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Indianapolis Museum of Art Announces Cafe Name, Concept and Executive Chef for New On-Site Restaurant

Cafe space currently under renovation; opening planned for August 2009

INDIANAPOLIS, IN—The Indianapolis Museum of Art today announced that its new on-site restaurant, operated by Sodexo, Inc., will be named Nourish Cafe. The cafe will be a stylish, comfortable retreat serving contemporary fare, harvested locally and prepared in the freshest, most wholesome manner. Central Indiana native and Culinary Institute of America alumnus Ty Hunt has been hired as executive chef. The cafe will open in August 2009.

Nourish Cafe will open with an original design concept incorporating a combination of table seating and lounge furnishings, providing a welcoming and comfortable mealtime environment for Museum visitors during the day and a chic lounge atmosphere during Happy Hour, held every Thursday night from 5 p.m. to 9 p.m., and AMP (Art, Music, People), held every Friday night from 5 p.m. to 9 p.m. The cafe will offer views of the Sutphin Fountain and its surrounding gardens. Reinforcing its strong commitment to sustainability, the IMA has used repurposed materials in the renovation whenever possible. The IMA will continue to offer free Wi-Fi service inside the cafe and throughout the Museum.

An innovative new menu at Nourish Cafe will include a variety of fresh, healthy and seasonal options sourced from local vendors whenever possible. It will include hand-crafted soups and salads, artisan sandwiches, pasta dishes, snacks, to-go items, children's options and a barista service offering gourmet coffee and other hot beverages. Brunch items will be available on Sundays. Menu selections will take advantage of local and seasonal produce and will include grass-fed beef, free-range chicken, organic products and shade-grown coffee. Price points will range from \$1 to \$11. The Happy Hour menu will include a selection of cocktails, regional microbrews, organic wines, light dinner fare and a tapas menu.

"We look forward to introducing Nourish Cafe to Museum visitors," said Tracie Kowalczyk, IMA event and culinary director. "Nourish Cafe's contemporary concept and menu of creative dishes featuring local and seasonal fare truly reflect the IMA's rich cultural offerings and deep commitment to sustainability."

In March 2009, the IMA announced that it had selected Sodexo, Inc., as the new foodservice provider for its on-site restaurant, and that Sodexo's Nourish Events and Indianapolis-based Kahn's Catering would become the Museum's preferred caterers for events at the IMA. In subsequent months, the IMA worked with Sodexo to consolidate the Museum's previous restaurant and cafe concepts into a single casual-dining restaurant known as Nourish Cafe with an adjacent venue for special events, named The Fountain Room.

Until Nourish Cafe opens in August, a temporary cafe setup offering soup, salads, sandwiches, assorted soft drinks, coffee and baked goods, is available during Museum hours.

Events and Catering

The newly repurposed event facility known as The Fountain Room, a space that formerly housed Puck's, will be available for a variety of special events, such as corporate luncheons and wedding receptions. Floor-to-ceiling windows offer visitors a spectacular view of the Sutphin Fountain and its surrounding gardens and a dramatic 800-ft. tree-lined allée. The space has a seating capacity of 80.

Nourish Events and Kahn's Catering will serve as the IMA's two preferred catering vendors. An established Indianapolis-based caterer, Kahn's Catering has provided custom catering services at the

IMA since 1999, for private events such as weddings and corporate functions and for IMA events including opening parties for the exhibitions *Gifts to the Tsars* and *Three Hundred Years of Japanese Painting: New Treasures for Indianapolis*. Kahn's Catering has provided services for more than 50 events held at the IMA in the last two years alone. Nourish Events offers delightful high-end catering that complements the cafe's mission of using the freshest locally grown ingredients and creating memorable events at the IMA.

About Sodexo, Inc.

Sodexo's Leisure Services team is a premier provider to cultural destinations around the world, with experience in many cultural institutions in the U.S. including the Cincinnati Museum Center, the Museum of Science and Industry and the Shedd Aquarium in Chicago and Dallas Museum of Art.

