Celebrating “Doris Duke’s Shangri La: Architecture, Landscape and Islamic Art”
Tonight’s menu features Lebanese Cuisine

A la Carte or PRIX FIXE: $36

Starters

Fattoush

Lebanese Shish Tawook Kabobs
Chicken – Yogurt – Paprika – Ginger – Tomato Paste – Flat Bread

Salatah Lebanieh

Chilled Cucumber and Yogurt Soup

Main Fare

Baked Red Snapper

Baked Kibbeh
Ground Lamb - Caramelized Onions – Pine Nuts – Bulgar Wheat – Pomegranate – Tahini

Djej Mishwe
7 Spiced Grilled Chicken Quarters – Coriander Potatoes – Loubia bi Zeit

Shakriya
Lamb Shank – Chickpeas – Fall Vegetables – Yogurt – Mint – Saffron Rice

Aubergine and Chickpea Musakka
Eggplant – Tomatoes – Chickpeas - Onions – Garlic – Cinnamon – Pomegranate Molasses

Desserts

Basbousa
Semolina Cake with Lemon Curd and Whipped Cream

Layali Loubnan “Nights of Lebanon”
Layered Pudding with Fruits, Whipped Cream and Nuts

*Menu is Subject to Change*
Nasher Museum Café

BEVERAGES

Perrier Sparkling
3

Orange Juice
3

Coke, Diet Coke, Sprite, Ginger Ale, Root Beer
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

Finca La Linda, Chardonnay: Mendoza, Argentina 2012
8 / 32 btl
- unoaked and hearty with apple and melon undertones-

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

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

Kato, Sauvignon Blanc: Marlborough, New Zealand 2012
8 / 32 btl
- crisp and refreshing with 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-

REDS

Corte Majoli: Valpolicella: Verona, Italy 2012
7 / 28 btl
- medium bodied with notes of currant, rosehip and vanilla-

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 with aromas of 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
9 / 36 btl
- fruit forward with notes of black cherry and spice-

Paulaner Lager, Munich, Germany

Mother Earth, Endless River, NC

Bell’s Brewery, Two Hearted Ale, MI

Highland Brewery, Black Mocha Stout, NC