THIS LAND IS YOUR LAND
The Cuisine of Chile
August 13 theme dinner in the Nasher Museum Café
Inspired by the newly installed sculptural work by Chilean-born artist Iván Navarro

RESERVATIONS STRONGLY ENCOURAGED: online or by phone: 919-684-6032

PRIX FIXE: $35

First
Baked Empanadas
Chopped Beef Tenderloin – Onions – Bell Pepper – Cumin – Paprika – Hard Boiled Eggs - Tomato and Onion Salad
10
Humitas
Sweet Corn – Onions – Garlic – Eggs – Queso Fresco – Cream – Chancho en Piedra (Chile and Tomato Spread)
11
Tomaticán
Mixed Heirloom Tomato – Roasted Corn – Garlic – Onion – Green Peas – Yellow Rice
9

Second
Marina a la Parmesana
27
Cazuela de Ave Nogada
Roasted Chicken – Walnuts - Potatoes – Onions – Carrots – Red Bell Peppers – Aliños - Parsley
21
Pastel de Jaiba
Dungeness Crab – Onions – Roasted Garlic Cloves – Oregano – Parsley – White Wine – Cream – Smoked Asparagus and Red Chilis
25
Churrasco con Pebre
Sliced Beef Tenderloin – Caramelized Onion – Chilean Cilantro Salsa – Papas Rellenos Chileanos
29
Quinotto
20

Third
Sopaipillas Con Chancaca
Pumpkin Fritters – Orange Reduction Glaze – Candied Orange
7
Leche Asada
Caramel Drizzle – Almond Biscotti
7
BEVERAGES

Perrier Sparkling 3
Lemonade 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
Joe Van Gogh Drip Coffee 2
Joe Van Gogh Americano (Iced or Hot) 2.5
Joe Van Gogh Espresso 2.50
Cappuccino / Latte (Iced or Hot) 4
Mocha (Iced or Hot) 4.5
Hot Chocolate 3.5

WHITES

Vallformosa Mistinguett, Brut Cava: Catalonia, Spain, NV 7 / 28 btl
- harmonious and appetizing with fruity notes of apricot and melon–

Cantina Frentana, Cococciola: Abruzzo Italy, 2013 7 / 28 btl
- notes of orange and lemon with earthy herbs and minerals, followed by tart citrus and stone fruit–

Fornas, Pinot Grigio: Friuli, Italy 2012 7 / 28 btl
- fresh fruit flavors with a lovely, crisp acidity and a long refreshing finish–

La Galope, Sauvignon Blanc: Gascony, France 2013 8 / 32 btl
- vibrant and fresh with a citrus scented finish–

Bodegas Naia, Verdejo: Rueda, Spain 2013 8 / 32 btl
- fleshy orchard fruit flavors are deepened by peach pit and floral tones–

REDS

D. Ventura, Viño do Burato: Ribeira Sacra, Spain 2012 8 / 32 btl
- tangy and incisive on the palate with intense cherry and red currant flavor–

Chateau du Trignon, Cotes du Rhone: Rhone, France 2012 8 / 32 btl
- smooth and soft with aromas of red berries and spice–

Bodegas Avante, Tineta: Ribera del Duero, Spain 2012 9 / 36 btl
- high pitched red berry with floral scents of raspberry, licorice and mocha–

Bodegas Filón, Filón Real: Calatayud, Spain 2011 8 / 32 btl
- broad and saturated with sweet dark fruit and candied floral flavors–

BEERS

Mother Earth, Endless River
Terrapin, Hopsecutioner IPA
Duck Rabbit, Milk Stout, NC