Nasher Museum
Café

To Graciously Serve
Simple Food
Is an Art In Itself

Nasher Night Out
Thursday, August 1, 2013
Reservations encouraged online or by calling 919-684-6032.

Nasher Night Out Special at the Café:
Partake in a glass of wine to begin the night and 'set the mood' and enjoy $3 off any of the following menu items, including a dessert!

Arancini
10

Crab Cakes
Jumbo Lump Crab Cakes – Mixed Greens – Lime Ginger Vinaigrette
13

Shrimp Cocktail
Avocado Salad - Asparagus Tips - Tomatoes – Cocktail Sauce
13

Stuffed Mushrooms
Roasted Portabella – Arugula Salad – Grape Tomatoes – Chevre – Balsamic Reduction
10

Smoked Salmon Plate
Hard Boiled Eggs – Red Onions – Capers – Pickled Cucumber Salad – Dill Cream Sauce – Flat Bread Crackers
15

Artisanal Cheese Plate
Dried Cherries – Nuts – Stone Ground Mustard – Kalamata Olives – Cornichons – Flat Bread Crackers
15
Cheeses (Choose Three and are subject to change): Gorgonzola, Aged Hook Cheddar, Double-Crème Brie, St. André, Chevre OR Manchego

14 Ounce Ribeye
14 ounce Ribeye prepared to order – Garlic Mashed Potatoes – Sautéed Asparagus – Browned Butter – Blue Cheese Crust
26

Seafood Risotto
24

Lemon Linguine
17
Add Chicken +3 Add Shrimp +5

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.
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BEVERAGES

San Pellegrino Sparkling 3
Orange Juice 3
Coke, Diet Coke, Sprite, Ginger Ale, Root Beer, Club Soda 2
Napoleon Traditional Iced Tea (Sweetened or Unsweetened) 2
Mighty Leaf Hot Teas 3
Chai Tea (Hot or Iced) 3
Vanilla Italian Cream Soda 3
Joe Van Gogh Drip Coffee 2
Joe Van Gogh Espresso 2.50
Cappuccino / Latte (Iced or Hot) 4
Mocha (Iced or Hot) 4.5
Hot Chocolate 3

WHITE

Rotari Brut: Italy 8
Mimosa for 10
Tommasi, Vin Soave: Cariano, Italy 2011 7 / 28 btl
-floral, high-pitched aromas of stone fruits and fresh herbs-

Domaine Talmard, Chardonnay: Burgundy, France 2011 8 / 32 btl
-delicate aroma with pronounced notes of subtropical fruit-

Badia Corti, Orvieto: Umbria, Italy 2011 7 / 28 btl
-bright, crisp, refreshing white wine with a nice minerality, and fruit forward finish-

Bidoli, Pinot Grigio: Friuli, Italy 2012 8 / 32 btl
-nicely balanced with notes of apple and pear, and a strong finish-

La Chablisienne, Sauvignon Blanc: St. Bris, France 2011 8 / 32 btl
-crisp and refreshing with subdued flavors of citrus and grass-

NxNW, Riesling: Washington 2011 8 / 32 btl
-crisp and clean with notes of peach and tangerine-

Casabianca ‘Poggio Gonfiente’, Rosado: Tuscany, Italy 2012 8 / 32 btl
-light cherry fruit notes with a vibrant acidity and minerality-

RED

Redtree, Pinot Noir : St. Helena, California 2011 7 / 28 btl
-tannic with a light body; earthy & fruit forward flavors-

Chateau de Pizay, Beaujolais: Burgundy, France 2010 7 / 28 btl
-100% Gamay grape, fresh, fruity and elegant-

Chateau du Trignon, Cotes du Rhone: Rhone, France 2010 8 / 32 btl
-smooth and soft with aromas of strawberry, raspberry and spice-

Chateau Saint Sulpice, Bordeaux: Bordeaux, France 2010 9 / 36 btl
-bold and fruit forward with notes of black cherry and spice-

BEER

Paulaner Lager, Munich, Germany

Mother Earth, Endless River, NC

Bell’s Brewery, Two Hearted Ale, MI

Duck-Rabbit, Milk Stout, NC

DESSERTS

Dark Chocolate Lava Cake with Vanilla Bean Gelato
Warmed French Apple Tart with Vanilla Bean Gelato
NY Cheesecake with Lemon Curd and Strawberries
Vanilla Bean OR Amarena Cherry Gelato / Pomegranate OR Coconut Sorbet