

GARDEN CAFÉ ESPAÑA

National Gallery of Art | May 4 – September 17, 2009



Luis Meléndez

MASTER OF THE SPANISH STILL LIFE

May 17 – August 23, 2009

The Art of Power

ROYAL ARMOR AND PORTRAITS FROM IMPERIAL SPAIN

June 28 – November 1, 2009

Buffet

19.25 per person

Rustic bread

Boquerones

Spanish white anchovies in olive oil

Quesos surtidos con picos y membrillo

Selection of Spanish cheeses with crispy mini breadsticks and quince paste

Pasamontes Manchego, D.O. Manchego

Sheep's milk cheese, sweet and tangy

Idiazábal, D.O. Idiazábal

Sheep's milk cheese, smoked, nutty flavor

Garrotxa, Catalonia

Semisoft goat's milk cheese, delicate, with a hint of nuttiness

Picón, D.O. Picón

Blue cheese of sheep, cow, and goat's milk

Embutidos

Selection of Spanish cured meats

Jamón Serrano

18-month salt-cured Serrano ham

Chorizo "Palacios"

A slightly cured pork sausage, seasoned with pimentón and garlic

Lomo embuchado "Palacios"

Cured pork loin with a smoky flavor and seasoned with herbs

Escalivada Catalana

Roasted red peppers, eggplant, and sweet onions, drizzled with sherry dressing

Gazpacho al estilo de Algeciras*

Classic chilled Spanish soup made with tomatoes, cucumbers, peppers, and bread, sharpened with sherry vinegar

Albóndigas con ciruelas*

Meatballs with plums

Pisto Manchego con flores de calabacín

Castilian-style zucchini and its flowers, with peppers, eggplant, and tomato

Buffet

continued

Ensalada de alcachofa con tomate y cítricos

Braised artichoke salad with tomatoes, grapefruit, and oranges

Pollo con lentejas

Chicken stew with bacon and lentils

Flan al estilo de mi madre*

Spanish flan in my mother's style with seasonal berries

À la carte

Aceitunas aliñadas al aceite de oliva con naranja y tomillo 4.25

Olives marinated in orange and thyme-infused olive oil

Ajo blanco con camarones, uvas, y almendras 11.00

Cold almond and garlic soup with shrimp, grapes, and Marcona almonds

Cebolla asada con queso Picón 8.25

Roasted vidalia onion with Picón cheese, oranges, arugula, and walnuts

Sandia con queso de cabra 8.75

Watermelon salad with goat cheese, pine nuts, and heirloom tomatoes

Costillas con pimientos de piquillo confitados 16.95

Braised short ribs with potato purée and piquillo pepper confit

Postres

Desserts

Fresas con vino de Madrid 8.00

Strawberries with wine from Madrid, strawberry sorbet, mint, and citrus zest

Flan al estilo de mi madre* 7.50

Spanish flan in my mother's style with seasonal berries

Mermelada de naranja con yogur 8.00

Orange marmalade with yogurt mousse, frozen orange, and kumquats

** Complimentary recipe cards available from server upon request*

This menu was created by Chef José Andrés.

Luis Meléndez

MASTER OF THE SPANISH STILL LIFE

National Gallery of Art, East Building | May 17–August 23, 2009

Delights from the Spanish table are captured in 31 exquisite paintings, some never shown publicly, by 18th-century still-life master Luis Meléndez (1715–1780).

Organized by the National Gallery of Art, Washington

Sponsored by The Exhibition Circle of the National Gallery of Art

Supported by an indemnity from the Federal Council on the Arts and the Humanities

The Art of Power

ROYAL ARMOR AND PORTRAITS FROM IMPERIAL SPAIN

National Gallery of Art, West Building | June 28–November 1, 2009

Armor from the renowned Spanish Royal Armory in Madrid will be paired for the first time with portraits depicting emperors and kings wearing the armor. Magnificent tapestries and works on paper depict armor worn primarily in the courtly, chivalric context of parades, pageants, and jousting tournaments as well as battles.

Organized by the National Gallery of Art, Washington; the State Corporation for Spanish Cultural Action Abroad (SEACEX); and the Patrimonio Nacional of Spain

Organized in association with the Spanish Ministry of Foreign Affairs and Cooperation and the Ministry of Culture, with the assistance of the Embassy of Spain in Washington, DC

Supported by an indemnity from the Federal Council on the Arts and the Humanities

The National Gallery of Art and Restaurant Associates would like to thank Chef José Andrés, host of PBS-TV's cooking series "Made in Spain," author of the companion cookbook, and chef/owner of THINKfoodGROUP — which operates the Washington, DC, restaurants Jaleo, Café Atlantico, Zaytinya, Oyamel, and minibar by José Andrés — for contributing his recipes and time. The Gallery also thanks Chef David Rogers and Restaurant Associates.

FRONT: Luis Meléndez, *Still Life with Melon and Pears*, c. 1772, oil on canvas.
Museum of Fine Arts, Boston, Margaret Curry Wyman Fund