

Tappan's '76 House has been setting the dining standard for 300 years



Built with the founding of Tappan (1686) the 76 House has been witness to our American history for over 329 years. It was over 100 years old before Washington dined here and it stands today as America's oldest tavern.

Its history is interesting and vital to the birth of the country - so interesting, in fact, that the recent TV series "Turn" is based on the 76 House. Spoiler alert: Andre was hanged out back.

The history of a building, doesn't always make for a fabulous evening out. What makes that happen is the refreshing attitude of the owner and staff.

As "tavernkeeper" Robert Norden puts it, "Our concept has always been to do exactly the same thing the 76 was built to do three centuries ago and that is to provide a comfortable, beautiful space in which to enjoy what our contemporaries enjoy.

"This means a focus on fine dining in a comfortable but dignified environment. No flicker lamps, no staff in fake costumes, no reproductions- everything authentic and everything accessible to the sensibilities of modern Americans."

Indeed, a look around the original horse hair plaster walls shows a formidable collection of authentic American artifacts, documents and artwork in fireplace-heated dining rooms. Close your eyes and you are instantly transported back in time. But this space is more than. It is the actual place, with the actual beams under which our



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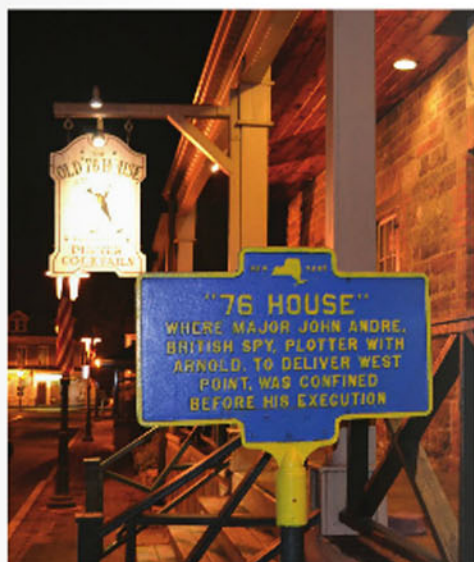
country's founders went about their important business.

And today, with an 18oz. sirloin and a pint of homemade "Tavernkeeper Ale" you can listen to live contemporary music (the tavern hosts live music seven days a week) and have a wonderful meal.

Chef Doug Mulholland, a native of Rockland, a teaching chef and a graduate of the CIA has been executive chef of the

tavern for eight years. He has shaped the menu from traditional American to a contemporary menu which embraces the classics but speaks to our modern palate.

Fanciful highlights like alligator empanada and American game such as the Texas Red Deer dot the menu which draws from local farms and is the only local restaurant to feature all prime Certified black angus beef.



Chef Mulholland is also an avid angler and this shows on his menu which features sustainable species such as Baramundi and Trout raised in local Sullivan county.

When asked about how his decisions for the menu come about, Chef Mulholland quickly states that you have to respect who you are cooking for and their preferences in dining. "Our customers tend to be sophisticated but want homemade comfortable

entrees. I don't believe in overly garnished platters, just honest, homemade flavors that speak of fine ingredients and proper preparation."

Indeed as I sample some of his homemade wild boar sausage I can see his point as the dish speaks of simplicity, yet is just off the beaten track enough to attract the adventurous. Of course Chef and Tavernkeeper both tip their hat to those that have

gone before and therefore you will also find an exceptional Yankee Pot Roast and Roast Amish Chicken for those patrons that yearn for those enduring American flavors of our past.

To make the past vital in the present and to continue the tradition of American fine dining is clearly what the 76 is all about. What the staff of the 76 House has done is something very remarkable. They provide one of the finest local dining experiences for us in a building that is preserved for our entire nation.

With the dancing flames of the fireplaces and cozy timeless surrounds, I can think of no better place to celebrate the holidays and make our own history!

Sample some of America's finest cuisine with a large slice of history every day from 11:30 to 10:00pm, Famous Sunday Buffet Brunch from 11:00-3:00

Visit 76house.com for a complete list of local live entertainment – seven days a week.

• 76 House,
110 Main Street, Tappan.
845-359-5476.