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

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-

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
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 1/2 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.

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