



CULINAIRE

Distinctive Dining & Hospitality Management

Contact: Bill Thompson, President
214.754.1822
bthompson@ciemail.com

Business Communiqué

from the desk of **Bill Thompson**

Our own Executive Chef John Krattenmaker of the American Swedish Institute curated
A Night at the Chef's Table
in honor of Chef Magnus Nilsson
Friday, June 3 2016

MAGNUS NILSSON is the head chef of Fäviken Magasinet restaurant in Sweden and author of the cook-books Fäviken and The Nordic Cookbook (Phaidon, 2012/2015). Fäviken just earned two 2016 Nordic Michelin stars and is ranked in the San Pellegrino World's 50 Best Restaurants list. Nilsson is featured in the Emmy Award-winning US PBS-TV series, *Mind of a Chef*, and the Netflix documentary series, *Chef's Table*. In 2015, Magnus Nilsson was awarded the White Guide Global Gastronomy Award.

In his first-ever Minneapolis appearance, Chef Magnus Nilsson arrived in person to debut his work as a photographer in "Nordic: A Photographic Essay of Landscapes, Food and People." The 30-piece, large-format exhibition of photographs runs June 2-August 14, 2016 at the American Swedish Institute's Osher Gallery and Turnblad Mansion Galleries.



A Night at the Chef's Table featured a distinctive menu and libations curated by FIKA chef John Krattenmaker with special guest chefs Tim McKee of Libertine, Ryan Cook of Sea Change, Alex Roberts of Restaurant Alma and Brasa, and Jim Christiansen of Heyday. This sold out event was magnificent, as you might expect from an array of the Twin Cities finest talent.

