



# CULINAIRE

Distinctive Dining & Hospitality Management

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## From Bloomberg:

### A New Reason to Go to a Museum? The Food

Seven of the best spots around the world that go beyond cafeteria-style dining.

by Adam Erace, February 16, 2017, 9:59 AM CST

As museums become ever more expensive to build—and to visit—it makes sense that the stereotype of the museum café is also undergoing a metamorphosis. “People think an institution is just fated to have ‘institutional’ food, but a fantastic museum should have food to match,” says Sonja Finn, the Pittsburgh chef recently tasked with running the culinary program at the Carnegie Museum of Art. Around the world, that sentiment is increasingly the case, as top-flight museums now are more likely to serve house-made charcuterie and Grüner Veltliner than Super Pretzels and Snapple. Here’s where to find them.

<https://www.bloomberg.com/news/articles//2017-02-16/best-new-museum-restaurants-nyc-sf-dc-amsterdam-stockholm>

## From Minneapolis City Pages:

### Brunch at Esker Grove is a Game Changer for Weekend Art Gazing and Quaffing

Wednesday, February 8, 2017 by Mecca Bos in Food & Drink

You know how it is when you go to a big city: You want to go to the art museum and then spring for a slightly overpriced but amazing lunch at the cafe, and that will be your whole day because it’s a plenty good, super luxe way to spend an entire Saturday.

Well now you can do it in your very own big city, because The Walker isn’t just art anymore, but good, artsy food, too. And the addition of brunch at the new Esker Grove restaurant means you’ve got a newfound reason to visit. The inventive yet approachable menu designed by Doug Flicker and his team is finally the sort of eating that seems to go with the surrounds, the kind of menu that says “destination” instead of “I’m super hungry so I guess I’ll eat this mediocre and overpriced sandwich.”

<http://www.citypages.com/restaurants/brunch-at-esker-grove-is-a-game-changer-for-weekend-art-gazing-and-quaffing/413068853>

## From James Beard Foundation:

Here they are! Below are the semifinalists for the 2017 Restaurant and Chef Awards.

### Best New Restaurant

Presented by True Refrigeration®  
Esker Grove at the Walker Art Center, Minneapolis



### Rising Star Chef of the Year

Presented by S.Pellegrino® Sparkling Natural Mineral Water  
Becca Hegarty, The Café Carnegie, Pittsburgh

<https://www.jamesbeard.org/awards-2>



# Business Communiqué

from the desk of **Bill Thompson**

## Breaking News

### OUR TWO NEWEST RESTAURANTS SNAG PRESS, ACCLAIM

Last month we shared with you news about our two newest restaurants that we opened eleven days apart in December. Last week, glowing accolades for both appeared in the press as well as two nominations for the coveted James Beard Awards.

