Nasher Museum Café

To Graciously Serve Simple Food Is an Art In Itself

Menu Items May be Modified to Accommodate Special Dietary Requests – Please Speak to Your Server about Available Options

Thursday, November 8, 2012

Working menu: subject to change

Starters

Artisanal Three Cheese Plate
Dried Cherries – Nuts – Stone Ground Mustard – Olives – Cornichons – Flat Bread Crackers


Spinach and Tomato Crepes – Baby Spinach – Tomatoes – Sautéed Onions – Chevre

Smoked Salmon and Dill Crepes – Lemon Mustard Vinaigrette

French Onion Soup – Gruyere – Crostini

Main Fare

Grilled Seafood Nicoise Salad

Cognac Shrimp with Beurre Blanc
NC Shrimp – Shallots – Creamy Polenta – White Wine-Cognac Beurre Blanc

Coq Au Vin
Quartered Chicken – Cognac – Burgundy – Lardons – Pearl Onions – Mushrooms – Garlic – Creamed Potatoes


Ratatouille

Nasher Museum Members receive a 10% discount, please present member identification card

A 20% Gratuity will be added to parties of six or more AND for ALL split checks

For more information or to contact us for a special event, visit www.nasher.duke.edu or call directly: 919.684.6032

Follow us on our Twitter or Facebook pages for menu updates, special events and more!
Nasher Museum Café

BEVERAGES

San Benedetto Sparkling
3

Orange Juice
3

Coke, Diet Coke, Sprite, Ginger Ale
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

WINES

Petite Bourgeois, Rose de Pinot Noir: Sancerre, France 2011
9 / 36 btl
-easy to drink with a refreshing, fruity nose that will seduce you with its bouquet or ripe red fruits-

Mionetto Prosecco Brut: Italy
8 per split

Inama, Vin Soave Classico: Veneto, Italy 2011
7 / 28 btl
-floral, high-pitched aromas of stone fruits and fresh herbs-

Casal Mendes, Vinho Verde: Portugal 2010
7 / 28 btl
-fruity and dry with a slightly effervescent finish-

Washington Hills, Reisling: Washington 2011
7 / 28 btl
-crisp and clean with notes of peach and tangerine-

Domaine De Pellehaut, Côtes de Gascogne: France
7 / 28 btl
-tannic with a light body; earthy & fruit forward flavors-

Fogelwein, Cabernet Sauvignon: Paso Robles, CA 2010
9 / 36 btl
-heavy bodied with notes of pepper and cherry and a tannic finish-

Vietti Barbera D’ Asti: Piedmont, Italy 2009
10 / 40 btl
-dry and medium bodied with ripe cherry aromas and hints of minerals and vanilla-

Badia a Coltibuono, Chianti Classico: Italy 2009
9 / 36 btl
-slightly tannic with black cherry and pepper notes -

BEER

Victory, Prima Pilsner, PA
4.5

Mother Earth, Endless River, NC
Duck-Rabbit, Milk Stout, NC
5

DESSERTS

Espresso Cream Sables with Coconut Sorbet

Lemon Crepes with Strawberry Coulis

Warmed French Apple Tart with Vanilla Bean Gelato

Dark Chocolate Tart with Cinnamon Chantilly Cream