FOR THE TABLE
Marinated Olives 5
Kettle Chips 4
Chicken Liver Mousse 13
Figs, Pistachios, Crostini
Local Artisanal Cheese Plate 17
Selection of Three Local & Imported Cheeses with Traditional Accompaniments

FIRST
Zuppa di Zucca 11
Autumn Squash, Vincotto, Pistachio
Charred Onion Soup 11
Emmental Crostini, Sherry, Parsley
Baby Kale Salad 11
Fuji Apples, Walnuts, Red Wine Vinaigrette, Parmesan
Children’s Pasta 13
For Guests Twelve and Under
Butter & Parmesan

MAIN
French Dip Sandwich 21
Toasted Baguette, Natural Jus
Coddled Egg 21
Fregola, Wild Mushrooms, Sangiovese Wine, Brussels Sprouts
Charred Onion Soup 11
Emmental Crostini, Sherry, Parsley
Baby Kale Salad 11
Fuji Apples, Walnuts, Red Wine Vinaigrette, Parmesan
Children’s Pasta 13
For Guests Twelve and Under
Butter & Parmesan

COFFEE
Coffee 4.25
Espresso 4.75
Double Espresso 5.50
Cappuccino or Latte 5.50

TEA
Harney And Sons Tea 4.75
English Breakfast, Earl Grey, Darjeeling, Peppermint, Hot Cinnamon Spice, Chamomile, Organic Green, Japanese Sencha, Decaf Ceylon

DESSERTS
Chocolate Blackout Cake 10.50
Salted Chocolate Cream Filling With Cappuccino Ice Cream 11.50
Caramel Apple Tatinn 10.50
Vanilla Ice Cream
Spiced Pumpkin Torte 10.50
Cream Cheese Filling With Seasonal Sorbet 11.50
Gelato or Sorbet 10.50
Ask for today’s selections
Hot Fudge Brownie Sundae 12.50
Vanilla Bean Ice Cream

PRIX FIXE
Two Courses 29 / Three Courses 36 / Add A Glass Of Wine 12

Exhibition on View: November 13, 2017–February 12, 2018
The Tisch Galleries, Gallery 899, 2nd floor
In honor of this extraordinary exhibition, our Chefs have crafted a menu inspired by the exhibition which pays homage to the Italian heritage of the artist.

WINE PAIRINGS
Torricino, Fiano di Avellino, Campania, Italy 2015
Prodigo, Nero d’Avola, Sicily, Italy 2014

FIRST
Zuppa di Zucca
Autumn Squash, Vincotto, Pistachio
Baby Kale Salad
Fuji Apples, Walnuts, Red Wine Vinaigrette, Parmesan
Chicken Liver Mousse
Figs, Pistachios, Crostini

SECOND
Salmon
Lacinato Kale, Castelvetrano
Olives, Treviso, Beluga Lentils
Torchio Pasta
House-Made, Pork Bolognese, Broccoli Rabe, Calabrian Chile
Coddled Egg
Fregola, Wild Mushrooms, Sangiovese Wine, Brussels Sprouts

THIRD
Chocolate Blackout Cake
Salted Chocolate Cream Filling
Gelato or Sorbet
Ask your server for today’s house-made selections

Petrie Court Café
HIGH TEA
27 Per Person
With a Glass of Prosecco
36 Per Person
Available 2:00-4:00 Daily

Tea Sandwiches
- Green Apple and Walnut on Whole Wheat
- Membrillo and Manchego Cheese on Brioche
- Radish, Watercress and Sea Salt Butter on Pumpernickel
- Croque-Monsieur

Miniature Sweets and Preserves
- Currant Scones, Fruit Tartlets, Petits Fours
- Lemon Curd Tarts, Apricot and Raspberry Preserves

SELECTION OF HARNEY & SONS TEA

Black Teas
- Assam Full Bodied with Briskness and Malt
- Darjeeling Medium Bodied with Bergamot from Italy
- Earl Grey Medium Bodied with Bergamot from Italy
- English Breakfast Bright, Full Bodied, and Invigorating
- Cinnamon Spice Cinnamon Blend and Orange Peel
- Decaffeinated Ceylon Strong Citrus Notes

Green Teas
- Organic Green Bright and Clean with Citrus and Ginkgo
- Japanese Sencha Delicate and Clean Green Tea
- Dragon Pearl Jasmine Medium Bodied and Floral
- Tisane And Herbal Infusions
- Peppermint Brisk Tea with a Lively Aroma and Crisp Flavor
- Mint Verbena Refreshing Flavor with Subtle Hints of Lemon
- Chamomile Strong, Fresh Body with a Hint of Green Apple

SPARKLING
Prosecco, Brut
Tullia, Veneto, Italy NV
Champagne
Tassin Brut, Loches-sur-Ounce, Aube, France NV
Lambrusco
Medici Ermete, Emilia-Romagna, Italy NV

WHITE
Chenin Blanc
Badenhorst “Secateurs”, 2016, Swartland, South Africa
Chardonnay
Sauvignon Blanc
Wither Hills, 2016, Marlborough, New Zealand
Grüner Veltliner
Gustav, 2015, Niederösterreich, Austria

RED
Pinot Noir
Anne de Joyeuse “Camas”, 2015, Languedoc-Roussillon, France
Barbera D’Asti
Forteto della Luja “Mon Ross”, 2014, Piedmont, Italy
Dolcetto d’Alba
Gianfranco Bovio “Dabbene”, 2016, Piedmont, Italy
Cabernet Sauvignon
Sean Minor “4B”, 2016, Paso Robles, Napa Valley, California

Michelangelo: Divine Draftsman and Designer
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