



ENTERTAINING AT THE
PHILADELPHIA MUSEUM OF ART

VAN GOGH UP CLOSE

MENUS



STEPHEN **STAR** EVENTS
SPECIAL EVENTS AND CATERING SERVICES



VAN GOGH UP CLOSE

Seated Dinner Selections

FIRST COURSES

BISTRO SALAD

frisée, crispy shallots, lardons, crumbled blue cheese, champagne-dijon vinaigrette

"UNDERGROWTH WITH TWO FIGURES" WILD MUSHROOM AND GOAT CHEESE TART

micro herb salad

"IRIS" SALT-BAKED BEET SALAD

nasturtium leaves and red sorrel salad, citrus purée

"FARMHOUSE IN PROVENCE"

roasted butternut squash, Brussels sprouts, pickled red onions, greens, cider vinaigrette

ENTRÉES

FILET PARISIENNE AU POIVRE

potatoes gratin, hearty greens, crispy onion rings, classic au poivre sauce

BRAISED SHORT RIBS

cauliflower potato purée, roasted root vegetables, burgundy demi-glace

PAN-ROASTED ATLANTIC SALMON

winter root vegetable and barley pilaf, micro green and apple slaw, cider beurre blanc

HUNTER-STYLE ROAST CHICKEN

smoked bacon, caramelized cipollini onions, oven-dried tomatoes, glazed baby carrots, salt-crusting fingerling potatoes, roasted chicken jus

DESSERTS

"STILL LIFE WITH" POACHED SECKEL PEARS

dark chocolate and hazelnut mousse, tuiles

APPLE TARTE TATIN ARLESIENNE

vanilla crème fraîche ice cream, calvados sauce

CHOCOLATE CARAMEL GANACHE TARTS

cranberry sorbet, candied almond nougatine

DUO OF FRUITS "FOR A SUNNY DAY"

apple cranberry cobbler, pear and cherry beggar's purse, cinnamon ice cream

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Reception Selections

COCKTAIL STATION

WHEELS OF LOCAL ARTISANAL CHEESES

fig-shallot chutney, local honey, cherry jam

CHARCUTERIE

chicken liver mousse, duck rillettes, pâté de campagne, whole-grain mustard,
roasted apple compote, pickled cipollini onions

CROSTINI BAR

white bean ragoût, olive tapenade, truffled wild mushroom duxelles

"GARDEN IN AUVERS" PICKLED GREENMARKET VEGETABLES

asparagus, peppers, snap peas, breakfast radishes, baby carrots, and green beans pickled with chervil,
dill, and pink peppercorns, served with lemon chive aioli and roasted pepper hummus

"BASKET WITH" FRUIT AND NUTS

strawberries, grapes, apples, dried apricots, figs, pears, harvest spiced assorted nuts

"WHEATFIELD" SLICED BREADS, CROSTINI, AND FLATBREADS

sourdough baguette, ficelle crostini, water crackers, raisin walnut crisps, grissini

HORS D'OEUVRES

SMOKED TROUT

potato crisp, apple celeriac rémoulade

TRUFFLED BUTTERNUT SQUASH

parmesan tuile, fried sage, candied cranberries

AUVERS APPLE SMOKED DIVER SCALLOP

Banyuls gastrique

BRISKET SLIDER

Gouda, house-made profiterole, Dutch West Indies spiced aioli

HUDSON VALLEY FOIE GRAS TORCHON

cinnamon-spiced apple sauce

CAMEMBERT AND APPLE COMPOTE

pecan shortbread, micro chervil, smoked salmon gelée, sweet and savory cone, crème fraîche, caviar

TARTE LYONNAISE

lardons, caramelized onions, reblochons

PHILADELPHIA MUSEUM OF ART

DINNER STATION

STEAK FRITES

table-carved sirloin steaks, classic au poivre and béarnaise sauces,
roasted fingerling potatoes with fines herbes and roasted garlic

PAN-ROASTED LOUP DE MER

white bean and fennel ragoût, saffron broth

POMMES DAUPHIN

crispy horseradish and potato soufflé

RATATOUILLE

traditional Provençal vegetables

BRAISED ARTICHOKEs

olive oil, garlic chips, thyme

"BLOSSOMING BRANCHES" FRISÉE SALAD

Roquefort, crispy shallots, champagne vinaigrette

"SHEAVES OF WHEAT" DISPLAY OF ARTISANAL BREADS

brioche, sliced baguettes, épis, petit pains, sea salted butter

DESSERT STATION

POTS DE CRÈME AU CHOCOLAT

whipped chantilly

APPLE TARTE TATIN ARLESIENNE

vanilla-scented crème fraîche

CRÈME BRÛLÉE PROFITEROLES

CHOCOLATE BOUCHONS

warm cherry compote

"ALMOND BLOSSOM" FRENCH MACAROONS

chocolate, raspberry, hazelnut

THE ST. RÉMY

Bombay Sapphire gin, crème de violette, lemon