



# AMERICAN Sector

RESTAURANT & BAR

## DINNER WITH A CURATOR

SENIOR REGISTRAR AND DIRECTOR OF  
COLLECTIONS MANAGEMENT TONI KISER PRESENTS:

*"LOYAL FORCES: WWII WAR DOGS"*

SEPTEMBER 2024

### FIRST OBJECTIVE

#### "OTTO AND CAESAR'S" D-DAY SALAD

CHOPPED ROMAINE, CHERRY TOMATOES, GARLIC  
CROUTONS, SHAVED PARMESAN, CAESAR DRESSING

COCKTAIL PAIRING: LIMONCELLO MIMOSA  
(CHAMPAGNE, LIMONCELLO AND FRESH LEMON JUICE)

### SECOND OBJECTIVE

#### "SMOKY" BRISKET

SLOWED SMOKED BRISKET, PEACH BBQ SAUCE, GERMAN POTATO  
SALAD, SMOKED AU GRATIN POTATOES

WINE PAIRING: VINT BY ROBERT MONDAVI  
PRIVATE SELECTION CABERNET SAUVIGNON

OR

#### FISH AND "CHIPS"

ALMOND-CRUSTED FRIED GULF FISH, LEMON  
BEURRE BLANC, HOUSE SEASONED FRIES,  
GERMAN POTATO SALAD, SPICED KETCHUP

WINE PAIRING: AVA GRACE VINEYARDS SAUVIGNON BLANC

### THIRD OBJECTIVE

#### "DOBERMINT" TREAT

MINT CHOCOLATE ICE CREAM. WHIPPED CREAM. BERRIES.

COCKTAIL PAIRING: WHITE RUSSIAN  
(VODKA, KAHLUA, CREAM)  
NONALCOHOLIC PAIRING FOR ALL COURSES: WHITE  
SPARKLING SANGRIA MOCKTAIL