**DINNER**

- Assorted Dinner Rolls
- Romaine Lettuce and Cherry Tomatoes
  Blue Cheese Dressing and Crispy Bacon
- Pan Seared Salmon with Lemon Beurre Blanc
  Sautéed Broccoli Rabe with Garlic (author's pick)
- Red Bliss Potato Salad
  Cucumber and Dill
- Slow Roasted Chicken
  Whole Grain Mustard Sauce
- Warm Sorghum Salad
  Pea Shoots, Poached Asparagus, and Shaved Asiago
- Assorted Cookies and Brownies

**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.

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Executive Chef Tsering Nyima, BAMcafé

ZADIE SMITH
March 22, 2016
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 (Wallå©, Blaue Gans), and Tadeo Mikami (Hatsuhana).