Matisse Closing Weekend at the Nasher Museum Cafe

**STARTERS**

**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

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

**Spinach and Tomato Crepes** – Baby Spinach – Tomatoes – Sautéed Onions – Chevre
10

**French Onion Soup** – Gruyere – Crostini
8

**MAIN FARE**

**Traditional Nicoise Salad**
20

**Cognac Shrimp with Beurre Blanc**
NC Shrimp – Shallots – Creamy Polenta – White Wine-Cognac Beurre Blanc
22

**Trout Amandine**
Garlic Potatoes – Haricot Verts – Almonds - Lemon Butter – Tarragon
20

**Coq Au Vin**
Braised Chicken – Cognac – Burgundy – Lardons – Pearl Onions – Mushrooms – Garlic – Creamed Potatoes
22

**Bouillabaisse Américaine**
22

**Ratatouille**
18

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**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!

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SERVING DINNER THIS WEEK: THURSDAY, 2/7, FRIDAY, 2/8 and SATURDAY, 2/9

Reservations are strongly recommended, either online or by calling 919-684-6032

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

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**BEVERAGES**

**San Pellegrino**
- 3

**Orange Juice**
- 3

**Coke, Diet Coke, Sprite, Ginger Ale, 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

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**Rotari Brut:** Italy  
8 Make it into a 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  
-delicte aroma with pronounced notes of subtropical fruit-

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

**Kuentz- Bas, Pinot Blanc:** Alsace, France 2009  
8 / 32 btl  
-a dry white, but rich in flavors of apple and apricot-

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

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

**Crios, Rose of Malbec:** Mendoza, Argentina 2011  
9 / 36 btl  
-easy to drink with a refreshing, fruity nose that will seduce you with its bouquet or ripe red fruits-

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**Redtree, Pinot Noir:** St. Helena, California 2011  
7 / 28 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-

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

**Rock & Wine, Cabernet Sauvignon:** North Coast, California 2011  
9 / 36 btl  
-heavy bodied with notes of pepper and cherry and a tannic finish-

**BEER**

- Paulaner Lager, Munich, Germany  
- Mother Earth, Endless River, NC  
- Highland Brewery, Kashmir IPA, NC  
- Duck-Rabbit, Milk Stout, NC

**DESSERT MENU AVAILABLE UPON REQUEST**