



**Welcome to the Des Moines Art Center.**

**We are pleased to present**

**GRAVITY AND GRACE**

**Monumental Works by El Anatsui**

October 25, 2013 – February 9, 2014

Anna K. Meredith Gallery / I. M. Pei building

Richard Meier building

The celebrated work of El Anatsui strikes a rare combination of stunning beauty, fascinating communal process, and deep metaphorical and poetic meaning. A global artist, Anatsui draws on artistic and aesthetic traditions from his birth country of Ghana, his home in Nigeria, and various Western art forms. Anatsui's work is about transformation. Using found materials such as printing plates, condensed milk tins, and aluminum liquor bottle caps allows the artist full freedom to improvise and invent.

*GRAVITY AND GRACE: Monumental Works by El Anatsui* is organized by the Akron Art Museum and made possible by a major grant from the John S. and James L. Knight Foundation.

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More information at [desmoinesartcenter.org](http://desmoinesartcenter.org)

El Anatsui, *Gli (Wall)* (detail), 2010  
Aluminum and copper wire, dimensions variable  
Installation at the Akron Art Museum  
Courtesy of the artist and Jack Shainman Gallery, NY

## CAIRNS OF COMFORT

ALL SOUPS SERVED WITH FRESH BAKED BREAD

**Soup du Jour** cup \$4 bowl \$6

**Organic Chicken Noodle Soup** cup \$4 bowl \$6

## FROM THE GARDEN

ADD A CUP OF SOUP + \$3

**Heirloom Tomato Salad** \$10 VV GF

Red onion, fresh basil, balsamic vinaigrette

**Artisan Lettuce Salad** \$11

La Quercia Prosciutto Americana, walnuts, croutons, blue cheese dressing

**Red Beet Salad** \$9 V GF

Goat cheese, honey, fresh greens, raspberry vinaigrette

## HANDS ON

ALL SANDWICHES COME WITH CHOICE OF  
CUP OF SOUP OR SIDE SALAD

**Toasted Cheese and Fig** \$10 V

Aged cheddar cheese, fig jam, country white bread

**Pulled Pork Wrap** \$10

Teriyaki-sesame sauce, cilantro, lime, tortilla

**La Quercia Melt** \$12

La Quercia Prosciutto Americana, brie, sweet mustard, toasted country white bread

## MAJOR EXHIBITION

ADD A CUP OF SOUP OR SIDE SALAD +\$3

### **Salmon Risotto** \$13

Fresh greens, lemon, parmesan

### **Pasta Marinara** \$10 V

Penne pasta, tomatoes, fresh basil

### **Confit Duck Leg** \$16 GF

Creamed potatoes, port jus, berry compote

### **Chef's Casserole** \$14 GF

Sautéed filet mignon, mushrooms, onions, potatoes, smoked bacon, fried egg

## GOURMET PLATES

### **Three Cheese Plate** \$12 V

Selection of cheeses, bread, accoutrements

### **Smoked Salmon Platter** \$11

Capers, lemon, aioli

### **Petit Charcuterie** \$14

Two cured meats, paté, pickles, mustard

## DESSERT

### **Daily Selection** \$6

## BEVERAGES

Perrier / Evian \$3

Iced Tea / Coke / Diet Coke / Sprite / Ginger Ale \$2.50

Grounds for Celebration French Press Coffee \$4

San Pellegrino Limonata / Orange \$3

Dry Soda \$3

Wine / Beer / Cocktails

**Thank you for not taking your food  
or beverages into the museum.**

## RESTAURANT HOURS

### **Tuesday / Wednesday / Friday / Saturday / Sunday**

Full Menu / 11 am (Noon Sunday) – 2 pm

Gourmet Plates / served until 3 pm

### **Thursday**

Full Menu and Gourmet Plates / 11 am – 7 pm

Special Prix Fixe Dinner Menu / 5 – 7 pm

V Vegetarian / VV Vegan / GF Gluten Free

CONSUMER ADVISORY Thoroughly cooking foods of animal origin such as beef, lamb, pork, poultry, fish, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information.