

NASHER MUSEUM CAFÉ

TO GRACIOUSLY SERVE
SIMPLE FOOD
IS AN ART IN ITSELF

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
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events and more

THIS MENU IS
SUBJECT TO CHANGE

THE NASHER MUSEUM CAFÉ WELCOMES GUEST CHEF DILIP BARMAN THURSDAY, JUNE 16, 2011

Dilip Barman is a Chapel Hill-based culinary instructor, vegetarian advocate and photographer. He is president of the Triangle Vegetarian Society and serves on the board of the International Vegetarian Union. Barman has appeared on local and national television, and he has given talks and cooking demonstrations across the US, Canada and Europe. Barman has published many cooking articles and readers follow his vegan food blog at dilipsdinner.blogspot.com. Since 2004, he has organized the country's largest vegetarian Thanksgiving, attracting over 800 people in 2010, from eight states and the Virgin Islands. In collaboration with the café culinary team, Chef Dilip Barman presents this plant-based menu.

STARTER

FILO TRIANGLES: SPINACH, POTATO, MUSHROOM, SHALLOTS \$7

KALE ROLL-UPS: POLENTA, ARTICHOKE HEARTS, MARINARA \$7

SOUP

CREAMY CARROT GINGER SOUP: CASHEWS, GARLIC, CHIVES
4 CUP/ 7 BOWL

BOWL OF SOUP & ARUGULA SALAD 10

SALADS

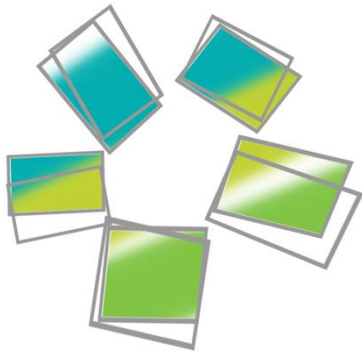
ARUGULA SALAD: TOASTED WALNUTS, CHERRY TOMATOES, FRESH HERBS,
LEMON JUICE
5

ENTREES

MACADAMIA NUT ENCRUSTED BLACKENED TEMPEH: COCONUT MILK MIXED
VEGETABLE CURRY
\$15

LIME JERKED SEITAN: BROWN RICE NOODLES, SHALLOTS, OYSTER MUSHROOMS, RED
BELL PEPPERS
\$14

ROASTED LOCAL VEGETABLE RISOTTO: SPINACH, CARROT, BUTTERNUT SQUASH,
CARAMELIZED FENNEL
\$12



NASHER MUSEUM CAFÉ

BEVERAGES

WATERMELON & ORGANIC
STRAWBERRY JUICE
3

COKE, DIET COKE, SPRITE,
GINGER ALE
2

NAPOLEON TRADITIONAL ICED
TEA
2

MIGHTY LEAF HOT TEAS
3

CHAI TEA (HOT OR ICED)
3

ITALIAN CREAM SODA
3

JOE VAN GOGH DRIP COFFEE
2

JOE VAN GOGH ESPRESSO
2.50

WINE

WHITES

SEGURA VIUDAS CAVA: SPAIN
7 ADD ORANGE JUICE FOR 2

WASHINGTON HILLS, CHARDONNAY: WASHINGTON 2007
7 / 24 BTL

-FULL BODIED WITH FLORAL AROMAS THAT COMPLEMENTS ITS PEACH & VANILLA
FLAVORS-

NOPA, VINHO VERDE: PORTUGAL 2010
7 / 24 BTL

-MILDLY EFFERVESCENT WITH A LIGHT, CRISP BODY -

PRIMARIUS, PINOT GRÍS: OREGON 2007
8 / 28BTL

-BALANCED MINERALITY, WITH NOTES OF NECTARINE & GRAPEFRUIT-

ROBERT OATLEY, ROSÉ OF SANGIOVESE: AUSTRALIA 2008
9 / 28BTL

-BOTH DRY & SAVORY WITH NOTES OF RED FRUITS & STRAWBERRY-

REDS

DOMAINE PELLEHAUT, CÔTES DE GASCOGNE: FRANCE
6 / 21 BTL

-LIGHT YET TANNIC; EARTHY & FRUIT FORWARD FLAVORS-

SCAIA, SANT'ANTONIO, ROSSO DEL VENETO: ITALY 2008
8 / 26 BTL

-A HEARTY WINE, WITH GAMEY CHARACTERISTICS & GREAT SPICE-

BEER

CAROLINA BREWERY IPA

CAROLINA BREWERY NUT BROWN ALE
4

AMSTEL LIGHT, KILLIAN'S IRISH RED, MOLSSEN GOLDEN
3.5

DESSERTS

ORANGEY RICE PUDDING
5

CHOCOLATE BAKLAVA
4

FRESH BERRY COCONUT MILK "ICE CREAM" WITH CACAO NIBS
7