

de Young \ museum café

Roasted Mushroom Flatbread (V)

Caramelized onions, mozzarella, basil tomato sauce, arugula

Tuna Nicoise Salad (GF)

Confit tuna, olives, haricot verts, marble potatoes, soft cooked egg, citrus vinaigrette

Chicken Panzanella

Basil, garlic croutons, grana padano, smoked tomato vinaigrette

Croque Monsieur

Ham, gruyere, bechamel, mixed greens salad, red wine vinaigrette

Sausage Cassoulet (GF)

Grilled garlic thyme sausage, bacon, white bean stew

Slow Roasted Chicken (GF)

Citrus brined half chicken, wild rice salad, spring onions, cherry tomatoes, arugula

Spring Risotto (V) (GF)

Asparagus, fava beans, cherry tomatoes, grana padano

Seasonal Quiche (V)

Mixed greens salad, red wine vinaigrette

Soup of the Day

Served with bread roll

(V) Vegetarian

(GF) Gluten Free

Chefs: Jason Rivera & Clarence Sutton

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Wine

Perles de Sauvignon Blanc

2017 France

Crisp and fruity characters

La Marouette Chardonnay

2016 France

Complex nose of lemon and tropical fruit

Made with organic grapes

Côtes-du-Rhône

2016 France

Well layered fruit with hints of oak

True Myth Cabernet Sauvignon

2016 Paso Robles, CA

Pepper, caramelized oak

& cocoa powder

Crémant de Bourgogne Brut

France

Floral, citrusy and mineral aromas

Crémant de Bourgogne Brut Rose

France

Delicate wine with subtle aromas of red

fruits

Paris Valley Road Rosé

2017 Pasa Robles, California

Tropical, juicy cherry and ripe flavors

Cocktails

Blood Orange Mimosa

Blood orange juice

& sparkling wine

de Young Sangria

House wine, brandy, fresh fruit

Bloody Mary

Diane's bloody mary mix, vodka

McCALLS CATERING & EVENTS

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