

THE MODERN

The Modern: The Modern is a new fine dining restaurant located at the Museum of Modern Art. The restaurant features the original French-American cuisine of Alsatian-born Chef Gabriel Kreuther, with desserts by Marc Aumont. In addition to the dining room, which overlooks the Abby Aldrich Rockefeller Sculpture Garden, The Modern includes The Bar Room, a more casual dining and bar area, as well as a seasonal outdoor terrace and two private dining rooms. A separate street level entrance on West 53rd Street allows guests to enjoy the restaurant and bar beyond Museum hours.

Address: 9 West 53rd Street, between 5th and 6th Avenues, NYC 10019 (*a new address created for the restaurant!*)

Opening Date: January, 2005 (*Until then, we will offer a limited casual lunch for Museum visitors only*)

Owners/Operators: Union Square Hospitality Group: Danny Meyer, David Swinghamer, Michael Romano, Richard Coraine and Paul Bolles-Beaven.

Project Development: David Swinghamer **Executive Chef:** Gabriel Kreuther **General Manager:** Peter Godoff
Managing Director: Ana Marie Mormando **Pastry:** Marc Aumont **Beverage Director:** Karen King
Uniform Design: Yeohlee

Architecture & Design: **Bentel & Bentel, Locust Valley, NY**
Inspired by the Bauhaus movement, The Modern is elegant, open, and filled with light. The restaurant is located at the intersection of MoMA's various buildings: the 1939 International Style Building by Philip L. Goodwin and Edward Durell Stone; the 1964 Philip Johnson addition; and Yoshio Taniguchi's 2004 building. The restaurant's design is harmonious with each of the original spaces, yet has its own unique style and character. Signature elements of The Modern include a luminescent glass wall sweeping diners into the restaurant and a 46-foot marble bar floating above a lighted glass base, with a stunning glass wine wall holding 2200 bottles. The restaurant is adorned with Danish furniture and tableware from top modernist designers including Arne Jacobsen, Hans Wegner, Sidse Werner, Paul Kjaerholm, and more; a selection of the tableware and furniture were provided with the support of the Royal Danish Consulate General, and many of the pieces appear in MoMA's permanent collection.

Art: The dining room looks onto 31 sculptures in the Abby Aldrich Rockefeller Sculpture Garden. The one piece of art hanging in the restaurant is a photograph entitled, "Clearing," by German artist Thomas Demand. The 8' x 36' image of a forest connects The Bar Room with the Sculpture Garden outside.

Dining Room Menu: Chef Kreuther's original menu will offer a tasting journey of seasonal ingredients and pure, clean, intense flavors. A prix-fixe menu will be offered at dinner, while lunch will be à la carte. Appetizers will feature Big Eye Tuna and Diver Scallop Tartare; Roasted Wild Mushroom Soup with Crispy Black Winter Truffle Ravioli; Chilled Maine Lobster with Radish Salad and Pepper Celery Sorbet. Main courses will include Chatham Cod studded with Chorizo; Pennsylvania Lamb Loin; and Fresh Niman Ranch Bacon cooked in a Cocotte with Salsify and Black Winter Truffles.

Bar Room Menu: Inspired by Chef Kreuther's Alsatian roots, the Bar Room features small and large plates including Fines Herbes Salad with Roasted Goat Cheese wrapped in Bacon; Scallops with Poppy Seeds and Arugula Juice; Truffled Walleye Pike Sausages with Lobster Sauce; Spaetzle and Lentil Ragout with Spice Roasted Quail; and Tart Flambee

The Bar: The Modern offers a carefully chosen international wine list (deep in Alsatian selections) including wines by-the-glass, and an innovative cocktail menu.

Seating Capacity: Bar Room: 100. Dining Room: 85. Seasonal Terrace: 45.

Private Dining: Overlooking the Sculpture Garden, the private dining room can seat up to 64 people, and can also be configured into two smaller spaces seating 32 people each.

Hours of Service: *Official opening Jan. 2005 (Beginning Nov. 20, a limited lunch menu will be served for Museum visitors)*

THE BAR ROOM

Mon-Sat., 11:30 a.m. – 11:30 p.m.

