

lm Heard Courtyard Café

FALL 2018



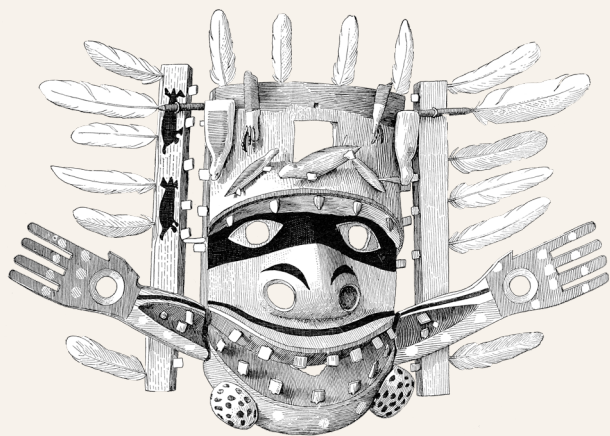
CHEF RECOMMENDED TABLE D' HÔTE MENU 17.5

SALMON RILLETES OR FRENCH ONION SOUP
PAIR WITH JOSEPH DROUHIN MACON CHARDONNAY 8.5

CROQUE MONSIEUR

Baked ham, gruyere cheese sauce,
pain de mie, green salad, Dijon vinaigrette
PAIR WITH LOUIS JADOT BEAUJOLAIS VILLAGE 8

CHOCOLATE MOUSSE



TOP:
Edward W. Nelson
Reproduction of USNM
mask 33105, "The Eskimo
About Bering Strait"
1899

MIDDLE:
Edward W. Nelson
Reproduction of USNM
mask 43779, "The Eskimo
About Bering Strait"
1899

BOTTOM:
Edward W. Nelson
Reproduction of USNM
mask 33118, "The Eskimo
About Bering Strait"
1899

STARTERS

TEPARY BEAN HUMMUS & FRYBREAD 9

(Tepary beans are indigenous to Arizona and have been a sustainable ingredient in the American Indian diet for centuries)

GUACAMOLE & CHIPS 8.5

House made guacamole, corn tortilla chips

SALMON RILLETES 10.5

Salmon, capers, dill, cilantro, lemon, mayonnaise, mustard, toasted baguette

CHILE LIME SHRIMP CEVICHE 11.5

Marinated shrimp, avocado, tomato, red onion, cilantro, tortilla chips

FRENCH ONION SOUP CUP 6 BOWL 9

Gruyere crouton, sauteed onions, vegetable broth

SALADS

Add bacon 2 / chicken 3 / beef 4 / shrimp 4

DREAMCATCHER 13

Tomato, avocado, corn, dried cranberries, Ramona Farms
Pima wheat berries, pepitas, baby greens, balsamic vinaigrette

SPANISH MARKET 13

Black beans, tomato, avocado, sweet red bell pepper, jicama, nopales, cheddar
cheese, toasted corn, romaine, chipotle ranch dressing

ROASTED BEETS AND HARICOT VERT 14

Chevre, toasted hazelnuts, edible flowers, mixed greens, Dijon vinaigrette

CHAMPAGNE SHRIMP LOUIE 15.5

Grilled shrimp, avocado, tomato, hard-boiled egg, olives,
butter lettuce, Champagne vinaigrette

SOUTHWEST SPECIALTIES

MACHACA BEEF STREET TACOS 13.5

pickled onions, shredded cabbage, queso fresco, corn tortillas

TOTOPOS 12

Fresh-baked corn chips, three cheeses, pico de gallo, beans, guacamole, crema
Add roasted vegetables 3 / grilled chicken 3 / shrimp 4 / beef 4

FOUR PEAKS QUESADILLA 12.5

Menonita, Cotija, Oaxaca and smoked Gouda cheese, grilled flour tortilla,
guacamole, crema
Add roasted vegetables 3 / grilled chicken 3 / shrimp 4 / beef 4

POSOLÉ CUP 8 BOWL 11

Slow-roasted pork, tomato, sauteed onions, pinto beans, hominy, savory broth,
Mexican cheese

SANDWICHES AND WRAPS

Includes choice of side salad or chips

HEIRLOOM BLT 13.5

Thick-sliced pecan-smoked bacon, vine-ripened tomatoes,
garlic aioli, baby butter lettuce, toasted sourdough bread

TURKEY AND MELTED BRIE 13.5

Granny Smith apples, cranberry chutney, toasted brioche

AVOCADO TOAST 12

Hass avocado, Fiesta corn salad, sourdough

CAFÉ CHICKEN SALAD 13.5

Walnuts, red grapes, celery, red onions, tarragon, lettuce, tomato, mayo, croissant

IMPOSSIBLE BURGER 14.5

Burger made from plants for meat lovers, lettuce, tomato, pickles, special sauce,
Kings Hawaiian Bun - add cheese 1.5

WARM ROAST BEEF AND COMTE 14.5

Caramelized onions, honey mustard, baguette

lm Heard Courtyard Café

FALL 2018

DESSERTS

| | |
|--------------------------|-------|
| FRY BREAD | 5 |
| FRY BREAD SUNDAE | 7 |
| CARAMEL APPLE QUESADILLA | 8 |
| COOKIE | 3.5 |
| BROWNIE | 3.5 |
| À LA MODE | ADD 2 |
| ICE CREAM | 4 |

Ask your server about our daily dessert special.

