

# Eat, Drink & Be Literary

MARLON JAMES

February 16, 2016

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## DINNER

Grilled Garlic Baguette

Baby Arugula Salad

dried cranberry, goat cheese crumble,  
sherry vinaigrette

Saffron Poached Salmon

Pan Seared Fossil Farms Chicken

chargrilled broccoli, caramelized onion soubise

Penne Pasta and Wild Mushroom

sun-dried tomato pesto

Assorted Cookies and Brownies

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## WINE

Pinot Grigio, Principato

Appealing fruit aromas mingle with delicate floral notes. Crisp, light and elegant, with alluring fruit flavors. A stylish and versatile wine.

Malbec, Portillo

Fresh flavors of red currant and black cherry supported by sweet, round tannins ending in a long finish with notes of cinnamon and cloves.

## CHEF

### Executive Tsering Nyima

GREAT PERFORMANCES BAMCAFÉ

Tsering Nyima joined Great Performances as BAMcafé's executive chef in 2010. His culinary experience is grounded in French, Indian, New American, German, Austrian, Chinese, and Japanese cuisines. Chef Nyima was born in eastern Tibet and left at age 14 for a life of exile in India, where he learned how to cook while at a Buddhist monastery. Nearly a decade later, he came to New York and mastered his cooking skills and knowledge under the guidance of Laurent Tourondel (BLT Steak, BLT Burger, Brasserie Ruhlmann), Gary Robins (Moko), Kurt Gutenbrunner (Wallse, Blaue Gans), and Tadeo Mikami (Hatsuhana).

## GUEST CHEF

### Matt Bolus

THE 404 KITCHEN IN NASHVILLE

Matt Bolus is Executive Chef of The 404 Kitchen in Nashville, TN. Chef Bolus takes a hands-on approach to his cuisine, insisting upon seeing, smelling, and tasting every ingredient that comes through the door. This enthusiasm has led to great success in his culinary career, from FIG in Charleston, to the kitchens of Flyte and Watermark in Nashville, and now to The 404 Kitchen. Bolus counts as his greatest professional success the restaurant's 2014 James Beard nomination for Best New Restaurant.

BAM