

Media contacts

Cecilia Wagner, The Phillips Collection
202-387-2151 x235, cwagner@phillipscollection.org
Lindley Thornburg, Heather Freeman PR
703-593-5503, lindley@heatherfreeman.com

Online Press Room

www.phillipscollection.org/press

UPDATED RELEASE

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**THE PHILLIPS COLLECTION AND THE LUXURIOUS SOFITEL WASHINGTON D.C.
LAFAYETTE SQUARE BRING RENOIR'S FEAST FOR THE EYES TO THE TABLE**

***Luncheon of the Boating Party* Exhibition Inspires
Experience for Art Lovers and Gourmands Alike this September**

Washington, D.C.—This fall, The Phillips Collection turns the spotlight on its beloved masterpiece, Renoir's *Luncheon of the Boating Party*, with a special installation and French culinary experience in honor of the museum's 90th anniversary. The Phillips partners with Sofitel Washington D.C. Lafayette Square to bring Renoir's feast for the eyes to the table. For the month of September, prix fixe Renoir-inspired menus at iCi Urban Bistro and a "Luncheon of the Boating Party" weekend hotel package include tickets to see *90 Years of New: Renoir's Luncheon of the Boating Party and European Masterworks*, on view at the Phillips Sept. 2 through Dec. 31, 2011.

Chef Olivier Perret is creating lunch and dinner menus inspired by Renoir's painting, after making a pilgrimage to see it at The Phillips Collection last month. The festive atmosphere of the artwork infuses appetizer choices like Vichyssoise, crispy leaks, a hearty Charcuterie board, and Burgundy escargot in parsley butter. Entrée selections include Poulet au vinaigre—a farm raised breast of chicken served with seasonal mushrooms cassalette in shallot confit vinegar reduction; Bar en croute de sel—an oven roasted sea bass in salt crust with fingerling potatoes and Brussels sprouts; and the French favorite, Coq au vin served with wild mushroom risotto. Desserts are decadent, from French toast with roasted pear and caramel sorbet to creamy miniature Tarte Tropicaine, all served with French press coffee.



Pierre-Auguste Renoir. *Luncheon of the Boating Party*, 1881. Oil on canvas. The Phillips Collection, Washington, D.C.

For David Kianni, food and beverage director for the Sofitel Washington D.C. Lafayette Square, this collaboration creates the perfect French connection: "Renoir's *Luncheon of the*

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Boating Party embodies the French culture of ‘easy living’ with food, wine, and friends,” he said. “Sofitel embodies French living through ‘l’art de recevoir,’ ‘the art of hospitality.’”

Phillips Director Dorothy Kosinski sees the partnership with Sofitel as a wonderful way to immerse visitors in Renoir’s painting through all their senses, facilitating a new, more personal connection with the work. “The collaboration is yet another bright spot among the Phillips’s interdisciplinary initiatives,” says Kosinski. “We’re excited by the opportunity to create a link between the visual and culinary arts and to celebrate French culture in an innovative and delicious way.”

The partnership features a \$40 three-course lunch menu, \$60 three-course dinner menu, and weekend hotel packages starting at \$330 include weekend tickets to The Phillips Collection. The menus are available September 7-30. The hotel package is available every weekend in September. At the museum, guests will find Renoir’s *Luncheon of the Boating Party* hanging triumphantly in its original location in the Main Gallery, the first gallery in his home museum that founder Duncan Phillips opened to the public in 1921. It will be surrounded by other masterworks collected over the museum’s first decade. Tickets to the museum can be redeemed through December 31, 2011.

MENUS

See page 3.

LUXURY HOTEL PACKAGE

Rates starting from \$330

Minimum two nights weekend stay, includes parking
Based on availability, non-refundable, and non-modifiable

September 2–5, 2011

September 9–11, 2011

September 16–18, 2011

September 23–25, 2011

Double occupancy package includes complimentary Renoir-inspired luncheon for two in iCi Urban Bistro and two tickets to see *90 Years of New: Renoir's Luncheon of the Boating Party and European Masterworks* at The Phillips Collection.

90 YEARS OF NEW

In 2011, The Phillips Collection celebrates its 90th anniversary as America’s first museum of modern art and launches the countdown to its centennial. A host of celebratory exhibitions, programs, and events take place throughout the year. For details visit www.phillipscollection.org/anniversary.

ABOUT THE PHILLIPS COLLECTION

The Phillips Collection is one of the world’s most distinguished collections of impressionist and modern American and European art. Stressing the continuity between art of the past and present, it offers a strikingly original and experimental approach to modern art by combining works of different nationalities and periods in displays that change frequently. The setting is similarly unconventional, featuring small rooms, a domestic scale, and a personal

atmosphere. The museum is located in the heart of Washington's historic Dupont Circle neighborhood, at 1600 21st Street, NW, near the Dupont Circle Metro (Q Street exit).

ABOUT SOFITEL WASHINGTON D.C. LAFAYETTE SQUARE

Sofitel Washington D.C. Lafayette Square represents one of the most exclusive locations in the nation's capital. The contemporary downtown hotel is situated at the corner of Lafayette Square, bordering the White House. It occupies an updated historic landmark, first erected in 1880, the very same year Renoir was painting his masterpiece. Sofitel celebrates "art de vivre" within this 4-star Washington, D.C. hotel marked by distinctive style, superb cuisine, and incomparable service. iCi Urban Bistro in the Sofitel offers a contemporary twist on traditional French bistro cuisine, with French comfort food using the best local ingredients. Located at 15th and H Streets, NW, the hotel is a leisurely 25 minutes on foot from the Phillips, or 15 minutes by Metro.

LUNCH

\$40

Appetizer

Vichyssoise, crispy leeks

Or

Salade Lyonnaise

Frisée, roasted lardons, garlic crouton and poached egg

Or

Plateau de charcuterie

Saucisson sec, country paté, sliced prosciutto, coppa, garlic saucisson, jambon persillé

Entrée

Poulet au vinaigre

Farm Raised breast of Chicken, seasonal mushrooms cassolette, shallot confit, vinegar reduction

Or

Dos de saumon à l'oseille

Filet of Scottish Salmon, home made tagliatelle, sorrel beurre blanc

Dessert

French toast, roasted pear, caramel sorbet

French press coffee

DINNER

\$60

Appetizer

Escargot de Bourgogne

Burgundy escargot, parsley butter, sel de Guérande, toast

Or

Salade de chèvre chaud

Frisée salad, tomato confit, Vermont goat cheese croutons, roasted walnut, Dijon vinaigrette

Or

Oeuf en meurette

Poached egg in red wine, French crouton

—more—

Entrée

Bar en croûte de sel

Oven roasted sea bass in salt crust, fingerling potatoes and Brussels sprouts

Or

Coq au vin

Farm raised chicken simmered in red wine, wild mushroom risotto

Dessert

Duo du Sud

Mini Tropicane, cannelé Bordelais,

French press coffee

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