

American Café

National Gallery of Art / November 2, 2009 – January 27, 2010



The Robert and Jane Meyerhoff Collection: Selected Works

East Building, Mezzanine / October 1, 2009 – May 2, 2010

National Gallery of Art
www.nga.gov

General information: (202) 737-4215
Garden Café reservations: (202) 712-7454

Become a fan of the National Gallery of Art
on Facebook at www.facebook.com/NationalGalleryofArt

The Robert and Jane Meyerhoff Collection: Selected Works

National Gallery of Art, East Building, Mezzanine

October 1, 2009 – May 2, 2010

Ten themes — Scrape, Concentricity, Line, Gesture, Art on Art, Drip, Stripe to Zip, Figure or Ground, Monochrome, and Picture the Frame — illuminate specific works from the Robert and Jane Meyerhoff Collection. The resulting juxtapositions, often surprising and provocative, provide a new way to tell the story of postwar American art, and of a great collection. Through their remarkable acuity, exhaustive study, and close relationships with the artists, the Meyerhoffs amassed one of the outstanding collections of modern art with an emphasis on six American masters — Jasper Johns, Ellsworth Kelly, Roy Lichtenstein, Brice Marden, Robert Rauschenberg, and Frank Stella — in addition to important works by leading abstract expressionists and younger artists.

This exhibition is supported by an indemnity from the Federal Council on the Arts and the Humanities.

The American Café menu was created in honor of the exhibition by Executive Chef David Rogers, Restaurant Associates, at the National Gallery of Art. The dishes showcase American cooking along the East Coast, from New England to Florida — regions called home by the Meyerhoffs and many of the major artists whose work they collected.

front Roy Lichtenstein, *Bedroom at Arles*, 1992, oil and
Magna on canvas, Collection of Robert and Jane Meyerhoff

BUFFET

19.25 per person

New England Clam Chowder

Classic chowder made with clams, potatoes, onions, salt pork, and cream

Virginia Smithfield Ham

Dry salt-cured, then spiced and slowly smoked using oak, hickory, and apple woods

Artisanal Cheeses

Clothbound Cheddar, Cabot Creamery, Vermont

Hard cow's-milk cheese cave-aged with buttery flavor and caramel undertones

Nancy's Hudson Valley Camembert, Old Chatham Shepherding Co., New York

Soft ripened cheese made from cow's and sheep's milk with a velvety texture

Bayley Hazen Blue, Jasper Hill Farm, Vermont

Mild blue cheese made from raw cow's milk

Georgia Sweet Potato Casserole*†

Mashed and sweetened with a hint of sugar, then baked with a crispy pecan topping

American Chopped Salad

Iceberg and romaine lettuce, bell pepper, carrot, cucumber, chickpea, tomato, red onion, and Grafton white cheddar cheese from Grafton Village Cheese Company, Vermont

Waldorf Salad

Apples, celery, grapes, and walnuts

* Complimentary recipe cards available from server upon request

† sweet potatoes grown in Virginia by Lois Farm

BUFFET

continued

South Carolina Low Country Chicken*

Spice-rubbed and roasted

Breads

Boston brown and Parker House rolls, accompanied by apple butter

Boston Cream Pie

Filled with creamy custard and frosted with chocolate

À LA CARTE

Maryland Crab Cakes* 14.00

Two cakes made from blue crab, accompanied by remoulade and mustard sauces

Pulled Pork Sandwich 11.00

North Carolina–inspired BBQ with a tart, slightly spicy sauce

Braised Beef Brisket 12.00

Slow cooked in red wine and fresh herbs with roasted-garlic whipped potatoes

DESSERT

6.50 *each*

Key Lime Pie

Tart, aromatic key lime in a delicate pie crust

Chocolate Bundt Cake

With vanilla butter cream

Homemade Vanilla Ice Cream

With chocolate sauce and whipped cream