



ERIN CLANCEY, AVP OF COLLECTIONS & EXHIBITS PRESENTS:

***DINNER WITH A CURATOR***  
***ARTHUR SZYK: ART & HUMAN RIGHTS***

APRIL 2023

**FIRST**

**SHREDDED AND MARINATED VEGETABLE SALAD**

SHREDDED CABBAGE AND MARINATED VEGETABLES, RADISH, CELERY, GREEN PEPPERS, RED AND VIDALIA ONION, CUCUMBER, OIL AND RED WINE VINEGAR

**PAIRING: KIM CRAWFORD SAUVIGNON  
BLANC, MARLBORO NEW ZEALAND**

**SECOND**

**BRAISED BRISKET**

SLOW COOKED BEEF BRISKET WITH STEWED CARROTS AND POTATOES, SAUTEED GREEN BEANS, NATURAL JUS

**PAIRING: CLINE SYRAH, SONOMA CALIFORNIA**

OR

**PANKO BAKED SALMON**

CRUSTED BAKED SALMON WITH JASMINE RICE PILAF, QUICK PICKLED BABY TOMATOES, DILL SAUCE

**PAIRING: NICOLAS POTEL WHITE  
BURGUNDY, MACON VILLAGES**

**THIRD**

**MATZO LAYER CAKE**

TRADITIONAL LAYER CAKE WITH BAILEY'S WHIPPED CREAM AND CHOCOLATE GANACHE

**PAIRING: STRAWBERRY MIMOSA - PONCHATOULA  
STRAWBERRY PUREE**