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**NEW 1741 ON THE TERRACE SUMMER MENU
BY EXECUTIVE CHEF MICHAEL ADAMS
DEBUTS AT HOTEL BETHLEHEM**

Small Plates Menu also introduced for patio dining.

BETHLEHEM, PA – *June 23, 2015* – A commitment to local foods, simple ingredients, and seasonality are the guiding principles behind the new Summer Menu at 1741 on the Terrace at Historic Hotel Bethlehem.

The restaurant menu is broken down into three categories - First Plates, 1741 Classics, and the Summer Menu. First Plates offers a range of appetizers, from mussels and scallops, to spring rolls and a cheese plate. The Classics menu features timeless favorites such as steak, lamb chops, trout, filet mignon, salmon, and chicken.

The new Summer Menu highlights the flavors of the season by highlighting fresh local foods. (See complete menu below.)

“My goal when creating a new menu is not to focus on being different from other restaurants so much as it is to do cuisine better than they do it,” said Executive Chef Michael Adams. “I work with my culinary team to explore the changes in the flavors of food, and thereby the combinations we can create from those flavors. We want each dish to be simple, yet interesting. Summer is a particularly inspiring time of year since so many ingredients are grown locally which allows us to get them quickly from our vendors in order to serve them to our guests at the peak of freshness.”

Five of the menu entrees are now offered in full and half-portion sizes to accommodate smaller and larger appetites.

Adams sources as many ingredients locally as possible, continuing to procure produce from the farm at Burnside Plantation for the second year. It also gets 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.

The Patio at Hotel Bethlehem is also now offering a small plates menu of lighter, refreshing tapas-style dishes in categories such as Ocean, Field and Farm. The small plates menu allows guests to try more dishes by enjoying petite portions that better lend themselves to sampling, and are also ideal for guests with smaller appetites.

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

Summer Menu

1741 on the Terrace at Hotel Bethlehem

First Plates

Market Oysters
mignonette
16

Artisan Cheese Plate
four local cheeses, blueberry rhubarb mostarda,
marcona almonds
16

Seared Sea Scallop
watermelon, Thai basil, cucumber,
pickled shallots
11

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

Prince Edward Island Mussels
chorizo, fennel, ramp butter,
tomato, parsley pistou
12

Local Lettuces
Lancaster goat feta, marcona almonds,
strawberry tarragon vinaigrette
9

Duck Confit Goat Cheese Spring Rolls
red onion marmalade, pea shoots,
mustard crème fraîche
10

Shrimp Cocktail
three colossal shrimp, lemon crème fraîche,
chives, 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
pommes gratin, broccolini,
red wine demi glace
34

Grilled Lamb Chops
hakeuri turnips, baby carrots, kale,
fingerlings, rosemary lamb jus
39

8 oz Filet Mignon
baby kale, smoked bacon, sweet shallots,

pommes gratin, red wine demi glace
half 20 / full 38

Pocono Trout
tomato-onion confit, micro arugula, hakeuri turnip,
caperberries, ver jus emulsion
27

Grilled Salmon
grilled asparagus, mashed potatoes
crimini beurre blanc
half 16 / full 29

Lancaster Organic Chicken
pancetta, ratatoui, Primordia mushrooms,
parsley pistou
26

Summer Menu

Pacific Halibut
haricot verts, tomato onion confit, olives,
crushed hazelnuts, parsley pistou
half 17 / full 30

Roasted Duck Breast
Gottshell farm carrots, golden beet,
raspberry red onion marmalade, aged balsamic vinegar
29

Pan Seared Sea Scallops
roasted cauliflower, mokum carrots,
pea shoots, curry vinaigrette
half 17 / full 32

Grilled Bronzino
sugar snap peas, pancetta, fennel,
baby kale, ver jus emulsion
half 15 / full 28

Small Plates Menu

The Patio at Hotel Bethlehem

Ocean

Octopus with fingerlings, tomato onion confit, caper berries...8

Shrimp, watermelon, cucumber, thai basil, pea shoots...9

Mini Crabmeat cakes, fennel, citrus...9

Field

Ratatouille parmesan "sandwich", shiitake, arugula, aged balsamic vinegar...8

Roasted Beet, St. Malachai, red onion marmalade...5

Cured olives, marcona almonds, Milkhouse cheese, baguette...10

Farm

Steak & Egg, skirt steak, fried Gottshell farm egg, baguette, truffle oil, manchego...12

Chorizo, ricotta cavatelli, tomato confit, swiss chard, goat cheese...9

Crostini, goat cheese, rhubarb blueberry mostarda...5