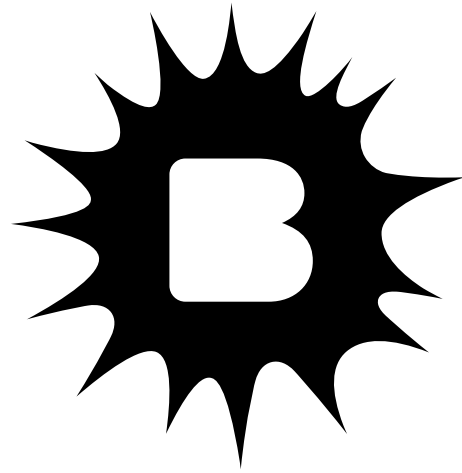


Press Release



May 2016

The Brooklyn Museum's Newly Renovated and Renamed Restaurant, The Norm, Opens May 19

Chef Saul Bolton's Curated Menu Highlights the Rich Cultural Heritage of Brooklyn

The Brooklyn Museum is pleased to announce the reopening of its newly renovated and renamed restaurant, The Norm, on Thursday, May 19. Formerly known as Saul, the restaurant has been renamed in honor of Brooklyn Museum Trustee Norman Feinberg, who graciously donated the funds to reimagine the space.

The space is designed by renowned designer Anda Andrei, along with Enrico Bonetti and Dominic Kozerski. Inspired by the Brooklyn Museum's large storage rooms, the space conveys a sense of how artwork travels and is stored, while offering a unique dining experience in the heart of the Museum. The interior includes a wall of custom-made shipping crates with stamps of their global travels and another that boasts a floor-to-ceiling open-storage vitrine of art from the Brooklyn Museum's collection. The menu, designed by Baron & Baron, includes information on the rotating display of art. The Norm can seat up to 80 guests indoors and an additional 55 on the outdoor terrace overlooking the Brooklyn Museum's Steinberg Family Sculpture Garden.

THE NORM
AT BROOKLYN MUSEUM

A collaboration between Chef Saul Bolton and Great Performances, the Museum's food service partner, the new menu of food and drink explores Brooklyn's multicultural heritage. Chef Bolton, whose establishment was one of the first two restaurants in Brooklyn to earn a prestigious *Michelin* star, has incorporated Indian, Mexican, Japanese, Middle Eastern, Caribbean, Indo-Chinese, and American elements. The menu, which includes vegetarian and/or gluten-free options, embodies their commitment to seasonal, locally sourced ingredients.

Brooklyn Museum

200 Eastern Parkway, Brooklyn, NY 11238-6052
T (718) 638-5000 F (718) 501-6134
www.brooklynmuseum.org

The drink menu includes an accessibly priced wine list from high-quality producers and a beverage selection from Brooklyn-based breweries and distilleries. A selection of beverages will also be chosen by featured artists at the Brooklyn Museum. For *Tom Sachs: Boombox Retrospective, 1999-2016*, a tequila cocktail by artist Tom Sachs will be revealed at the restaurant's opening. As another means of connecting the Museum to the restaurant, featured Brooklyn Museum artists will curate The Norm's music playlist.

The menu includes a selection of snacks such as *Bombay Snack Mix*, a Southern Indian mix of spicy fried legumes, coconut, cilantro, red onion, and limes; and *Chicharones al Pastor*, fried pork skin accompanied by salsa. The Garden selection features *Grilled Japanese Eggplant* with a tomato marinade topped with sesame seeds, mint, and pickled red chilies on a bed of tahini; *Roasted Carrot Salad* with bulgur, Medjool dates, sumac, and spiced yogurt; and fried-twice *Curried Cauliflower* tossed with curry leaves, cilantro, pickled yellow raisins and mustard seeds, and pecorino sardo. Featured entrees include *Tonkatsu Style Ramen* with a broth cooked for 48 hours, Sun ramen noodles, poached egg, braised pork belly, mushrooms, scallions, black garlic oil, and chili paste; *Free Bird Farms Roast Chicken*, a local cage-free chicken braised in mole poblano and served with a tamale and watercress salad; and *Dry Aged Norman Burger*, a half-pound of Pat LaFrieda rib eye, smoked Cheddar, and house-made pickles and ketchup.

The Norm will be open from 11 am Thursday through Sunday. It is located on the ground floor of the Brooklyn Museum at 200 Eastern Parkway, Brooklyn, NY 11238. For more information, please call 718.230.0897 or visit www.thenormbkm.com.

About Great Performances

As New York City's premier catering and food service organization, Great Performances (GP) is dedicated to seasonal ingredients, vibrant flavors, and gracious service. GP is known for its celebration of contemporary American cuisine by crafting food that utilizes locally sourced seasonal ingredients, while taking inspiration from the global foodways and devising innovative, visually arresting presentations. Rooted in the arts since its inception, GP remains intensely involved as the exclusive caterer for more than 11 prestigious cultural institutions throughout the city. In addition, it operates some 16 restaurants, bars, cafes, concessions, and food trucks in Manhattan, Brooklyn, the Bronx, Westchester Co., NY, and Stamford, CT, all of which benefit from organic produce grown at GP's Katchkie Farm in Kinderhook, NY. The company was the nation's first caterer to own and operate an organic farm.

Press Contact:

Brooklyn Museum, press@brooklynmuseum.org, 718.501.6354

Shelley Clark, Great Performances, Platform Communications, 646.489.8582, sclark@platformcomm.com

GENERAL INFORMATION

Admission:

Contribution: \$16; students with valid I.D. and seniors \$10. Ages 19 and under FREE. Also FREE: Thursday nights, 6–10 pm, and first Saturday of the month (except September), 5–11 pm. Group tours or visits must be arranged in advance by calling extension 234.

Directions:

Subway: Seventh Avenue express (2 or 3) to Eastern Parkway/Brooklyn Museum stop; Lexington Avenue express (4 or 5) to Nevins Street, cross platform and transfer to the 2 or 3. Bus: B41, B69, B48. On-site parking available.

Museum Hours:

Wednesday and Friday, 11 am to 6 pm; Thursday 11 am to 10 pm; Saturday and Sunday, 11 am to 6 pm; first Saturday of each month (except September), 11 am to 11 pm. Closed Monday, Tuesday, Thanksgiving, Christmas, and New Year's Day.