

# Matisse Closing Weekend at the Nasher Museum Cafe

## 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

**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](http://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!**

### 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**

Ahi Tuna – Zucchini – Haricot Verts – Hard Boiled Egg – Nicoise Olives –  
Potatoes – Romaine – Lemon Dijon Vinaigrette  
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**

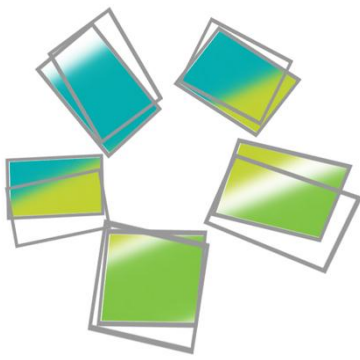
Braised Chicken – Cognac – Burgundy – Lardons – Pearl Onions –  
Mushrooms – Garlic – Creamed Potatoes  
22

#### **Bouillabaisse Américaine**

Salmon – Mussels – Shrimp – Onion – Fennel – Garlic – Tomatoes –  
Herbed Baguette  
22

#### **Ratatouille**

Eggplant – Tomatoes – Bell Peppers – Zucchini – Yellow Squash – Onions  
– Garlic – Polenta Cakes  
18



**Nasher Museum  
Café**

**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

**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

-delicate 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**