

THE GARDEN CAFÉ

at the National Gallery of Art

TO SHARE

VERMEER CHEESE SAMPLER \$18.75

*danish blue cheese, aged gouda,
goat cheese with cumin and clove,
flatbread crackers and toasted baguette*

DUTCH APPETIZER PLATTER \$18.75

*smoked whitefish, pickled herring, egg salad,
cornichon, pickled red onion, flatbread crackers
and toasted baguette*

SOUP OF THE DAY

WHITE ASPARAGUS & LEEK \$7.50

THE GARDEN ENTRÉES

Served with two sides \$23.50

ROASTED FREE-RANGE FRENCHED CHICKEN *with parsley and watercress puree*

roasted root vegetables: sweet potato, golden beet, turnip, parsnip, belgian endive, spiced walnut

*NGA chopped salad: romaine, radicchio, heirloom carrots, radish, corn, tomatoes, cucumber,
garbanzos, sunflower seeds, lemon vinaigrette*

GRILLED SALMON *with ginger-orange fluid gel, candied orange zest, and dill*

dutch hussar potato salad: potato, bibb lettuce, apple, cornichon, onion, red beet, hard-boiled egg, parsley

*NGA chopped salad: romaine, radicchio, heirloom carrots, radish, corn, tomatoes, cucumber,
garbanzos, sunflower seeds, lemon vinaigrette*

**chef's weekly frittata selection available as substitution for chicken or salmon*

DESSERTS \$7.50

DUTCH APPLE PIE

DUTCH COCOA PUDDING – whipped cream, shaved chocolate

SEMOLINA PUDDING – cherry gastrique