

The Museum of Modern Art

For Immediate Release
November 1995

NEW CHEF PRESENTS INNOVATIVE WINTER MENU AT SETTE MoMA The Restaurant at The Museum of Modern Art, Featuring Fine Italian Cuisine

This month, **Sette MoMA**, The Museum of Modern Art's elegant Italian restaurant, introduces a new winter menu developed by its new executive chef Alain De Coster.

Chef De Coster studied at the Culinary Institute of Brussels, has apprenticed at fine restaurants in Belgium and Milan, and is the recipient of gold and silver medals from the New York Food Show (1988-90). He was an executive chef at Piping Rock, Long Island (1987-93), and most recently a *sous chef tournant* at The Four Seasons Hotel, New York (1993-95).

De Coster's savory new winter appetizers for **Sette MoMA** include saffron risotto, veal wrapped in a cabbage leaf with braised lentils and white truffle oil, and grilled chunks of lobster served in an artichoke shell with saffron-laced potatoes. Sumptuous new pasta selections include black-and-white malfetti with mussels and asparagus in a light broth, and buckwheat fettuccine with duck confit and porcini mushrooms. Among new entrées are sauteed Atlantic salmon in a pinot noir sauce with seasonal vegetables, classic breaded veal chop with a tomato and arugula salad, and lamb in its own rosemary-infused juices served with a potato tart. For dessert, the creations of pastry chef Patrick Woodside range from a warm chocolate and almond cake with chocolate mousse and vanilla ice cream to unusually flavorful fruit

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sorbetti of green apple and blood orange. **Sette MoMA** also offers a variety of daily specials and special pre- and post-theater menus.

Sette MoMA's wine list includes selections from throughout Italy; two red and two white wines are offered by the glass, as are after-dinner drinks including grappa, a variety of dessert wines, port, and Armagnac. Special red wines are featured each week.

Located on the Museum's second floor overlooking the Abby Aldrich Rockefeller Sculpture Garden, the restaurant offers an open and gracious atmosphere. The interior, designed by Pietro Cicognani of Cicognani Kalla Architects, features wood paneling, Isamu Noguchi lamps, terracotta-colored columns, and a zinc cocktail bar. The room's original glass wall leads onto the terrace, which accommodates outdoor dining during the summer months, while other walls feature works of art from the Museum's collection.

Sette MoMA is open every day, except Wednesday, from 12:00 noon to 3:00 p.m. and from 5:00 to 11:30 p.m.; pre-theater hours are from 5:00 to 6:30 p.m. and post-theater, from 10:00 to 11:30 p.m. Patrons may enter the restaurant through the Museum during public hours and, after 5:00 p.m., at 12 West 54 Street, through the Sculpture Garden gate, designed by Philip Johnson in collaboration with Richard Jansen.

Sette MoMA and the Museum's newly redesigned **Garden Café**, a showcase for contemporary Dutch design, are operated by Gianfranco Sorrentino.

Reservations, which are recommended at **Sette MoMA**, may be secured by calling 212/708-9710. Museum members receive priority on reservations made up to twenty-four hours in advance. The restaurant accepts major credit cards.

For reservations at **Sette MoMA**, call 212/708-9710. For press information only, contact the Department of Public Information, 212/708-9750.