



The Art of Light Dining

Ralph Brennan raises the museum café to an art form

If Café Noma could have an alter name [not ego!] for its restaurants – it might be ‘The Observer,’ for this is a space that glorifies the visual experience, from gazing out the soaring windows on to the historic grounds of City Park, to taking in the glorious paintings and sculptures throughout the New Orleans Museum of Art. The artistry found in Café Noma’s seasonal dishes is no less inspiring. The Ralph Brennan family-run restaurant exemplifies all that is exceptional about its museum site, established for well over a century.

Café Noma is one of the city’s exciting new restaurants specializing in tapas style appetizers and bigger plates – created with seasonal produce and presented in clever, contemporary style, but keeping true to traditional tastes. Think *Mediterranean Onion Tart with Tomato Confit, Goat Cheese Mousse, and Black Olive Purée* or a *Blueberry & Arugula Salad with Toasted Pecans, Ricotta Salata Cheese, and a Blueberry-white Balsamic Vinaigrette*. There is no need to convince you that this is a “catch” for lunch with a *Roasted Gulf Shrimp & Panzanella Salad with Ciabatta Croutons, Kalamata Olives, Capers, Tomatoes and Basil*, all tossed in a *Balsamic Vinegar and Goat Cheese Cream Sauce*, or the *Bruschetta* featuring a generous topping of *House Cured Salmon with Cucumber, Cream Cheese, Red Onions, and Capers*.

Chef Chris Montero is passionate about working with artisan suppliers and local family run farms, embracing the philosophy of the museum that glorifies the local craftsmen and artists in the community. The *Charcuterie and Cheese* selection is one part of the menu that clearly highlights the local farmers. It also trickles down to the *Flatbread Pizzas*, where market driven vegetables sprinkle across the flattened, crispy dough—from the daily special to the signature choice—*Roasted Garlic, Sweet Peppers, Caramelized Onions, and Manchego Cheese*. The salads are an excellent value—hand tossed and full of chopped seasonal offerings. For only \$8.50, feast on the *Pear & Bacon Salad with Goat Cheese, Spinach, Spiced Walnuts, and a Sweet Garlic Vinaigrette*, or for a few cents more, try the popular combination of *Roasted Chicken and Blue Cheese Salad* on a bed of *Romaine with Tomato, Boiled Egg, Hearts of Palm, Bacon, and a Parmesan-Ranch Dressing*.

Ralph Brennan has mastered the artistry of creating an atmosphere for relaxation, with an inspired menu to match.

Café Noma is open Tuesday-Sunday from 10AM-5PM, and Fridays from 10AM-9PM.

For more information:

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