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PRESENTATIONS BY NEW ENGLAND’S BEST CHEFS AT THE ICA/BOSTON

MEET THE CHEFS AND EXPERIENCE THEIR LATEST FLAVORS AT “TALKING TASTE”

High resolution photos available at
http://www.ashmontmedia.com/ICA_photos_talkingtaste.html

(BOSTON – June 22, 2010) Back by popular demand, The Institute of Contemporary Art/Boston presents “Talking Taste,” a series of talks with renowned Boston and New England chefs. These well-known fixtures on the city’s culinary scene share the freshest tastes in food and drink, talking about their latest flavors and signing copies of their cookbooks while you sample their tempting recipes. All programs start at 6:30 p.m. Tickets are \$15 general admission, \$10 members, students. *Note: Advance tickets are currently sold out. Weather permitting, the event takes place outdoors, and more tickets will become available on the day of the event (by phone or at the box office only).* For more information, call (617) 478-3100 or visit www.icaboston.org.

July 9

Ken Oringer and Jamie Bissonnette

Ken Oringer has earned rave reviews since he opened the elegant Parisian-style supper club Clio in 1997. Earning consistent Top 10 rankings, he has since opened a smorgasbord of restaurants including Uni, La Verdad, KO Prime, Toro, and his newest venture, Coppa. As executive chef at Toro and Coppa, Jamie Bissonnette crosses Europe’s culinary map to create delicious menus full of locally-sourced and sustainable ingredients. Known nationally for his exceptional charcuterie, Bissonnette brings a fervor to cooking matched only by his passionate support of local suppliers.

July 16

Barry Maiden

Virginia native Barry Maiden's French-inspired Southern comfort cooking has made Cambridge's Hungry Mother one of the hottest tables in town. Formerly of L'Espalier and Lumiere, Maiden was named a Best New Chef of 2009 by *Food and Wine* magazine.

July 23
Tony Maws

As chef and proprietor of Cambridge's Craigie on Main, Tony Maws combines the freshest New England ingredients with the zeal of the Slow Food movement. Offering a menu of "refined rusticity," Craigie on Main was named a Best New Restaurant in 2009 by *GQ* and landed Maws a James Beard Award nomination for Best Chef Northeast.

July 30
Barbara Lynch

Lynch is best known for her stunning cuisine at Beacon Hill's No. 9 Park and the South End staples The Butcher Shop and B&G Oyster. This Boston legend has now expanded her horizons due south to the Fort Point neighborhood, opening Drink and Sportello to a swooning local foodie community. The James Beard Award-winning chef recently released her cookbook *Stir* to critical praise from *Gourmet*, *Food and Wine*, and *Bon Appetit*.

Talking Taste is sponsored by Eckert Seamans.

About the ICA

An influential forum for multi-disciplinary arts, the Institute of Contemporary Art has been at the leading edge of art in Boston for more than 70 years. Like its iconic building on Boston's waterfront, the ICA offers new ways of engaging with the world around us. Its exhibitions and programs provide access to contemporary art, artists, and the creative process, inviting audiences of all ages and backgrounds to participate in the excitement of new art and ideas. The ICA, located at 100 Northern Avenue, is open Tuesday and Wednesday, 10 a.m. - 5 p.m.; Thursday and Friday, 10 a.m. - 9 p.m.; and Saturday and Sunday, 10 a.m. - 5 p.m. Admission is \$15 adults, \$13 seniors and \$10 students, and free for members and children 17 and under. ICA Free Admission for Youth is sponsored by State Street Foundation. Free admission on Target Free Thursday Nights, 5 - 9 p.m. Free admission for families at ICA Play Dates (2 adults + children

12 and under) on the last Saturday of the month. For more information, call 617-478-3100 or visit our Web site at www.icaboston.org.

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