Sodexo, Inc. (www.sodexoUSA.com) is a leading integrated food and facilities management services company in the U.S., Canada and Mexico, with \$7.7 billion (USD) in annual revenue and 120,000 employees. Sodexo, Inc. serves more than 10 million customers daily in corporations, health care, long term care and retirement centers, schools, college campuses, government and remote sites. Sodexo, Inc., headquartered in Gaithersburg, Md., is a member of Sodexo Group, and funds the Sodexo Foundation (www.helpstophunger.org), an independent charitable organization that, since its founding in 1999, has made more than \$11 million in grants to fight hunger in America. Sodexo currently serves more than 60 clients in the Indianapolis marketplace, including The Children's Museum of Indianapolis, Sallie Mae, St. Francis Hospital, St. Vincent Indianapolis Hospital and Depauw University.

About Executive Chef Ty David Hunt

Born and raised on a 164-acre farm in Central Indiana, Ty Hunt learned to appreciate the hard work and dedication of producing home-grown food at an early age. His understanding of the food cycle from seed or calf into a delicious meal helped foster his passion for cooking simple, flavorful creations to share with others.

Hunt received a Bachelor of Science degree in Restaurant Management from Purdue University and continued his education at the Culinary Institute of America, where he graduated at the top of his class as a Francis Roth Award recipient. He developed his culinary style by working in various domestic and international hotels and restaurants over the course of 10 years, including the American Embassy in Moscow, Russia, and Jever Beer in Riga Latvia.

In 1998, he became the Executive Chef and Director of Operations of Cibolo Creek Ranch in Big Bend, Texas, before moving to southwest Colorado as the Director of Operations for Dunton Hot Springs. Finally, he returned to his roots in Indiana to settle down and raise his family. Having come full circle, Hunt maintains his passion for growing and cooking sustainable, uncomplicated food that is locally harvested from his own garden or from surrounding Indiana farms. Each time Hunt creates a plate at Nourish Cafe, he hopes to connect his guests to the land and the benefit of wholesome food that tastes great. Hunt is a member of the Culinary Institute of America Alumni Association and an Honorary Member of the Chaine de Rotisseur, helping to promote gastronomy in all countries by encouraging the development of the culinary arts.

About the Indianapolis Museum of Art

The Indianapolis Museum of Art offers visitors an inclusive view of creativity through its collection of more than 54,000 works of art that span 5,000 years of history from across the world's continents. Encompassing 152 acres of gardens and grounds, the IMA is among the 10 largest encyclopedic art museums in the United States, and it features significant collections of African, American, Asian, European and contemporary art, as well as a newly established collection of design arts. The collections include paintings, sculpture, furniture and design objects, prints, drawings and photographs, as well as textiles and costumes.

Through its new articulation of the interconnectedness of art, design and nature, the IMA welcomes its visitors to experiences at the Museum, in 100 Acres: The Virginia B. Fairbanks Art & Nature Park, which will be the largest contemporary art park in the United States when it opens in spring 2010, and at Oldfields–Lilly House & Gardens, an historic Country Place Era estate on the IMA's grounds.

The IMA completed a \$74 million expansion project in May 2005. The construction added 164,000 square feet to the Museum and includes renovation of 90,000 square feet of existing space. In order to present major exhibitions of its own and to accommodate major traveling exhibitions, the expanded Museum was outfitted with new 10,000-plus-square-foot Clowes Special Exhibition Gallery on the Museum's first level. In November 2008, the IMA opened the renovated 600-seat Tobias Theater. Nicknamed, "The Toby," the theater is a venue for talks, performances and films.

Located at 4000 Michigan Road, the IMA and Lilly House are open Tuesday through Saturday, 11 a.m. to 5 p.m.; Thursday and Friday, 11 a.m. to 9 p.m.; and Sunday, noon to 5 p.m. The IMA is closed Mondays and Thanksgiving, Christmas and New Year's days. For more information, call 317-923-1331 or visit www.imamuseum.org.

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Media Contacts:

Katie Zarich / Laura Pinegar
317-920-2650 / 317-923-1331 ext. 239
kzarich@imamuseum.org / lpinegar@imamuseum.org