DINNER
Housemade Focaccia
Fava Bean Puree
Young Escarole Salad
Fennel, Red Onion, and Roasted Orange Vinaigrette
Pasta Norma
Eggplant, Tomato, Basil, and Ricotta Salata
Braised Chicken Thigh
Tomato, Fennel, Onions, Garlic, and Olives
Lamb Ragu
Soft Polenta and Pecorino
Assorted Italian Cookies

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.

DARRYL PINCKNEY
March 15, 2016

Executive Chef Tsering Nyima, BAMcafé
Guest Executive Chef Saul Bolton, Brooklyn Museum
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 (Wallsé, Blaue Gans), and Tadeo Mikami (Hatsuhana).

Saul Bolton is Great Performances’ Executive Chef at the Brooklyn Museum. Chef Bolton oversees BKM Bowl, BKM Café, and the Museum’s newly renovated restaurant opening this spring. He began his career in Portland, Oregon cooking at the Hawthorne Street Café. Chef Bolton has worked for James Beard Award-winning Chef Gordon Hamersley, and Chef David Bouley and Eric Ripert. In 1999, Chef Bolton and his wife opened the namesake Saul Restaurant in Boerum Hill, during which time they garnered and maintained a Michelin star (2005—2013) and two stars from The New York Times. Chef Bolton opened The Vanderbilt in 2010, Red Gravy in 2013, and is executive chef and co-owner of Brooklyn Bangers, an artisanal sausage company that he started in 2011.