Sun., 11:00 am – 10:30 p.m.

MAIN DINING ROOM

Lunch: Mon.-Fri., 12:00 – 2:30 p.m.

Dinner: Mon.- Thurs., 5:30 – 11:00 p.m.;

Fri. and Sat. 5:30 – 11:30 p.m.; Sun. 5:30-10:30 p.m.

Contact Information: Reservations: 212-333-1220 or www.opentable.com

CAFE 2 FACT SHEET

- The Cafe:** Located in the newly renovated and expanded Museum of Modern Art, Cafe 2 offers the rustic Italian cooking of the Roman “cantinetta” or “rosteria.” Taking the museum cafeteria to sophisticated new heights, Executive Chef Marc Alvarez will offer guests an array of delicious and seasonal Italian foods including handmade pastas and pizzas, cured salumi, artisanal cheeses, panini and tramezzini, salads, soups, and simple desserts. Orders are placed and paid for at the bar, and then ported and served to guests at communal tables. Museum visitors can also take a quick break in the espresso bar to relax and recharge after an enriching day of viewing art.
- Design:** Designed by Bentel & Bentel, the open, minimal and modern space overlooks the Abby Aldrich Rockefeller Sculpture Garden. Signature design elements include a stunning, room-length refrigerated glass case that appears to float above the floor; a walk-in refrigerated glass room housing salumi and cheeses; a vintage 1932 red Berkel prosciutto slicer; and floor-to-ceiling windows overlooking the Sculpture Garden.
- Address:** 11 West 53rd Street, NYC 10019
- Opening Date:** November 20, 2004
- Project Development:** David Swinghamer
- Executive Chef:** Marc Alvarez
- Managing Director:** Ana Marie Mormando
- Pastry:** Marc Aumont
- General Manager:** Will Guidara
- Beverage Director:** Karen King
- Architecture & Design:** Bentel & Bentel, Locust Valley, NY
- Uniform Design:** Yeohlee
- Wine:** All-Italian wine list with selections available by the glass, *quartino* bottle.
- Seating Capacity:** 148 seats
- Hours of Service:** Wed.-Mon. 10:30am – 5:30pm; Closed Tues.; Fri. 10:30am-7:30pm
- Particulars:** Open to Museum visitors only; all major credit cards welcomed; casual attire.

TERRACE 5 FACT SHEET

- The Cafe:** Located in the newly renovated and expanded Museum of Modern Art, Terrace 5 is a full-service chocolate and dessert cafe where guests can also indulge in savory sandwiches, cocktails and wine. Contemporary and sophisticated, the jewel box of a cafe is situated adjacent to the painting and sculpture galleries, and enjoys a spectacular fifth-floor view of the Abby Aldrich Rockefeller Sculpture Garden and the city. Terrace 5 features Danish furniture and tableware from leading modernist designers and manufacturers.
- Address:** 11 West 53rd Street, New York, NY 10019
- Opening Date:** November 20, 2004
- Project Development:** David Swinghamer
- Executive Chef:** Marc Alvarez
- Managing Director:** Ana Marie Mormando
- Pastry Chef:** Marc Aumont
- General Manager:** Will Guidara
- Beverage Director:** Karen King
- Architecture/Design:** Yoshio Taniguchi
- Uniform Design:** Yeohlee
- The Menu:** Chocolates from leading artisanal chocolatiers including Marc Aumont and Chocolate Moderne, hot chocolate with homemade marshmallows, ice cream coupes, cakes and tarts, as well as open-faced sandwiches such as Big Eye Tuna, Bottarga and Shaved Celery; Egg Salad Pancetta and Radish Sprouts; and Mortadella Buffalo Mozzarella and Arugula.
- Wine List:** Focused, simple and great value
- Seating:** 60-seat dining room; 40-seat seasonal outdoor terrace
- Hours of Service:** Mon., Wed., Thu., Sat & Sun. 10:30 a.m. – 5:00 p.m.
Tuesday CLOSED
Friday 10:30 a.m. – 7:00 p.m.
- Particulars:** Open to Museum visitors only; all major credit cards welcomed; casual attire