bethlehem at (610) 625-2219, restaurantreservations@hotelbethlehem.com or visit www.hotelbethlehem.com.

The Historic Hotel Bethlehem is located in Bethlehem, Pa. in the heart of Bethlehem's nationally registered historic district. The Hotel is a proud member of *Historic Hotels of America*. Experience world-class service, charming guest accommodations and award-winning cuisine, all on a site that has been warmly welcoming guests since 1741. www.HotelBethlehem.com

Fall Menu

1741 on the Terrace at Hotel Bethlehem

First Plates

Market Oysters
mignonette
\$15

Artisan Cheese Plate
four local cheeses, mostarda, marcona almonds, crostini
\$16

Seared Sea Scallop
shaved fennel, zester apple, micro arugula, apple butter
\$11

Roasted Organic Beets
goat cheese, pistachios, micro arugula, white balsamic beet vinaigrette
\$11

Prince Edward Island Mussels
Bacon, shallots, warm tarragon balsamic sauce
\$12

Local Lettuces
local apple, organic goat feta, roasted walnuts, sherry vinaigrette
\$9

Shrimp Cocktail

three colossal shrimp, lemon poppy seed crème fraîche,
chives, lemon zest and cocktail sauce
\$18

'41 Caesar
hearts of romaine, herbed croutons,
aged Parmigiano Reggiano, white anchovies
\$9

1741 Classics

12 oz Grilled New York Strip Steak
Cabernet Demi glace
\$34

Grilled Lamb Chops
rosemary lamb jus
\$39

8 oz Filet Mignon
Cabernet demi glace
baby kale, smoked bacon, sweet shallots, pommes gratin
\$38

Pocono Trout
Sweet corn, chorizo, leeks, sweet potato, ver jus emulsion
\$27/\$14

Grilled Salmon
grilled asparagus, mashed potatoes
crimini beurre blanc
\$30/\$17

Fall Menu

Grilled Mahi Mahi
Spaghetti squash, maitake mushrooms, haricot verts
Ver jus emulsion
\$32

Roasted Duck Breast
baby carrots, pea shoots, farro,
peach mostarda
\$29

Pan Seared Sea Scallops

Lancaster Zestar apple, kohlrabi, pumpkin seed, star anise jus
\$32

Pork Tenderloin

charred poblanos, Swiss chard, sweet corn, sweet potatoes
Cilantro crème fraiche
\$28