

# MFA CAFÉ

at the Museum of Fine Arts

LUNCH | ART IN BLOOM APRIL 7<sup>TH</sup> – APRIL 12<sup>TH</sup> 2016

## STARTERS

SMOKED TOMATO BISQUE

4 | 6

DAILY SOUP

4 | 6

ALMOND CRUSTED BRIE

cherry balsamic reduction, fresh seasonal fruit, warm bread

10

TUSCAN SPRING FLATBREAD

caramelized fennel, sweet Italian sausage, mascarpone, fontina, roasted red peppers, fennel pollen

11

## SALADS

FRUIT AND NUT SALAD

mixed greens, baby arugula, gorgonzola, dried cherries and cranberries, candied walnuts, sliced green apples, honey-lavender vinaigrette

add chicken | 5      add grilled gulf shrimp | 6

11

ZUCCHINI BLOSSOM PANZANELLA

arugula, grilled zucchini, fresh mozzarella, red onion, cherry tomato, zucchini blossoms, grilled bread, roasted shallot vinaigrette, white balsamic

16

## SANDWICHES

CRANBERRY WALNUT CHICKEN SALAD SANDWICH

melted brie, tart green apple slices, bibb lettuce, toasted multigrain bread, house made chips

11

BLACKENED MAHI-MAHI SANDWICH

fried green tomato, spring lettuces, chive blossom aioli, toasted brioche bun, house made chips

12

CAPRESE SANDWICH

fresh mozzarella, vine ripe tomato, basil aioli, olive tapenade, rosemary focaccia bread, house made chips

11

BILL EDWARDS BURGER\*

tillamook cheddar, garlic aioli, leaf lettuce, vine ripe tomato, brioche bun, fries

12

add soup, salad, or fries | 2

## LUNCH ENTREE

SAFFRON RAVIOLI

basil-ricotta stuffed ravioli, maine lobster, roasted cherry tomatoes, chardonnay cream, basil oil

18

## DESSERT

BLUEBERRY LAVENDER CRÈME BRÛLÉE

6

THE MFA CAFÉ IS AN ARTFUL COLLABORATION BETWEEN OLYMPIA CATERING & EVENTS AND THE MUSEUM OF FINE ARTS

LUNCH | TUESDAY-FRIDAY 11-3

CAFÉ CURATOR | LISA GREEN

BRUNCH | SATURDAY-SUNDAY 11-3

CHEF | MATT CUMMINGS

727.822.1032 | mfacafe@olympiacatering.com

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

