

# Georgia O'Keeffe Museum

Celebrating Ten Years 1997-2007

**From our 150-year-old territorial that served as barracks for Union officers during the Civil War,** we at O'Keeffe Café are proud to continue the heritage of Georgia O'Keeffe in Northern New Mexico. High desert? Yes, but a land of great bounty as well as serene beauty.

Our whole wheat bread is hand crafted locally by Sage Bake House. Our Elk Tenderloin is lean and beef-like in flavor. The Madelyn roses you see throughout our dining rooms are grown in a geothermal greenhouse in Animas, in Southwestern New Mexico. (No pesticides; they control aphids with spiders. None have made it to the Café.)

My own background involves the greatest of the world's wine: 20 years importing French wines to the US and then exporting Napa Valley wine to 100 countries. I pledge that our 220+ wines are chosen from the world's top 2%. Since the Seventies, the quality of international wine has surpassed the efforts of the past three centuries; this is wine's Golden Age. Be good to your heart, have a glass of wine.

Finally, our hope is that you enjoy a meal from a kitchen and serving staff that, like Georgia O'Keeffe's work, emanates from open hearts.

Michael O'Reilly, Proprietor

Cover: *Georgia O'Keeffe Hitching a Ride to Abiquiu* Photo: Maria Chabot  
(c) The Georgia O'Keeffe Museum, 1998

## Lunch

Soup of the Day Cup 5 Bowl 7

### Entrees

O'Keeffe Café Crab Cakes with Chipotle Aioli & Fresh Vegetables 15

Pan-Seared, Oven-Roasted North Atlantic Salmon Fillet over roasted  
fingerling potatoes, in Tarragon Beurre Blanc 18

Eggplant, Spinach, and Ricotta Cannelloni with Fresh Tomato and  
Basil Coulis 14

Buffalo Burger, with Applewood smoked bacon, Bleu cheese, roasted garlic  
aioli, lettuce, tomato and onion 16

Foie Gras au Torchon with citrus apple compote accompanied by 3 oz.  
Essencia Orange Muscat 2006 California Quady 25

Lobster Salad with Champagne Vinaigrette, sweet Pickled red onion,  
Avocado, crispy Shoestring Potatoes and Cashews 27

### Salads

Salad of Baby Greens tossed with toasted almonds and Strawberry &  
Balsamic Vinaigrette, 11

Spinach Leaves Tossed with Smoked Mushrooms, a Warm Roasted Red  
Pepper-Rosemary Vinaigrette, Herbed Goat Cheese with Almonds 11

Romaine Leaves with Sweet Olive Roasted Tomato Caesar Dressing,  
Feta, Kalamata Olives & Toasted Pine Nuts 11

Pan Asian Sashimi Salad with Ahi Tuna, crispy rice noodles and Wasabi  
Cashews, on mixed greens tossed with sesame ginger hoi sin vinaigrette 18

**Salad additions:** Grilled salmon or sliced grilled chicken 6

**Lift Black Album Leaf to turn page and learn more...**

## Sandwiches

Smoked Chicken BBQ Sandwich with Chipotle Potato Salad	13
Roasted Eggplant, Tomato & Onion, Basil Pesto, Sweet Tomato Relish on Sage Bakery Wheat bread**	11
New Mexico Cheese Steak, thinly sliced roasted beef, grilled onions, green chile, mushrooms and Melted jack cheese**	13
Cajun Rubbed Mahi-Mahi Sandwich with Avocado and Cucumber Relish**	12

### **\*\*Sandwiches served with either Baby Green or Spinach Salad**

Cup of Soup of the Day & any Half Sandwich	12
--	----

#### **Shangri-la® Fresh Brewed Iced Tea 2 ½**

Cappuccino 4 Double Cappuccino 6

Single Espresso 2 Double Espresso 4

Single Latte 4 Double Latte 6 Café au Lait 2 ¾

Mocha Latte 4¼ Double Mocha Latte 6 ¼ Coffee & Decaf 2 ½ Tea 2 ½

Imported Sparkling Lemonade 4 Pellegrino ½ liter 3 ½, liter 7 Fiji Water ½ liter 3 ½, liter 7

Coke, Diet Coke, Sprite 2 ½ Sparkling Cider (Non-alcoholic, Organic) Santa Fe Cider Co. 6½

Hot Chocolate 3 ½ I.B.C. Root Beer 2 ½

Per Santa Fe City Law, water is served to customers only on request.

Café and Museum Boardroom are available for Private Parties and Meetings.

#### ***Please, no separate guest checks.***

20% gratuity added to parties of 6 or more. We accept Visa, Master Card,

American Express, Discover & Local Checks

Michael O'Reilly Proprietor

Drew Sharpless General Manager

Laurent Rea Executive Chef

217 Johnson Street, Santa Fe 87501

Phone: (505) 946-1065

Fax: (505) 992-1067

e-mail [admin@okeeffecafe.com](mailto:admin@okeeffecafe.com)

[www.okeeffecafe.com](http://www.okeeffecafe.com)

### **At Lunch**

**Have your Parking Voucher Stamped and Receive \$3**

**Oily Boid Special Seven Nights: Dinner 5-6 p.m.**

**Any Appetizer, Entrée and Dessert \$35**

