

MoMA Nights Prix Fixe Menu \$32

Thursday, February 2nd 5:00 PM – 7:30 PM

Roasted Beet and Citrus Salad

whipped ricotta, bitter greens

Prosecco, Mionetto "Organico", Veneto NV

12 Glass / 16 Quartino / 48 Bottle

OR

Pan Seared Scallop

wild mushroom cream, roasted Brussels sprout leaves

Pinot Grigio, Il Conte, Trentino, '10

8 Glass / 11 Quartino / 28 Bottle



Braised Lamb Shank

roasted carrots, cipollini onions, Anson Mills polenta

Nero d'Avola, Calea, Sicilia '10

8 Glass / 11 Quartino / 28 Bottle

OR

Risotto

parsnips, butternut squash, chard, pecorino

Cattararato/Chardonnay, Tasca D'Almerita, Leone, Sicilia '09

12 Glass / 16 Quartino / 48 Bottle



Dark Chocolate Layer Cake

salted caramel butter cream

OR

Banana Cream Pie

spiced pecan crust, dark rum sauce

Executive Chef Lynn Bound

Pastry Sous Chef Cristina Nastasi



@Cafe2Terrace5
[www.facebook.com/
Cafe2andTerrace5](http://www.facebook.com/Cafe2andTerrace5)
www.momacafes.com

**MoMA 10% & 20% discounts do not apply to this menu,
due to its already exceptional value.**

Please allow up to one hour to fully enjoy the First Thursday tasting menu.



MoMA Nights Wine List

White Wine

Prosecco, Mionetto "Organico, (Sparkling), Veneto NV	48. Bottle	16. Quartino	12. Glass
<i>"Notes of pear, green apple, and a minerally-peach off-dry finish. Great frizzante and a touch of sugar to keep it a little on the sweet side."</i>			
Gavi, La Zerba, Piemonte, 2009	44. Bottle	15. Quartino	11. Glass
<i>100% Cortese. "The wine is pale yellow with a slight sparkle at the rim; the bouquet is delicate and quite elegant with a pleasing floral scent mingled with honeydew melon."</i>			
Vermentino, Argiolas, Sardegna, 2009	32. Bottle	12. Quartino	9. Glass
<i>90% Vermentino. "Costamolino is a lemon-green in color with intense yet delicate aromas of citrus, pineapple, tropical, fruits, and honey."</i>			
Pinot Grigio, Il Conte, Trentino, IT 2010	28. Bottle	11. Quartino	8. Glass
<i>100% Pinot Grigio. "The clean, intense aroma and the dry flavor with pleasant citrine aftertaste make this Pinot Grigio a wine of character and versatility."</i>			
Cattararato/Chardonnay, Tasca D'Almerita, Leone, Sicilia, 2009	48. Bottle	16. Quartino	12. Glass
<i>80% Cattararato, 20% Chardonnay. "Leone offers lovely aromas of pink grapefruit, apple, white peach, and pineapple."</i>			

Red Wine

Lambrusca, Lini 910, Emilia-Romagna (Sparkling) NV	36. Bottle	13. Quartino	9. Glass
<i>90% Lambrusco Salamino, 10% Ancelotta. "Low in alcohol, with bright acidity and loads of fruit in the mouth, a gently sparkling red wine."</i>			
Barbera, La Zerba, Piemonte, 2009	32. Bottle	12. Quartino	9. Glass
<i>100% Barbera. "Medium-bodied wine with bright, red fruit tones that feature hints of violets, earth, and plum with just a whisper of tannin."</i>			
Nero d'Avola, Calea, Sicilia, 2010	28. Bottle	11. Quartino	8. Glass
<i>100% Nero d'Avola. "Deeply colored and with a beguiling bouquet of violets, blueberry and black olives, this wine draws one in with its warm and generous nature."</i>			
Valpolicella, Allegrini, Veneto, 2010	40. Bottle	14. Quartino	10. Glass
<i>65% Corvina Veronese, 30% Rondinella 5% Molinara "Vibrant ruby red in color with fresh cherry aromas. This is the perfect accompaniment to Italian antipasti, pasta dishes and other typical Mediterranean cuisine."</i>			
Chianti, Colli Senesi, Tuscany 2008	44. Bottle	15. Quartino	11. Glass
<i>92% Sangiovese, 8% Merlot. "Deep, purple-flecked ruby red in color. Wild berries on the nose layered with slight nuances of spice and vanilla."</i>			