

Nasher Museum Café

PRESENTS

Guest Chef Ben Adams

Executive Chef
Piedmont Restaurant

Thursday, July 18, 2013

5-9 PM, last seating 8 PM

Reservations strongly encouraged,
Online or by calling 919-684-6032

PRIX FIXE: \$38

FIRST

Local Lettuces – Grilled Peaches – Spiced Pecans – Crumbled Blue Cheese –
Fresh Herbs – Preserved Lemon Vinaigrette

Morris Kitchen Preserved Lemon Syrup

9

Chilled Sweet Corn Soup – Bbq Shrimp – Charred Spring Onion – Salad of
Corn and Cucumber

11

Watermelon Salad – Feta Cheese – Candied Lime – Olive Crumble – Fresh
Mint

O Citrus Champagne Vinegar

9

SECOND

Pan Roasted Market Fish – Summer Squashes – Sweet Potato Glaze – Herbed
Rice

26

Seared Skirt Steak – Summer Corn Salad – Garlic Confit Fingerling Potatoes –
Mojo Verde

L'estornell Sherry Wine Vinegar

25

Rice and Beans – Roasted Corn – Summer Squashes – Pickled Carrots –
Parsley Coulis – Roasted Garlic Puree

Farmer's Daughter Taqueria Style Pickled Carrots

18

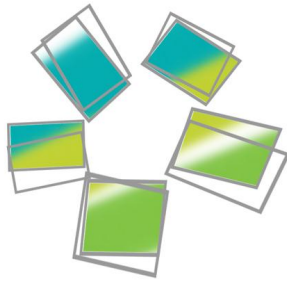
THIRD

Sticky Date Cake, Salted Caramel Ice Cream, Caramelized White Chocolate,
Dulce de Leche

8

Peach and Blueberry "Ten Dollar Pie", Homemade Vanilla Ice Cream

8



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

**These special ingredients
can be found and purchased
at Parker and Otis,
112 Duke Street, Durham NC
919.683.3200**

WHITES

**Tommasi, Vin Soave:
Cariano, Italy 2011**
7 / 28 btl
-floral, high-pitched aromas
of stone fruits and fresh
herbs-

**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-

**Vecchia Torre,
Vermentino: Puglia, Italy**
2011
8 / 32 btl
-delicious, crisp white wine
with floral, citrus fruit notes-

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

**Casabianca 'Poggio
Gonfiente', Rosado:
Tuscany, Italy 2012**
9 / 36 btl
-light cherry fruit notes with
a vibrant acidity and
minerality-

REDS

**Redtree, Pinot Noir : St.
Helena, California 2011**
8 / 32 btl
-tannic with a light body;
earthy & fruit forward
flavors-

**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
-dry and medium bodied
with ripe cherry aromas and
hints of minerals and
vanilla-

**Rock & Vine, Cabernet
Sauvignon: North Coast,
California 2011**
8 / 32 btl
- Bold and fruit forward with
notes of black cherry and
spice-

BEER

Paulaner Lager, Germany

**Mother Earth, Endless
River, NC**

**Bells Brewery, Two
Hearted Ale, MI**

**Duck Rabbit, Milk Stout,
NC**

Guest Chef Ben Adams Piedmont Restaurant, Durham, NC

Ben grew up on Bull Street in Charleston, SC and attended the University of North Carolina, where he studied English literature. Upon graduation, Ben moved to New York City, where he worked for 3 ½ years in investment banking. Realizing that banking was not his life's calling, Ben moved to Portland, OR and enrolled in the Oregon Culinary Institute. Amidst Portland's bounty of local produce and vibrant restaurant scene, Ben developed an appreciation for cuisine that reflects a sense of both place and time.