



Fine Food and Fine Art Come Together in Brooklyn

Boerum Hill Gem, Saul Restaurant, Finds a New Home in the Brooklyn Museum

(October 18, 2013) BROOKLYN, NY – After 14 successful years in the neighborhood, Boerum Hill's Michelin-starred restaurant, Saul, has moved to a new, larger space in the world-renowned Brooklyn Museum (located at 200 Eastern Parkway in Prospect Heights). Chef Saul Bolton collaborated with the Brooklyn Museum and Restaurant Associates to bring the vibrant community a remodeled and refined version of the lauded New American restaurant. In addition to Saul, Chef Bolton will also oversee food and beverage for the Museum's café, the Counter.

Available a la carte, prix fixe, or via a chef tasting, the menus at Saul are inspired both by the season's bounty, as well as the products and ingredients sourced from the restaurant's long-standing artisanal purveyors. Guests will find a number of old favorites, including the *Whole Roasted Squab* with bulgar, roasted carrots, and spiced yogurt, and Chef Bolton's famed *Baked Alaska*, in addition to several re-imagined newcomers. Starters include *Celery Root Soup* with Greek bottarga and tarragon; *Fluke Crudo* with uni, ruby grapefruit and shiso; and *Roasted Squash* with Anjou pear, chicory and maple vinaigrette. For entrées, expect warming plates such as *Long Island Striped Bass* with fennel, mussels and saffron; *Canadian Porcelet* with polenta, broccoli rabe, pine nuts and currants; or *Venison Striploin* with rutabaga and cranberry-walnut bread pudding. For dessert, guests can enjoy items like *Apple Confit* with cranberry and spiced ice cream; or something more savory like an artisanal cheese plate.

To complement Chef Bolton's fare is Saul's impressive wine list and cocktail program. Mixologist Dan Carlson created a number of seasonal libations such as the *Orchard's Share* with Laird's Applejack, Aperol, Rhum Clement Creole Shrub, and orange bitters; and the *Grimm Spout* with Old Overholt, Nux Alpina, Maple Syrup, and Angostura Bitters.

The Counter at the Brooklyn Museum offers guests the option of a more casual brunch or lunch. Museum goers may choose from a selection of freshly prepared food to eat on-site or for taking on the go. The menu features gourmet snacks, salads, sides and sandwiches, as well as a number of daily specials like *Quiche Lorraine*; *Vegetable Curry* with Basmati rice and apple chutney; or an artisanal cheese and charcuterie board. For sweets, diners can enjoy desserts such as a Butternut Squash and Gingerbread Ice Cream Sandwich or a seasonal cookie. Wine and a selection of local beers are available as well.

The 87-seat space, designed by Brooklyn-based UHURU, was inspired by the abstract, geometric Paul Kelpé murals featured in the restaurant's main dining room. Celebrating their 10th year operating in the Red Hook neighborhood of the borough, the UHURU design team sought to infuse their unique Brooklyn ethos into this vital cultural center. Within the space you'll find raw materials such as oak, elm, marble and steel transformed into elegant, sophisticated design elements like the steel wine racks that anchor the front entrance, the vaulted ribbed ceiling, and the hand-blown glass light fixtures. A large, communal table in the center of the dining room signals the arrival of a new aesthetic for the design team, merging the undulating live edge of a locally-milled elm slab with the refined geometry of a white Carrara marble top. Floor-to-ceiling glass windows allow guests to peer into one of the museum's rotating exhibits in the Great Hall, and an outdoor patio that seats up to 40 allows for al fresco dining in the warmer months.

Saul is located at 200 Eastern Parkway (inside the Brooklyn Museum). The restaurant will serve lunch Wednesday through Friday from 12pm to 3pm; and brunch/lunch on Saturday and Sunday from 11:30am to 4pm. The restaurant is open for dinner Wednesday and Thursday from 5:30pm to 10pm; Friday and Saturday

from 5:30pm to 11pm; and Sunday from 5pm to 9pm. The Counter will be open Wednesday and Friday from 9am to 5pm; Thursday from 9am to 9pm; and Saturday and Sunday from 11am to 5pm. Reservations are accepted, walk-ins welcome and parking is available on-site. For more information, please call 718-935-9842 or visit www.saulrestaurant.com.

About Restaurant Associates

Restaurant Associates is recognized as the nation's premier hospitality company, operating over 140 prestigious locations. Restaurant Associates, based in New York City, provides premium food services to museums, performing arts centers, aquariums, corporate dining, educational facilities and off-premise catering events in New York City, Boston, Hartford, Atlanta, Washington D.C. and Philadelphia. Restaurant Associates is a subsidiary of Compass Group, North America, the world's leading foodservice organization.

About the Brooklyn Museum

The Brooklyn Museum, housed in a 560,000-sq. ft. Beaux-Arts building, is one of the oldest and largest art museums in the country. It's world-renowned permanent collections range from ancient Egyptian masterpieces to contemporary art, and represents a wide range of cultures. The mission of the Brooklyn Museum is to act as a bridge between the rich artistic heritage of world cultures, as embodied in its collections, and the unique experience of each visitor. Only a 30-minute subway ride from midtown Manhattan, with its own newly renovated subway station, the Museum is part of a complex of nineteenth-century parks and gardens that also includes Prospect Park, the Brooklyn Botanic Garden, and the Prospect Park Zoo.

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