



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*?

Cuisine des Artistes is a unique event that showcases the talents of local area chefs and artists who collaborate to create fantastic display stations with tantalizing samplings of the chef's creations. 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. 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. Finally, desserts and coffee are offered at two to three similar stations accompanied by performances by musicians, poets, and performance artists. This year marks a new addition to the evening, the presentation of the Herb White Award, designed to honor an unsung person who has given of their time and energy beyond the call of duty to benefit the arts in Washington.

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, 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.

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: **Café Saint Ex**: Bart Seaver, **Zaitinya** , **Firefly**: John Wabeck, **Oya Restaurant & Lounge**, **Café Atlantico**: Joshua Whigham, **Rumba Café**, **Viridian**: Antonio Burrell, **Circle Bistro**, **Merkado**: Troy Walker, 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: 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.

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 \$100 for DCAC members and \$120 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.

What is DC Arts center?

DCAC is a 19-year-old nonprofit organization dedicated to supporting budding artists in the Washington, D.C. area. 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 our 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