

# Dine with Design and support Social Development

A fundraising evening in support of  
the Brownsville Community Culinary Center



*Claus Meyer*

*noma, Agern, Great Northern Food Hall, Aska and Brownsville  
Community Culinary Center*

## **Support social change through gastronomy**

Food entrepreneur Claus Meyer is the co-founder of the famous Copenhagen restaurant noma as well as Agern and partner of Aska in New York City, two restaurants that were recently announced on the New York Time's top-10 listed best restaurants. Mr. Meyer is also known as one of the architects of the New Nordic Cuisine movement. As a world-renowned food entrepreneur Meyer has proved that gastronomy can serve as a catalyst for social change. This year his Melting Pot Foundation opens the doors to the Brooklyn-based Brownsville Community Culinary Center.

Join us for a buffet dinner in the support of the Brownsville initiative on March 1st 2017. The evening will focus on how food as a craft can work as leverage for social development and how culinary experiences can be the medium of dialogue between communities. Claus Meyer and his Melting Pot Foundation team will be among the guests. At the buffet dinner you will have the chance to bid on one or more of the 24 seats at an exclusive dinner at the Ambassador's residence on May 17, 2017, co-hosted by Claus Meyer. The dinner table will be set with the Danish *Dining with Design* tableware, which will create a beautiful frame for a dialogue about culinary experiences and entrepreneurship as leverage for social development.

## **Brownsville Community Culinary Center**

After serving as catalyst in the process of social change in the slum district of El Alto outside La Paz, Bolivia, the newest social initiative for Meyer is the Brownsville Community Culinary Center, which includes a neighborhood eatery in Brownsville, Brooklyn, New York City. When it opens, the eatery will be the only table-service restaurant in the community. The educational program will be free of charge for the neighborhood's young residents, who will undergo a 40-week apprenticeship-based culinary training program, financial literacy, and externships with job-placement upon graduation.

## Dining with Design

Food and dining will be center stage at the buffet dinner on March 1st and at the support dinner on May 17.

The *Dining with Design* consists of tableware, cutlery, vases and tablecloths created by Danish designers and craftsmen. It encapsulates the notion of high quality, finesse and creativity that both Danish design and gastronomy stands for. The *Dining with Design* is an essential element of *Art in Embassy* — a collaboration between the Danish Art Foundation, the Danish Ministry of Culture, and the Embassy in Washington, D.C.

The ambassador's residence displays 37 works in an exhibition that seeks to cross borders of convention and aesthetics, where artists joyfully and untraditionally play with media, imagery and our conceptions of art.

Through *Art in Embassy*, Danish contemporary works of art will not simply serve as decoration, but also raise questions that can foster conversation between people and cultures.



Rose Eken, *Art in Embassy*

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