

FOR IMMEDIATE RELEASE

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CONTACT:

Kristin Guiter, Senior Director of Communications and Marketing,

kguiter@corcoran.org, (202) 639-1867

Rachel Cothran, Manager of Communications,

rcothran@corcoran.org, (202) 639-1833

Ellen Gray, Todd Gray's Muse at the Corcoran
ellen@equinoxrestaurant.com, (202) 409-3157

**CORCORAN AND LOCAL RESTAURATEURS TODD AND ELLEN GRAY PARTNER FOR
"TODD GRAY'S MUSE AT THE CORCORAN"**

Unique local partnership to highlight community, sustainability, and the culinary arts

WASHINGTON, D.C. – On Saturday, June 18, the Corcoran Gallery of Art and College of Art + Design and restaurateurs Todd and Ellen Gray (Equinox, Watershed) will open **Todd Gray's Muse at the Corcoran** in the Gallery's community Atrium space. The debut of Muse coincides with the opening of the Corcoran's major summer exhibition, *Chris Martin: Painting Big* (June 18 – October 23).

A fresh to-go style concept, Muse will offer handcrafted, seasonal options with a focus on sustainable and local ingredients and a number of vegetarian and vegan options—many sourced from nearby FreshFarm Market, by the White House. A hallmark of Chef Todd Gray's artistic touch and attention to detail, the menu will feature special finishes and gourmet ingredients to set the menu apart from the usual museum fare; the light-filled space in the Corcoran's historic Atrium will feature potted rosemary plants and other decorative touches.

The Muse menu has been designed exclusively for the Corcoran, drawing from the best from Chef Gray's repertoire. The menu includes fresh choices like *Tomato and Watermelon Gazpacho with Cucumber, Sweet Red Pepper and Thai Basil* (\$4.75/small; \$5.75 large) and a selection of "Muses," including *Deviled Eggs with Poached Shrimp and Green Onions* (\$4.50). Two large Panini presses produce stacks of the crispy, paper-wrapped European sandwiches, including a daily Market selection; other sandwiches includes *Warm Spinach Wrap with Grilled Veggies (Avocado, Roasted Eggplant, Charred Onions, Bean Sprouts, \$7.95)* and *Surry Virginia Ham with Melted Brie, Applewood Smoked Bacon, Avocado and Herb Mayo* (\$8.95). Menu items will change seasonally and will also feature special exhibition-themed offerings, like oversized *Chris Martin BIG Cookies*. Longtime fans of Equinox will recognize a version of the favorite *Hand-Pulled Amish Chicken Salad*, at the Corcoran with *toasted cashews, cranberries and arugula pesto* (\$8.95), while those newly initiated to Watershed will find a riff on *Early Summer Sweet Corn Chowder*, laced with shiitake mushrooms, brioche croutons, and green onions (\$4.75/small; \$5.75 large).



“Partnering with the Corcoran is an amazing and prestigious opportunity to create an accessible yet also very culinary-driven experience for the Gallery’s visitors and students,” said Ellen Gray. “Food and art mirror each other in so many ways, with both of us aiming to bring beautiful things to the world. The collaboration is a natural fit.”

Muse will offer Sunday brunch, an approachable and accessible wine program of half and full bottles with a nod to local vintners, and a year-round calendar of events to explore and uplift the culinary arts through community and education, including Thursday evening activities, when the Gallery is open until 9 p.m.

“The Corcoran is committed to making art accessible to all and to emphasize its many forms and applications,” said Fred Bollerer, president and director of the Corcoran. “As Washington’s first nonfederal art museum, we are thrilled to work with Chef Gray and local farmers and businesses to create an artistic culinary experience that gives back to the community we serve every day.”

VISITING TODD GRAY’S MUSE AT THE CORCORAN

Todd Gray’s Muse at the Corcoran will open to the public on Saturday, June 18; hours are as follows: Wednesday, Thursday, Friday and Saturday from 10 a.m. to 3 p.m. and Sunday from 10 a.m. to 1 p.m. Corcoran students and Members receive a 10% discount on all Muse purchases. View information, including menus, special events, and more at

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ABOUT THE CORCORAN

The Corcoran Gallery of Art, a privately funded institution, was founded in 1869 as America’s first dedicated art museum and Washington’s first and largest nonfederal museum of art. It is known internationally for its distinguished collection of historical and modern American art as well as contemporary art, photography, European painting, sculpture, and the decorative arts. In addition, a dynamic schedule of special exhibitions is complemented and enhanced by a range of educational programming, which together seek to enrich perspectives, support the local arts community, and encourage interpretation. **The Corcoran College of Art + Design** was founded in 1890 and stands as Washington’s only four-year college of art and design, offering BFA degrees in Digital Media Design, Fine Art, Fine Art Photography, Graphic Design, Interior Design, and Photojournalism; a BA in Art Studies; a five-year Bachelor of Fine Arts/Master of Arts in Teaching (BFA/MAT); an AFA in Digital Media Design, Fine Art, Graphic Design, and Photography; and MA degrees in Art and the Book, Art Education, Exhibition Design, Interior Design, Master of Arts in Teaching, and New Media Photojournalism. The College’s Continuing Education program offers part-time credit and non-credit classes for children and adults and draws more than 2,500 participants each year. For more information about the **Corcoran Gallery of Art and College of Art + Design**, visit www.corcoran.org.

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ABOUT TODD AND ELLEN GRAY

Todd and Ellen Gray opened Equinox in 1999 and Watershed in 2011, each built on principles of sustainability and community-sourced ingredients. Muse is the latest concept in the couple’s portfolio of inventive American cuisine; in 2013, Chef Gray will debut a menu for the 340-acre Salamander Inn in Middleburg, Virginia. For more information, visit www.equinoxrestaurant.com.

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