

# THE GARDEN CAFÉ

AT THE NATIONAL GALLERY OF ART

*Menu inspired by the exhibition Tintoretto: Artist of Renaissance Venice*

## GARDEN BRUNCH MENU

**\$30 PER PERSON**

*Plate sharing and takeout food are not permitted.*

### BUTTERMILK PANCAKES

*sage maple syrup*

### BAKED FRITTATA

*asparagus, mushroom, provolone, cherry tomato, fine herbs*

### ITALIAN SAUSAGE & PEPPERS

*tomato, peppers, onion, basil*

### IMPORTED CHARCUTERIE & LOCAL CHEESE SAMPLER

*chef's selection*

### OVEN-ROASTED CHICKEN PICCATA

*lemon caper butter sauce*

### GRILLED SALMON

*tomato-citrus pine nut sauce*

### SPRING PEA SALAD

*pea tendrils, snow peas, pea shoots, frisée, pecorino romano, radish, sherry vinaigrette*

### RADICCHIO SALAD

*bosc pear, gorgonzola, arugula, candied walnuts, white balsamic vinaigrette*

### TRI-CAULIFLOWER SALAD

*shaved cauliflower, golden raisin, parmesan, pine nuts, herb vinaigrette*

### ORECCHIETTE PASTA SALAD

*broccoli rabe, tomato, parmesan, pine nuts, lemon*

### MINISTRONE SOUP

*cannellini bean, pasta, spinach*

## DESSERTS

OLD-FASHIONED BREAD PUDDING

MINI MORELLO CHERRY TART

SEASONAL FRESHLY CUT FRUIT

ASSORTED MINI BAKED COOKIES

## BEVERAGES

MIMOSA \$6.00

COFFEE \$2.75

HOT TEA \$2.75

ESPRESSO \$2.50

DOUBLE ESPRESSO \$3.00

AMERICANO \$3.25

CAPPUCCINO \$4.65

LATTE \$4.50

ICED TEA \$3.25

LEMONADE \$3.25

COKE, DIET COKE, COKE ZERO, or SPRITE \$3.25

*The Garden Café is managed by Constellation Culinary Group*