

# Colonial Williamsburg Hotels

## Discover your new favorite tastes with Colonial Williamsburg's Chefs

Throughout the year, the talented team of Colonial Williamsburg chefs offer culinary and spirit themed programs for beer enthusiasts, wine lovers, and bourbon aficionados. With the addition of the Taste Studio guests can learn, share, and enjoy an unforgettable meal. A few of the upcoming programs are listed below. [Click here](#) to view all upcoming culinary events.

### PINTS & PAIRINGS

#### April 25 – I Scream, You Scream

Ice cream paired with craft brewed Stouts

#### May 23 – Suds and Buds

Taste craft beers and the freshest garden items

### SIPS WITH CHEFS

#### May 8 – Sippin' on the Kentucky Trail

Sample some of Kentucky's finest spirits and food.

#### June 12 – Tennessee Hills and Stills

Discover and learn about the art of moonshine

### A CHEF'S GARDEN TOUR & TASTING

#### May 2 – The Beauty of Basil

Delightful creations, both sweet and savory

#### May 30 – Chocolate Truffles, Garden Inspired

Rich chocolate and garden herbs



### Don't miss these great upcoming Colonial Williamsburg Spring events!

**April 21 – [Historic Garden Week in Williamsburg](#):** Tour the historic gardens and celebrate Bruton Parish's 300th anniversary.

**May 22-24 – [Festival Williamsburg](#):** The Virginia Arts Festival returns to Williamsburg with 18th-century music and the Virginia Symphony.

**May – [Beers in the Burg](#):** Join us monthly at Chowning's Tavern to sample 10 different craft beers and food.



## Spring 2015 Special Offer!

Book a meeting or event at the Williamsburg Lodge and receive additional suite upgrades and complimentary hospitality networking venue. Terms and conditions apply, [click here](#) for more details.

## Conference Concierge Profile



Our conference concierge or “Red Coat” service help guests and meeting leaders experience a seamless event while on site.

With easy access to all operational functions, they offer fast problem solving and quick implementation of requests to scheduling, audio visual, setup, banquets, and more. Look for the “Red Coats” if you need immediate assistance.



Pick up your favorite 18th century inspired food item, including Jane Vobe’s Tomato Conserve, Old Stitch Brown Ale Mustard, or Mad Mary Tomato Catsup, in stores or online at [www.williamsburgmarketplace.com](http://www.williamsburgmarketplace.com)



## Making History

Inspiration for the Modern Revolutionary

[www.makinghistorynow.com](http://www.makinghistorynow.com)

“Letting the past ignite the present”, this behind-the-scenes blog features interviews, recipes, travel tips, and stories from current Colonial Williamsburg employees as our history inspires our current lifestyle.

*Compliments of Chef Anthony Frank and Chef Justin Addison  
Williamsburg Lodge, Colonial Williamsburg*

### **SUPER FOODS GRANOLA BARS**

Yield: 20 servings

#### **INGREDIENTS**

2 teaspoons vanilla extract	1 cup chia seeds
¼ cup shelled salted pistachios, chopped	1 cups hemp seeds 2½
tablespoons almond butter	¼ cup cocoa nibs
½ cup pumpkin seeds, chopped	½ cup walnuts, chopped
½ cup dried sprouted lentils	½ cup honey
2 tablespoons coconut oil, melted	½ cup dried cranberries

#### **DIRECTIONS**

Combine all ingredients in a large bowl with a wooden spoon until well incorporated. Coat an 11x7inch non-stick baking pan with pan spray. Press mixture well into the pan. Refrigerate for 2 hours, remove from pan, and cut into bars.

[www.colonialwilliamsburg.com/meetings](http://www.colonialwilliamsburg.com/meetings)

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