



Press Release

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FOR IMMEDIATE RELEASE

***NEW AMERICAN CAFÉ* AT MUSEUM OF FINE ARTS, BOSTON,  
DEBUTS WITH TASTING MENU CONCEIVED BY CHEF KENNETH ORINGER**

**Restaurant in Soaring, Glass Enclosed Shapiro Family Courtyard  
Offers a Flavor of the Americas**

BOSTON, MA (November 12, 2010)—The *New American Café*, the new restaurant at the Museum of Fine Arts, Boston (MFA), will debut on Sunday, November 14, the first day of Members' Preview Days, when the Museum's new Art of the Americas Wing and Ruth and Carl J. Shapiro Courtyard will be open exclusively to MFA Members. Included among the café's many tempting selections is a special Americas Tasting Menu, inspired by celebrity chef Kenneth Oringer, executive chef and co-owner of the Back Bay restaurant Clio, and the guiding force behind many Boston dining establishments. This menu complements the café's regional cuisine, developed by Restaurant Associates, which operates the *New American Café*. The restaurant seats 136 and offers casually elegant tableside service in the soaring glass-enclosed Shapiro Family Courtyard, one of the most distinctive new architectural spaces in Boston. The café will be open to the general public beginning Saturday, November 20, during the MFA's free Community Day.

"We are excited to be offering to diners at the *New American Café* Chef Oringer's innovative special menu, which draws inspiration from the Americas as does our new wing," said Malcolm Rogers, Ann and Graham Gund Director of the MFA. "Visitors will be able to enjoy the restaurant's wide-ranging selections in one of the most beautiful settings in Boston, surrounded by gardens and sculpture."

Chef Oringer is an internationally renowned and award-winning chef who, in addition to supervising the kitchen at Clio, has influenced the menus at the popular Boston restaurants Uni, Toro, La Verdad, KO Prime, and Coppa. "Being a huge art fan, the new wing at the MFA allows me to translate my travel influences into a melting pot of all foods and flavors from the vibrant markets encompassing all the Americas," said Chef Oringer.

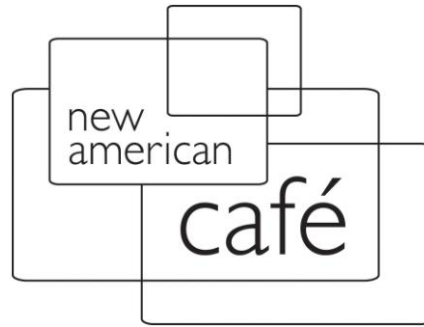
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Oringer's \$36 prix fixe menu for the *New American Café* will change four times a year with the seasons and will feature the flavors of Mexico, Central and South America. The first Americas Tasting Menu offers Ceviche of North American Tuna with Coconut, Cilantro, and Jalapeño as the first course, followed by Al Pastor (vertical rotisserie grilled) Marinated Organic Chicken, with Cuban Black Beans, Sweet Plantains, and Salsa Verde. Dessert is Churros con Chocolate, with Chestnut Honey and Orange Cinnamon Sugar.

The menu at the *New American Café* also presents classic American dishes with a regional twist, including Seafood "Pot Pie," Sweet Potato Corn Chowder with Crispy Berkshire Ham, Black Angus Burger, Braised Beef Short Ribs, and a variety of other entrees, as well as gourmet pizzas, salads, and desserts (please see accompanying menu). The restaurant uses locally raised and naturally grown products, many of which are from Northeast Family Farms. The café also offers a unique selection of regional American wines, micro brew beers, gourmet teas, and espresso.

### **MFA Restaurants**

The Museum has a variety of dining options for all tastes and budgets—Members save 15 percent in all MFA restaurants, which are operated by Restaurants Associates. In addition to the *New American Café*, visitors can dine at *Bravo*, where eclectic menus for lunch, dinner, and brunch feature internationally and seasonally inspired cuisine and a diverse wine list. The dramatic space, located on the second floor of the I.M. Pei-designed Linde Family Wing for Contemporary Art, showcases contemporary artwork from the Museum's collection. Two casual dining venues are also located in the Linde Family Wing. *The Galleria*, conveniently located on the first floor of the wing near the Bookstore & Museum Shop and the Remis Auditorium, is a self-service café open from lunch through dinner featuring light, contemporary cuisine, including hearty soups, gourmet sandwiches, and specialty salads. The *Garden Cafeteria*, located on the lower level of the wing, offers a variety of selections, from breakfast through late lunch, including muffins, soups, sandwiches, hot entrées, and desserts in a family-friendly setting. For more information on dining and hours of operation, please go to [www.mfa.org/visit/dining](http://www.mfa.org/visit/dining).



**Sweet Potato Corn Soup \$6**

Crispy Berkshire Ham

**Field Greens Salad \$7**

Great Hill Blue, Pickled Vegetables, Candied Pecans, Local Cider Vinaigrette

**Roasted Anjou Pear Flat Bread \$11**

Great Hill Blue Cheese, Maple Walnuts, Petite Salad

**Fennel Sausage Pizza \$12**

Beltane Farms Goat Cheese, Baby Spinach

**Seafood "Pot Pie" \$24**

Red Thumb Potatoes, Salsify, Toasted Fennel

**Black Angus Burger \$16**

Aged Grafton Cheddar, Tobacco Onions, Kirby Pickles, Smoked Bacon Mayo

**Butternut Squash Gratin \$14**

Allison's Apples, Arugula, Crispy Sugar Beets, Brown Butter Vinaigrette

**Braised Beef Short Ribs \$19**

Fresh Egg Noodles, Wild Mushrooms, Gremolata

**Hand-Carved Turkey Club \$15**

Nueske's Bacon, Baby Romaine, Apple Cranberry Butter, House Sea Salt Chips

**Market Fish Simply Seared \$22**

Blue Fish, Wellfleet, MA

Wild Striped Bass, Watch Hill, RI

Wilted Greens, Extra Virgin Olive Oil and Lemon

**AMERICAS TASTING MENU \$36**

*Menu Inspired by Ken Oringer, Clio Restaurant, Boston*

**Ceviche of North American Tuna**

Coconut, Cilantro, Jalapeño

**Al Pastor Marinated Organic Chicken**

Cuban Black Beans, Sweet Plantains, Salsa Verde

**Churros con Chocolate**

Chestnut Honey, Orange Cinnamon Sugar

**BITES AND SIDES**

**Tobacco Onions \$4**

**Creamed Spinach \$6**

**Pickled Vegetables \$6**

**House Sea Salt Chips \$4**

**DESSERTS**

**Ipswich Root Beer Float \$7**

**Black and white Banana Split Sundae \$8**  
Candied Bacon, Preserved Cherries

**The American Cookie Plate \$6**  
Chocolate Chip, Ginger Snap, Raspberry Spritz

**Warm Apple Pie \$8**  
Vanilla Ice Cream

**American Farmstead Cheese Plate \$10**

*We are proud supporters of Northeast Family Farms, sourcing locally raised and naturally grown products.*

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