

# provenance • dinner

locally sourced | globally inspired

## first • starter

- bibb salad** 8  
green city growers bibb • roasted butternut • pickled onion • sharp cheddar • candied walnuts • cider vinaigrette
- roasted beet & cauliflower** 8  
lake erie creamery chèvre • red quinoa • mint syrup • champagne vanilla vinaigrette
- baby kale & mixed greens** 7  
toasted pepitas • cornbread crouton • radish • creamy flaxseed dressing
- roasted apple & miso soup** 7  
shaved fennel • chili oil

## second • shared

- build-your-own charcuterie & cheese board**  
**select: two for 10 • three for 14 • five for 20**  
**cheese:** beemster • blue point reyes • lake erie creamery chèvre  
**meat:** housemade new creation pork pâté • la quercia prosciutto • salume toscano  
**accompaniments:** cornichon • marcona almond • bourbon apple butter • cracker
- wild mushroom & brie crostini** 8  
roasted garlic aioli • watercress
- shrimp & white cheddar grits** 12  
tasso redeye gravy
- cherrystone clams** 12  
saucisson-smoked sausage • roasted tomatoes • scallion • saffron broth • grilled bread
- chorizo-filled fresno peppers** 9  
heirloom squash purée • parsnip chips

## third • main

- seared scallops** 29  
cauliflower purée • roasted sweet potatoes • pancetta • sage oil • crabapple
- salmon** 26  
roasted beets • wilted spinach • herb-yogurt
- olive-oil-poached swordfish** 27  
cured olives • white bean ragout • broccolini • fennel relish
- crispy whole snapper** 29  
baby bok choy • shiitake • steamed rice • ginger wild mushroom broth
- vegan white bean cassoulet** 24  
crispy mushrooms • herb-roasted fingerlings • baby kale • chili oil
- venison rack** 30  
caramelized onion-gruyère gratin • broccolini • tart cherry demi
- new creation hangar steak** 27  
fingerling potato bolengere • string beans • bordelaise
- roasted chicken breast** 24  
parsnip purée • brussels sprouts & bacon • thyme jus
- lamb shank osso bucco** 28  
string beans • barley risotto • pear-mint gremolata

## prix fixe • table d'hôte

Enjoy a three-course Normandy prix fixe menu inspired by the French works of Monet • 44  
with beverage pairing: chateau croix figeac, saint-emillion grand cru • 62

### first • stuffed new potatoes

baby new potatoes • artichoke bechamel • fresh herbs • pork belly confit • brioche toast points • apple compote

### second • burgundy beef and baby onions

braised short rib • burgundy wine • baby onions • swiss chard • garlic sausage with cauliflower purée • mustard sauce

### third • fruit crêpes

housemade crêpes • stone fruit • vanilla ice cream • calvados syrup

## local • farmer partners

new creation • veggie valley • green city growers • chef's garden • yellow house • lucky penny • kokoborrego cheese company • saucisson



@ProvenanceClevelandMuseumofArt



@ProvenanceAtCMA



@ProvenanceAtCMA

11150 east blvd, cleveland, oh 44106 | 216.707.2600

\*Consuming raw or undercooked proteins may increase your risk of foodborne illness. Twenty percent service gratuity will be added to all parties larger than six.