

Garden Café Français



From Impressionism to Modernism: The Chester Dale Collection

January 31, 2010 – July 31, 2011

National Gallery of Art

www.nga.gov

General information: (202) 737-4215

Garden Café reservations: (202) 712-7454

Facebook: www.facebook.com/NationalGalleryofArt

Buffet

19.75

Pain de campagne

Country bread

Brioche

Gougères

Savory gruyère cream puff

Soupe à l'oignon

French onion soup

Salade d'endive vinaigrette à l'huile de noix, lardons, oeufs durs

Belgian endive salad with walnut dressing, bacon, and hard-boiled egg

Ratatouille

Provençal vegetable stew

Salades de lentilles vertes du Puy

Lentil salad with champagne vinaigrette

Pommes de terres Lyonnaise

Sautéed potato and onion

Charcuterie

Saucisson sec – Dry pork salami

Jambon de Bayonne – Cured ham from Basque region

Faux gras – Chicken liver mousse*

Plateau de fromages

Camembert – cow's milk, from Normandy region, creamy smooth, a French favorite

Comté – cow's milk, from Franche-Comté region of eastern France, mild, slightly sweet

Roquefort – sheep's milk bleu cheese from southern France, tangy and crumbly

Livarot – cow's milk, from Normandy region, soft, pungent, earthy

Buffet

continued

Quiche aux champignons

Mushroom and cheese quiche

Coq au vin*

Slow-braised chicken in red wine sauce

Mousse au chocolat

Chocolate mousse

À la Carte

Terrine de saumon fumé, salade verte 15.00

Smoked salmon terrine, green salad

Plat de côtes rôtis 72 heures, sauce bordelaise, purée de pommes de terre 16.00

Michel Richard's 72-hour short ribs and mashed potatoes with bordelaise sauce

Ravioles de fromage au basilic 14.00

Cheese ravioli in basil sauce

Crème brûlée 6.50

Vanilla custard

Crêpes Suzette 7.00

Orange crêpes, with caramelized almonds and Grand Marnier sauce

Tarte aux pommes, poires, et myrtilles avec le coulis de framboises* 7.50

Apple-pear-blueberry tart with raspberry sauce

**Complimentary recipe cards are available from server upon request*

This menu was created by Chef Michel Richard.

From Impressionism to Modernism: The Chester Dale Collection

National Gallery of Art, West Building

January 31, 2010 – July 31, 2011

Wall Street investor Chester Dale's 1962 bequest made the National Gallery of Art one of the leading repositories in North America of French art of the late 19th and early 20th centuries. *From Impressionism to Modernism* brings together 81 of the finest European and American paintings that Dale and his wife Maud, an artist and critic, assembled from 1919 through the 1950s.

The exhibition and its accompanying book explore the Dales' passion and talent for acquiring great art. Many of the works in the show are among the most renowned masterpieces in the history of art, but due to a stipulation in the bequest, they may be seen only at the National Gallery of Art in Washington, DC.

The exhibition is made possible by United Technologies Corporation

In-kind promotional support is provided by Chef Michel Richard of Citronelle and Central, Washington, DC

The National Gallery of Art and Restaurant Associates would like to thank Chef Michel Richard, owner and executive chef of Citronelle and Central Michel Richard and author of *Happy in the Kitchen* and *Home Cooking with a French Accent*, for contributing his recipes and time. The Gallery also thanks executive chef David Rogers and Restaurant Associates

front: Henri de Toulouse-Lautrec, *A Corner of the Moulin de la Galette* (detail), 1892, National Gallery of Art, Washington, Chester Dale Collection