

# provenance • lunch

locally sourced | globally inspired

## first • appetizer

<b>bibb caesar</b> parmesan • shaved bottarga • garlic chive gremolata • "caesar" dressing	8
<b>spring peas</b> pea tendrils • pea shoots • peas • speck • turkey foot gouda • roasted shallot vinaigrette	9
<b>spinach &amp; carrots</b> spring onions • dates • sesame seeds • ginger cashew dressing	8
<b>soup du jour</b> chef's daily creation	6
<b>grilled asparagus</b> salsa verde • sliced egg • pecorino • toasted pine nuts • mugolio	9

## second • shared

<b>build your own charcuterie &amp; cheese board</b> select: two for 10 • three for 14 • five for 20  cheese: chef's selection of local and regional artisan cheese meat: house-made and local charcuterie accompaniments: cornichon • marcona almond • seasonal jam • cracker	
<b>burrata</b> braised leeks • celery • micro celery • truffle pâté • grilled focaccia	12
<b>artichokes</b> saffron aioli • fennel pollen	9
<b>toast</b> whipped brown butter • radish • sumac • micro celery • trout roe	8

## third • entrée

<b>cod</b> carrot purée • tarragon pistou • toasted almonds • pea shoots	18
<b>salmon &amp; baby kale</b> marble potatoes • dill • red onion • radish • green peppercorn dressing	18
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<b>parisian gnocchi</b> hen-of-the-woods mushrooms • peas • ricotta salata • ramp pesto	19
<b>add braised short rib</b>	5
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<b>flat iron steak</b> celery root whip • radish • fennel • asparagus • pickled ramps	19
<b>curried chicken salad</b> bibb • berries • cashews • grapes • naan	16
<b>new creation farm burger</b> gribiche aioli • whetstone • bibb • tomato • potato wedges	16
<b>turkey porchetta</b> housemade giardiniera • braised greens • fennel aioli • wheat bread • potato wedges	15
<b>lamb kofta clay bread</b> pea-whipped chèvre • honey • arugula • potato wedges	14

## prix fixe • table d'hôte

Enjoy a two-course prix-fixe inspired by the exhibition  
*Brand-New & Terrific: Alex Katz in the 1950s* • 28

entrée

**scallops**

artichoke purée • leeks • carrots • shiitake mushrooms

dessert

**blueberry trifle**

lemon curd • minted whipped cream

suggested bottle pairing: cakebread cellars • chardonnay • napa valley • california • 60

## local • farmer partners

new creation • veggie valley • green city growers • chef's garden •  
black swamp • lucky penny • lake erie creamery • saucisson



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11150 east blvd, cleveland, oh 44106 | 216.707.2600

\*Consuming raw or undercooked proteins may increase your risk of foodborne illness. Twenty percent service gratuity will be added to all parties larger than six.

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