
The Great Hall Balcony Bar

SMALL PLATES

Hand-Cut Potato Chips

Rosemary Salt, Malt Vinegar Aioli

Sweet & Spicy Peanut and Pretzel Mix

Toasted Peanuts, Thin Pretzel Sticks

Pulled Pork Bao

Braised Pork, Pickled Cucumber, Hoisin, Chili Aioli

Crudité

Market Vegetables, Green Goddess Dip

Snacks for the Table

Hand-Cut Chips, Pulled Pork Bao, Sweet & Spicy Pretzels, Crudité

CHEESE & CHARCUTERIE

7 Small 22 / Large 34

Daily selection of local and imported cured meats and cheese with traditional accompaniments

DESSERT

Chocolate-Dipped Strawberries

8

Dessert Sampler

11

Confections by Executive Pastry Chef Randy Eastman

GELATO FROM L'ARTE DEL GELATO

Two Scoops

6

Three Scoops

8

Choose Your Flavors:

Biscotti, Stracciatella, Hazelnut Chocolate, Raspberry Sorbetto, Green Tea, Pistachio, Caramelized Fig, Coffee

Rei
Comme
Art
the

Kawakubo
des

/
Garçons
of
In-Between

May 4–September 4, 2017

Gallery 999

Iris and B. Gerald Cantor Exhibition Hall, Floor 2

In honor of this extraordinary exhibition, our Chefs have crafted a menu inspired by the exhibition which pays homage to the avant-garde designs highlighted. Our selections are made to be shared at the table or enjoyed individually. All dishes are light, small appetizers to enjoy with a drink and good company.

The exhibition is made possible in part by
Condé Nast.

APPETIZERS

Edamame

8

Sea Salt

Chicken Yakitori

15

Sake, Mirin, Soy

Soba Noodle Skewers

15

Shrimp, Shiitake Mushrooms, Scallions

Tuna Tartare

17

Hearts of Palm, Jalapeño, Sesame

Okonomiyaki Pancake

16

Cabbage, Maitake Mushrooms, Pulled Pork, Bonito

Izakaya Tasting Plate

22

Marinated Tofu, Seaweed Salad, Salt-Roasted Sweet Potato

Japanese Selections

26

Soba Noodle Skewer, Tuna Tartare, Edamame, Yakitori Chicken

COCKTAILS

Cablegram 15
Rye Whiskey, Ginger Syrup, Lime Juice, Candied Ginger

Strawberry Collins
Gin, Lime, Strawberry, Club Soda

Lychee Martini
Vodka, Lychee Liqueur, Vermouth

Diplomatico Old Fashioned
Diplomatico Rum, Angostura Bitters, Sugar, Orange Peel

Brockman's Lemonade
Gin, Thyme Lemonade, Peychaud's Bitters, Tonic

WHITE SANGRIA

Chenin Blanc, Apricot Brandy, Triple Sec
Glass 15
Pitcher 30

MOCKTAILS

Peach Sparkler 7
White Peach Purée, Lime Juice, Club Soda
Thyme Lemonade

BEER

Brooklyn Brewery Summer Ale 10
Lagunitas Pils
Anchor Brewing Go West! IPA
Leffe Blonde

WINE FLIGHTS**WHITE WINE**

Sauvignon Blanc, Grand Moulin 18
Loire Valley, France 2016

Grüner Veltliner, Gustav
Niederösterreich, Austria 2015

Pinot Gris, Tarrica
Paso Robles, California 2014

RED WINE

Nebbiolo, Guidobono 18
Piedmont, Italy 2015

Grenache, Domaine du Chapitre
Rhône, France, 2013

Cabernet Sauvignon, Tarrica
Paso Robles, California 2013

SPARKLING WINE

Champagne, Tassin, Brut 22 90
Loches-sur-Ource, Aube, France NV

Prosecco, Brut, Tullia 15 59
Veneto, Italy NV

WHITE WINE

Sauvignon Blanc, Grand Moulin 15 21 59
Loire Valley, France 2016

Riesling, Hasselbach, Fritz's 14 20 55
Rheinhessen, Germany 2013

Grüner Veltliner, Gustav 15 21 59
Niederösterreich, Austria 2015

Pinot Gris, Tarrica 14 20 55
Paso Robles, California 2014

ROSÉ

Moulin de Gassac, Guilhem 14 20 55
Pays d'Herault, France 2016

RED WINE

Pinot Noir, Anne de Joyeuse "Camas" 14 20 55
Languedoc-Roussillon, France 2015

Barbera d'Alba, Bovio, "Regiaveja" 15 21 59
Piedmont, Italy 2015

Grenache, Domaine du Chapitre 15 21 59
Rhône, France, 2013

Cabernet Sauvignon, Tarrica 15 21 59
Paso Robles, California 2013

COFFEE AND TEA

Coffee 4.25

Tea 4.75

Cappuccino 5.25

Espresso 4.75