

EAT AUG 22-30 DRINK MOVIE

Enjoy mouthwatering menu items inspired by the foodie films in MoMA's theaters this week. The Modern is excited to celebrate *Carte Blanche: Dieter Kosslick, the Culinary Cineaste* with special food-and-film pairings developed by Berlin International Film Festival Director Dieter Kosslick and Chef Gabriel Kreuther.

Reservations made seven or more days in advance include two complimentary tickets to the accompanying film. Call (212) 333-1220 to reserve.

Suggested food/film pairings...

Big Night MON, AUG 22, 7:00 PM	Sepia Risotto with Gold Leaf.....22
Jiro Dreams of Sushi Followed by panel with Ruth Reichl, Gabriel Kreuther, and others TUE, AUG 23, 4:00 PM	Crudo Trio.....18
Mostly Martha WED, AUG 24, 4:00PM FRI, AUG 26, 7:00 PM	Vitello Tonato.....24
Sideways WED, AUG 24, 7:00 PM FRI, AUG 26, 4:00 PM	Three Expressions of Pinot Noir, Paired with Charcuterie.....26 <i>Domaine Cornu "Les Barigards," Bourgogne, France, 2008, with Vella Dry Jack cheese;</i> <i>Becker Pinot Noir Estate, Pfalz, Germany, 2008, with Iberico Ham;</i> <i>Copain Gouttes d'Art, Anderson Valley, CA, 2009, with Quail Terrine</i>
Babette's Feast THU, AUG 25, 7:00 PM	Blini with Crème Fraîche and American Sturgeon Caviar.....32
Ratatouille SAT, AUG 27, 1:30 PM	Ratatouille Panna Cotta with Yellow Tomato Coulis.....16
Harvest SAT, AUG 27, 4:00 PM SAT, AUG 27, 7:00 PM	Eckerton Hill Farm Heirloom Tomato Terrine.....17
Kings of Pastry MON, AUG 29, 7:00 PM	Trio of Desserts.....15

Please note that food purchases are not required for admission to film programs. For a full schedule of screenings, visit MoMA.org/film.