

Dear Guest,

I would like to provide you with some helpful information regarding a Chef's Table dining experience in the Mitsitam Café.

Upon entering the National Museum of the American Indian through the main entrance, your group will go through security and enter what is known as the Potomac Atrium. Our café is located toward the back of the museum on the ground level.

Executive Chef Jerome Grant or a member of the Café staff will greet your group and give a brief overview of the Mitsitam, its features and history. We will discuss the layout of the café, its menu and the five stations: Mesoamerica, Northern Woodlands, South America, Northwest Coast and Great Plains.

Tables will be reserved for the group and we will be happy to answer any questions you or your guests may have while dining. Below, please find a few Chefs' Tables options. We are happy to customize these options to meet your specific needs and enhance your experience. Please note, Chef's Tables reservations are subject to Chef availability and seasonal business obligations.

We greatly appreciate the opportunity to host your group and thank you for considering Mitsitam Café and our Chef's Table Options.

Sincerely,
Jerome Grant
Restaurant Associates
Executive Chef, National Museum of the American Indian
JGrant@restaurantassociates.com
202.633.7042

Option One

Pitchers of Agua Fresca

Bowls of Tri Color Tortilla Chips Chefs Choice Salsa and Guacamole

11.95 per person

Guest then goes to the Café for Lunch (Vouchers can purchased through café)

Option Two

Pre-Set on Dining Table

Bowls of Tri Color Tortilla Chips Chefs Choice Salsa and Guacamole

Set Family Style

Two Seasonal Appetizers

Choice of Two Entrees with Chefs Choice of Two Side Dishes

Two Seasonal Desserts

Seasonal Agua Fresca and Bottled Waters

\$32.95 per person

Option Three

Native American Style Small Plates

Pre-Set on Dining TableBowls of Tri Color Tortilla Chips
Chefs Choice Salsa and Guacamole

Two Seasonal Agua Frescas and Bottled Water

First Course
3 Seasonal Soups Chefs Choice

Second CourseThree Seasonal Appetizers

Main Course Two Entrees Three Sides Dishes

Dessert

Two Seasonal Desserts Coffee or Tea

\$55.00 per person