



DC Arts Center
2438 18th Street NW, Washington, DC 20009
(202) 462-7833 www.dcartscenter.org

Greetings,

The District of Columbia Arts Center (DCAC) cordially invites you to participate in ***Cuisine des Artistes***, our exciting bi-annual fundraising event designed to strengthen and build awareness for DCAC's ongoing visual and performing arts programs.

What is *Cuisine des Artistes*?

Showcasing the talents of local area chefs and artists, ***Cuisine des Artistes*** is a *dinner happening*. In this rare union, gastronomical, visual, theatrical and literary artists join forces to create a feast for the senses featuring the most delicious edible art. With entertainment by performing artists, design by visual artists, and food created by culinary artists, ***Cuisine des Artistes*** is more than an event, it's a phenomenon.

The evening unfolds in three stages. We start at 6:30 with a cocktail hour accompanied by music and a stunning selection of appetizers and hors d'oeuvres created and prepared by visual artists and presented by the artists themselves in the serene garden of the fabulous Meridian House. Around 7:45 the main course event is unveiled: tapas-style samplings of chef-artist creations presented at 6 - 10 stations with patrons moving from place to place to make their own unique feast. We carefully pair our guest chefs with visual artists who create an artistic environment from which to serve the chef's creations. They work together over the course of two to four weeks to brainstorm and try and discover how they might best complement each other. Finally, desserts and coffee are offered at two to three similar stations accompanied by performances by musicians, poets, and performance artists.

During the dinner portion of the evening we present the Herb White Award. Herb was a founder and major patron of DCAC and this award was created to honor the memory of Herb by recognizing an individual who has contributed to the arts community in Washington without public acclaim or fanfare. This year's honoree is Bruce Kogod. ***Cuisine des Artistes*** is always the highlight of the season and a delightful way to usher in the spring.

Why should I participate?

Cuisine Des Artistes is a wonderful experience for any chef who is interested in exploring an unusual collaboration related to food presentation. Each chef is teamed up with an artist who either works with you on creating food or will physically construct an environment for the edible art. Past teams have created tablecloths made from actual sod, embedded intricate

designs into sushi, had food served directly off their bodies, and made cakes with Pollack-esque chocolate drip art. The artwork directly complements your cuisine and is created with your input.

The experience itself is only the beginning of the benefits that arise as a result of participation in ***Cuisine Des Artistes***. Involvement results in exposure to some of Washington's most elite and proficient diners, business owners, and art enthusiasts. The event usually garners a good bit of press attention, as well. But most of all, it's a great night with great people and a lot of fun.

Who has participated in the past?

We have been very fortunate to work with some of Washington's finest establishments. As an event with established credibility, ***Cuisine Des Artistes*** attracts throngs of Washingtonians who are restaurant savvy and are looking to explore different eateries and cuisines. Restaurants and chefs who have participated include: Gustavo Huapalla of Rumba Café, Kenneth Hughes of Open Kitchen, David Shewmaker of Meridian Pint, Bev Eggleston of EcoFriendly Foods, Tom Brown of The Passenger, Rock Harper of DC Central Kitchen, Dean Gold of Dino, Bart Seaver, John Wabeck, Joshua Whigham, Antonio Burrell, Troy Walker, Café Saint Ex, Zaitinya, Firefly, Oya Restaurant & Lounge, Café Atlantico, Viridian, Circle Bistro, Mercado, and Tabard Inn, just to name a few.

Cuisine Des Artistes also gives us the opportunity to showcase some of Washington's best artists, some with high profiles, while others are just getting their start. Over the past years we've had works by Megan Blafas, Chanan Delivuk, Cory Oberndorfer, Ellen Hill, Ellington Robinson, Rebecca Kallem, Jessica van Brakle, Kimqueen Zu, Lisa Rosenstein, Sondra Arkin, Stefanie Fedor, Judy Bryon, Chajana DenHarder, Victoria Greising, Eve Hennessa, Chandi Kelley, Isabel Manalo, and Michael Matason. Margaret Boozer, Heather Rowe, Chad Houseknecht, Tom Kochel, David Ottogalli, Anita Walsh, Byron Peck, Kate Damon, Linda Hesh, Bridget Sue Lambert, John Antone, Laurel Hausler, Trish Tillman, Jessie Lehson, and Sam Scharf.

When is it?

Thursday, June 23, 6:30 – 10:00 pm.

Where is it held?

This year's event will be held at Meridian House, at 1630 Crescent Place, NW. Built in 1921, this French styled mansion offers three large reception rooms, a library, beautiful gardens, a two storey entrance foyer with double stairway, and ample parking.

How much does it cost to attend?

Admission this year's ***Cuisine Des Artistes*** is \$150 for DCAC members and \$175 for non-DCAC members.

What does it cost me?

We ask that each restaurant that participates provide the chef (or server) to serve and enough food to accommodate 200 guests with sample size portions. We provide the plates and eating

utensils, but the restaurant needs to provide any serving equipment necessary, including chafing dishes, platters, ladles, serving spoons, etc. There is no kitchen on site, so all food must arrive ready to serve. The artist will provide all of the materials for the display. The entire station will be situated on a 6' banquet table. We typically load in to the venue between 4:00 and 5:30 pm on the day of the event and you should plan to be there until around 10 pm.

Who's in so far?

We are just getting started, but we already know Dean Gold of Dino's Grotto and Gustavo Huapall of Rumba Café will be returning for their third and sixth times respectively as well as Sam Atkins from Sally's middle name.

I'm not able participate by sending a chef? Are there other options?

Yes. A silent auction during the event will give guests the opportunity to bid on dinner with a participating artist. Restaurants that donate dinner for four to be auctioned off during the event will be included in all of the event's publicity material and reach a large audience of potential patrons.

What is DC Arts Center?

DCAC is a 25-year-old nonprofit organization dedicated to supporting budding artists in the Washington, D.C. area. Located in the heart of Adams Morgan, our 750 square foot gallery and 50 seat theater provides a professional venue for visual and theatre artists. DCAC also provides a structured program through which artists in all media can practice both the craft and the business of art. Today the arts center is one of the only grassroots organizations available to artists looking to break into the mainstream. *Cuisine des Artistes* is just one of the fundraising events that allows DCAC to sustain its tradition of supporting local arts and artists.

We look forward to hearing from you about future participation in this exciting event. For more information give me a call at the office at (202) 462-7833, on my cell at (202) 379-5601, or send an email to bstanley@dcartscenter.org and I will put you in touch with the cuisine coordinator for the evening.

Thanks!

Sincerely,

B. Stanley
Executive Director
District of Columbia Arts Center