

 **RESTAURANT & BAR**

**DINNER WITH A CURATOR**

**CURATOR CORY GRAFF PRESENTS:**

***"KEEP'EM ROLLING! THE MUSEUM'S MARVELOUS MACROS"***

**SEPTEMBER 2023**

**FIRST**

**6 VOLT SHRIMP**

FRIED GULF SHRIMP TOSSED IN HOUSE  
SPECIAL SAUCE, MIXED GREENS, SCALLIONS

**PAIRING: STARTER FLUID - RUM,  
FRESH LIME JUICE & SIMPLE SYRUP**

**SECOND**

**OIL PAN BEEF**

WINE BRAISED BEEF SHORT RIBS, GARLIC WHIPPED  
POTATOES, SWEET & SOUR COLLARD GREEN

**PAIRING: CHILENSIS CARMENERE  
RESERVA, MAULE VALLERY, CHILE**

OR

**SINK OR SHIM**

PANKO CRUSTED RED FISH, FRANGELICO BEURRE  
BLANC, BLISS POTATO HASH & HARICOT VERTS

**PAIRING: STARBOROUGH SAUVIGNON BLANC, NEW ZEALAND**

**THIRD**

**WILLY KRISPIES**

TRADITIONAL RICE KRISPIE TREATS, "MB STYLE"

**PAIRING: "THE LEAKY RADIATOR" -  
VODKA, COFFEE LIQUEUR & CREAM**

**N/A PAIRING FOR ALL COURSES:  
"CARB CLEANER" - POMEGRANATE, MINT,  
FRESH LIME JUICE, SIMPLE SYRUP, CLUB SODA**