

## **TASTE Restaurant at the Seattle Art Museum Paints a New Canvas for the Downtown Dining Scene**

SEATTLE, August 6, 2007 –When the newly expanded Seattle Art Museum opened its doors on May 5, the galleries were not the only attractions. TASTE Restaurant culminates the museum’s vision for a space that is contemporary yet inviting and the culinary commitment of a team of chefs who believe uncomplicated food doesn’t have to sacrifice quality.

Part of the unique environment is the Private Dining Room where there is an installation by local artist Jeffry Mitchell. Mitchell has created a whimsical, all-white environment that includes wall painting, decorative shelving, and the artist’s distinctive ceramic sculptures which has made the private dining room at TASTE an inviting and invigorating space to inhabit.

General Manager, Danielle Custer, oversees a staff that includes executive chef, Christopher Conville, and director of restaurant operations, Marty Bracken. Together, they have forged relationships with Northwest farmers and producers in order to bring the best seasonal and sustainably-grown foods to the table. Some of the region’s most widely recognized farms, including Skagit River Ranch and Full Circle Farms, will supply TASTE.

To celebrate this local connection Custer partnered with Townshend Cellars in Eastern Washington to create two signature table wines – Masterpiece Red and Masterpiece White. These will be available in addition to the exclusively Northwest list of other wines and beers. The wine list emphasizes accessibility with reasonable pricing and choices categorized by flavor profile.

Conville, who was named “chef to watch” in the April 2007 issue of Seattle Magazine, delights in the chance to share his style of mindful cuisine with museum goers, as well as the general public: TASTE will be accessible from its own entrance on First Avenue. The menu will offer small and large plates. The Flight and Bites menu features pairings of Northwest wines and complementary bites of current dishes, which will include everything from woodstone pizzas to perfectly grilled wild seafood and pasture-finished meats.

TASTE, operated by Bon Appétit Management Company, will serve lunch, dinner, and a happy hour menu. To accommodate busy schedules, lunch service will be modified to allow customers to order at the counter and have their meals delivered to their tables. Dinner will be full-service.

**TASTE Restaurant**  
Seattle Art Museum

Hours (Tuesday – Sunday):  
Lunch – 11 a.m. to 3 p.m.  
Bar – 3 p.m. to close  
(Happy Hour – 3 p.m. to 6 p.m.)  
Dinner – 5 p.m. to 10 p.m.  
[www.tastesam.com](http://www.tastesam.com)

**TASTE** Restaurant will be open from 11:00 a.m. to 10:00 p.m., Tuesday through Sunday. Hours, like food, are subject to seasonal change. For more information about **TASTE** Restaurant at the Seattle Art Museum and other locations – **TASTE** Café at the Seattle Asian Art Museum and the Olympic Sculpture Park, as well as **TASTE** Events, the exclusive caterer for all three Seattle Art Museum venues, visit [www.tastesam.com](http://www.tastesam.com).

**About Bon Appétit Management Company**

Bon Appétit Management Co. is an onsite restaurant company offering full food service management to corporations, universities and specialty venues. Bon Appétit is committed to sourcing sustainable, local foods for all cafés throughout the country. A pioneer in environmentally sound sourcing policies, Bon Appétit has developed programs with the Environmental Defense, the Monterey Bay Aquarium’s Seafood Watch, the Humane Society of the United States, and other leading conservation organizations. Bon Appétit has more than 400 cafés in 28 states, including the Art Institute of Chicago, the de Young Museum in San Francisco and the Getty Center and Villa in Los Angeles. For more information on the Bon Appétit Management Company, visit [www.bamco.com](http://www.bamco.com).