

Paravicini

87/505

chef k~~m~~x kurt wolfe at cafe kira
food photographed info, inside

Photographer

COLOR

505
Neg. No.

PHOTOGRAPHIC WORK ORDER

INTER-OFFICE

Birmingham News

Photographic Department

(THIS SIDE TO BE FILLED OUT BY PERSON REQUESTING SERVICE)

Date of Assn. Fri, 3-20 Time 2pm No. of Photos 1 or 2
Column _____ Photos Used on: _____ Time or
Layout _____ News () Day or Date 3-31 Edition a.m.

To work with _____ Authorized Signature O'Hara
Photographer _____

Meet at: Assignment () City Room () Dept. Charged L/S

SUBJECT Photo of Kurt Walfer
chef at Cafe Kira - new
restaurant next door to
Pickwick Hotel with a
presentation of food -

ADDRESS Cafe Kira - 20th St. South

REMARKS next to Pickwick Hotel

He will have chef's gear
on - Select nice background.

Might do closeup of food,
too - Please find out what
food you shoot - Thanks

(Photo identification and costs listed on back this order)

PHOTO IDENTIFICATION

To be filled in by Photographer

Fully identify each photo. List persons appearing in Photo.

Left to right. 1st row: sitting or standing

①.

Left -

Breast

1. Chicken Kira with provolone
chees, prosciutto, asparagus

2. Long Island Duckling with
cassis sauce

3 Roast pork tenderloin with
shallots, chablis and red
pepper sauce

② Kurt Wolf, Certified Executive Chef
Proprietor / Executive Chef

REMARKS

Café Kira

Evening
Menu

Cafe Kira has
a wonderful
wine selection

1025 20th Street South Birmingham, Alabama Phone 933-2012

Appetizers

- Fresh shucked oysters 1/2 dz. \$2.95 1dz. \$4.95
Gulf Shrimp with crab fingers and creole remoulade sauce \$4.75
Salmon Carpaccio on cucumber topped with domestic caviar \$4.50
Smoked salmon with Belgian endive, cream cheese and caviar \$3.75
Escargot stuffed in red potatoes, baked with herbs and garlic \$3.50
Mushroom caps filled and baked with herbs and spinach \$3.50
Ragout of sweetbreads with wild mushrooms \$4.50
Seafood ravioli in champagne lobster sauce \$4.75
Southern style seafood gumbo with rice \$3.25
Pate or terrine made by our chef \$3.25
Oysters Rockefeller 1/2 dz. \$3.75
Soup du jour \$2.50

Salads

- Napa Valley salad with a mixture of fresh leaves served with virgin olive oil dressing and sunflower seeds \$2.25
Sonoma County salad with fresh mozzarella cheese, olives, sliced tomatoes and a strawberry vinegarettée \$3.50

Entrees

- Farm raised catfish fillet in an etouffee sauce with bay shrimp \$11.75
Mesquite grilled salmon with shitake mushrooms and herbs \$12.75
Sea Scallops sauteed in a light saffron sauce \$12.75
Gulf Shrimp grilled and seasoned with basil butter \$14.50

Chicken breast Kira - deboned breast with provolone cheese, prosciutto, asparagus rolled, breaded and fried \$11.75

Long Island Duckling, split and deboned, seasoned with ginger and served with cassis sauce \$14.50

Mesquite grilled chicken breast and shrimp with herb lemon-lime juice \$13.25

Medallion trio of beef, veal and pork served with appropriate sauces \$14.50

Roast pork tenderloin with shallots, chablis and red pepper sauce \$12.75

Cafe Kira New York strip, or filet mignon served with sauteed mushrooms caps and bernaise or bordelaise sauce \$14.75

All entrees are served with fresh vegetables of the day

*Each day our chef creates exciting specials.
Your server will explain them to you.*

Desserts

- Baked brie with seasonal fruit \$3.50
Glazed fruit salad, sauce Anglais \$2.75
Hot bread pudding with bourbon sauce \$2.75
Warm crepes with hazelnuts and chocolate sauce \$3.00
Black and white chocolate mousse on a raspberry coulis \$3.25
Ice cream & sherbert \$2.25
Ice cream log with hot fruit sauce \$2.95
Ice cream neopolitan with raspberry coulis \$2.95
Floating island with grand marnier cream \$3.25
Glazed pineapple madagascar \$2.50
Apples en croute \$2.75
Chocolate fudge cake with hot chocolate sauce \$2.95

Try one of our popular after dinner
coffees or drinks

Credit cards accepted - 15% gratuity added for parties of 6 or more.

3/10/87