BEVERAGES

| |
|--|
| ICED TEA |
| PRICKLY PEAR LEMONADE |
| ASSORTED COCA-COLA PRODUCTS |
| FRESH BREWED REGULAR AND DECAFFEINATED COFFEE |

BAR MENU

RED

| | |
|----------------------------------|----|
| LOUIS JADOT BEAUJOLAIS VILLAGE | 8 |
| TWISTED CEDAR CABERNET SAUVIGNON | 8 |
| CHATEAU LA NERTHE | 12 |

WHITE

| | |
|---|-----|
| TWISTED CEDAR CHARDONNAY | 7.5 |
| JOSEPH DROUHIN MACON VILLAGE CHARDONNAY | 8.5 |
| GERARD BERTRAND PERLES SAUVIGNON BLANC | 11 |

SPARKLING

| | |
|---------------------------------|------|
| COURTAGE BLANC DE BLANC - SPLIT | 10.5 |
|---------------------------------|------|

BEER

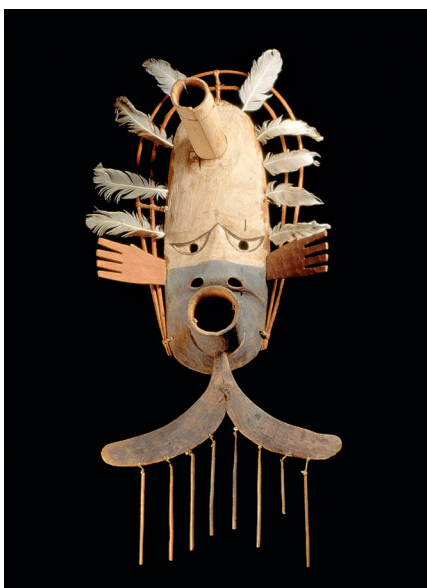
| | |
|---------------------|---|
| CORONA | 5 |
| BUD LIGHT | 5 |
| 8TH STREET PALE ALE | 5 |
| KILT LIFTER | 5 |

COCKTAILS

| | |
|------------------------|----|
| PRICKLY PEAR MARGARITA | 9 |
| BLOODY MARY | 8 |
| MIMOSA | 11 |

YUA HENRI MATISSE AND THE INNER ARCTIC SPIRIT

October 29, 2018 - February 3, 2019 | matisse.heard.org



Central Yup'ik
Napaskiak Village, Kuskokwim River, Alaska
Tomanik (wind-maker) dance mask, c. 1900
Wood, feathers, pigment
Collection of the National Museum of the American
Indian, Smithsonian Institution, 9/3427.
Photo by NMAI Photo Services.

Yua: Henri Matisse and the Inner Arctic Spirit is the public's first and only opportunity to see this groundbreaking exhibition exploring the surprising artistic and spiritual connection between the great 20th century French modern master, Henri Matisse, and the Indigenous people of the Arctic.

Matisse is celebrated for his sensuous approach to color and composition. Largely unknown to the general public, however, are his striking black-and-white portraits of Inuit people that were inspired, in part, by a group of Yup'ik (Native Alaskan) masks collected by his son-in-law Georges Duthuit.

Yua: Henri Matisse and the Inner Arctic Spirit is co-curated by Sean Mooney, curator at the Rock Foundation and Chuna McIntyre, a Yup'ik artist and elder, and is the first ever exhibition to restore the original cultural practice of mated pairs of Yup'ik masks.

Yua is a Yup'ik word that represents the spiritual interconnectedness of all living things and is essential to maintaining balance and order in the Arctic way of life. The Yup'ik are Native Alaskans and their name translates to "the Real People." A critical objective of the exhibit is to underscore the important contributions of Native Alaskans to an expanding concept of American art, as well as its intersection with broader artistic movements.

National and International exhibition collaborators include the Matisse Museum (Le Cateau) in France, the Menil Collection in Houston, Texas, The Metropolitan Museum of Art in New York, Fowler Museum of Cultural History at UCLA, Phoebe A. Hearst Museum of Anthropology at UC-Berkeley and the National Museum of the American Indian, Smithsonian Institution in Washington, DC. Major funding for the exhibit has been provided by the Terra Foundation for American Art.

The Courtyard Café at the Heard Museum is proud to serve natural, organic and locally sourced products.

20% gratuity is included for groups of 6 or more people. \$3 split plate charge.

HEARD MUSEUM MEMBERS RECEIVE 10% OFF THEIR TOTAL BILL EXCLUDING ALCOHOLIC BEVERAGES.