

# AFGHANISTAN

*Hidden Treasures from the National Museum, Kabul*

NATIONAL GALLERY OF ART, EAST BUILDING

MAY 25—SEPTEMBER 7, 2008

Revealing Afghanistan's multicultural heritage are some 228 extraordinary artifacts ranging in date from 2200 BC to AD 200. Uncovered in modern-day Afghanistan—once the heart of the Silk Road linking cultures from Asia to the Mediterranean—these objects were thought stolen or destroyed during some 25 years of conflict until the dramatic announcement of their existence in 2003.



*The exhibition is organized by the National Geographic Society and the National Gallery of Art, Washington, in association with the Asian Art Museum of San Francisco; the Museum of Fine Arts, Houston; and The Metropolitan Museum of Art, New York.*

*It is supported by a grant from the National Endowment for the Humanities and an indemnity from the Federal Council on the Arts and the Humanities.*

*At the National Gallery of Art the exhibition is made possible by the E. Rhodes and Leona B. Carpenter Foundation. It is also supported by The Charles Engelhard Foundation.*

*Corporate support is provided by National Construction & Logistics and Hamed Wardak.*

*The works in the exhibition are the sole property of the Islamic Republic of Afghanistan.*



Both the National Gallery of Art and Restaurant Associates would like to thank the following chefs for contributing their recipes and time:

Chef Lala of Bamian Restaurant, Falls Church, VA

Chef Tim Elliott of Mie N Yu, Washington, DC

Chef David Rogers of Restaurant Associates, Washington, DC

COVER *Goblet depicting figures harvesting dates (Begram, Room 10), 1st–2nd centuries AD, glass and paint, National Museum of Afghanistan, © Musée Guimet / Thierry Ollivier*

# Garden Café Silk Road

NATIONAL GALLERY OF ART



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## Buffet

18.95 per person

### Sabzi Rahwash

Spinach with rhubarb and dill

### Maush Pilau

Cumin spiced basmati rice, mung beans, and apricots

### Burani Bonjon

Baked eggplant and yogurt

### Salata

Romain lettuce, spring onions, radish,  
bell peppers, tomato, and lemon dressing

### Chutni Nahna

Mint chutney

### Turshi Tarkari

Pickled vegetables

### Qurma-e-Kashmiri

Chicken with yogurt and turmeric

### Yogurt

With honey, pistachio, walnuts, and dried fruit

### Firni

Sweet Afghan custard with crushed pistachio nuts

### Flatbread

Grapes, apples, plums

## À La Carte

### Tataki Mashawa\*

Lemon omani seared tuna and five-bean salad

Created by Chef Tim Elliott

13.95

### Kebab Digi\*

Lamb chops braised with turmeric, onion, and mint

Created by Chef Lala

16.95

### Kebab-e-Murgh\*

Tomato glazed chicken kebab with coriander chutney

Created by Chef David Rogers

12.95

## Dessert

### Baqlawa

Baklava

7.50

### Daygcha

Sweet, sticky rice pudding with cardamom

and a dried fruit chutney

7.50

\* Signature dishes will be accompanied by a recipe card from your waiter.