

RED WINE

RICHARD BETTS "MY ESSENTIAL RED"

Cabernet Sauvignon/Cabernet Franc, California \$7

DARK HORSE 01A BIG RED BLEND

Malbec/Syrah/Merlot/Tempranillo, California, Australia, Argentina \$7

BIBI GRAETZ "CASAMATTA ROSSO"

Sangiovese, Tuscany, Italy \$8

ROOTS WINERY "KLEE"

Pinot Noir, Willamette Valley, Oregon \$11

WHITE WINE

DARK HORSE

Chardonnay, California \$7

VAN DUZER

Pinot Gris, Willamette Valley, Oregon \$7

BROADBENT

Grüner Veltliner, Niederösterreich, Austria \$9

BEX

Riesling, Nahe, Germany \$8

SPARKLING WINE

KENWOOD YULUPA

California \$9

TAP BEER

NEW GLARUS SPOTTED COW \$4

MILLER LITE \$4

BOTTLED BEER

LAKEFRONT FIXED GEAR \$5

FURTHERMORE KNOT STOCK \$5

MILWAUKEE BREWING CO. FLAMING DAMSEL \$5

BEVERAGES

COFFEE \$2.50

THE REPUBLIC OF TEA \$5

darjeeling, decaf ginger peach, blackberry sage, passion fruit, pomegranate

VOSS BOTTLED WATER \$3

SAN PELLEGRINO \$3

SPRECHER ROOT BEER \$4

SPRECHER CREAM SODA \$4

MILK / CHOCOLATE MILK \$3



KANDINSKY

A RETROSPECTIVE



JUNE 5–SEPT 1, 2014

 Centre
Pompidou

This exhibition is organized by the Centre Pompidou, Paris, and the Milwaukee Art Museum.

“The artist must train not only his eye, but his soul.”

—Wassily Kandinsky (Russian, 1866–1944)

Wassily Kandinsky’s distinctive, abstract style made him one of the most influential artists of the twentieth century. He developed as an artist over a period of decades, during which he lived in Russia, Germany, and France. A leader of the European avant-garde, he was an innovative artist who sought to engage all the senses with his masterpieces—works alive with rhythm and color.

Café Calatrava chefs similarly seek to engage the senses through their craft—and have drawn inspiration from this modern master. Here our guests will find a locally sourced menu that pays homage to Kandinsky’s work, and the places he lived, through innovation and contrasting flavors—dishes with a colorful, jazzy flair. Enjoy!

SOUPS

SHCHI (VEGETARIAN)

Russian cabbage and garden vegetable – \$6

SOUP DU JOUR – \$6

IMPRESSIONS

Small, shareable plates

AMERICAN CAVIAR*

Boiled egg, dill, lemon crème fraîche, rye chips – \$6

ROAST CAULIFLOWER AND QUINOA

(VEGAN, GLUTEN FREE)

Toasted hazelnuts, leaf lettuce, parsley, sumac, lemon oil – \$8

MUSSELS WITH VODKA TOMATO SAUCE*

Artichoke hearts, capers, herbed breadcrumbs – \$9

MUSHROOM AND ASPARAGUS TART (VEGETARIAN)

Garlic butter, smoked gouda, red pepper coulis – \$9

CHEESE AND MEAT

A selection of locally sourced cheeses and meats, crackers, grapes, house jam – \$12

KANDINSKY COOKIE

Large sugar cookie with Kandinsky-inspired icing – \$4

SIDES

Sauce – \$.75

Roll – \$1

Chips – \$1.50

Salad – \$2

Pickled vegetables – \$3

Add chicken – \$3

Add steak – \$4

Add shrimp – \$6



IMPROVISATIONS

Full salads and sandwiches served with choice of spiced corn chips or citrus salad

WASSILY BURGER*

Beef patty (1/3 lb.), smoked gouda, red pepper relish, balsamic glaze, brioche – \$12

BAUHAUS BRAT BURGER

Bratwurst patty, sauerkraut, stone-ground mustard aioli, pretzel bun – \$13

CHEF’S GRILLED CHEESE (VEGETARIAN)

Wisconsin cheddar, provolone, and mozzarella cheeses, tomato, pesto, rye bread – \$10

BLUEBERRY CHICORY SALAD (VEGAN, GLUTEN FREE)

Frisée, radicchio, orange, toasted almonds, blueberry balsamic vinaigrette – \$11

SALADE OLIVIER (GLUTEN FREE)

Fingerling potatoes, boiled egg, baby carrots, pickle, green onion, peas, dill grapeseed mayo – \$12

CHOPPED GARDEN SALAD (VEGAN, GLUTEN FREE)

Chard, soybean, sweet corn, bell pepper, carrots, scallions, smoked paprika vinaigrette – \$13

MACERATED SAVARINS

Baked sweet dough, lemon crème fraîche, berries – \$6

COMPOSITIONS

Russian, German, and French inspired full plates

SHASHLIK*

Marinated pork and onion skewers, herbed spaetzle, apple borscht, lemon confit – \$13

PAN-SEARED PIKE PERCH À LA MEUNIÈRE

Fingerling potato, mushroom and spinach sauté, herb lemon butter – \$12

SPICED SALMON*

Fennel cashew salad, cucumber crème, bagel chips, beet “paint” – \$15

SEARED CHICKEN BREAST (GLUTEN FREE)

Fruited white rice, cider-braised red cabbage, sage citrus beurre blanc – \$14

STUFFED CABBAGE (VEGAN)

Quinoa and lentils, raisins, almonds, herbed breadcrumbs, vodka tomato sauce, balsamic glaze – \$13

LEMON CUSTARD* (GLUTEN FREE)

Spiced praline, lavender meringue, blueberry apple coulis – \$7

**Consuming raw or undercooked meats may increase your risk of food-borne illness.
18% gratuity included for parties of six or more. Limit four credit cards per check, please.*