

FOOD & WINE

MAY 2009

LCD DINING *In Portland, Oregon, Urban Farmer at the Nines hotel shows Matt McCormick's beautifully bleak video of the Fremont Bridge. thenines.com.*

news & notes

art on the menu

A curated list of new places to eat near museums and galleries.

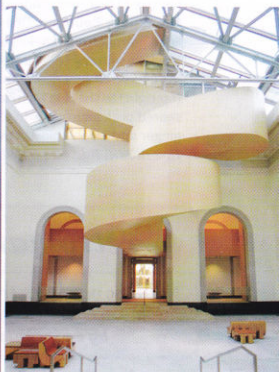
by jen murphy

TORONTO

MUSEUM *Art Gallery of Ontario (AGO)*

RESTAURANT *Frank*

The name of the restaurant at AGO honors Frank Gehry, who redesigned the gallery, and Frank Stella, whose sculptures adorn both spaces. Chef Anne Yarmowich serves locally driven comfort food like braised rabbit; all of the wines are from Ontario producers. 317 Dundas St. W.; 416-979-6688.



SEATTLE *Seattle Art Museum—goers have a new place to stay nearby: the Four Seasons, decorated with works from Northwest artists. At ART, its restaurant, chef Kerry Sear sends out kampachi (yellowtail) with paintbrushes and a palette of 15 sauces so diners can channel their inner Impressionist. 99 Union St.; 206-749-7000.*

BOSTON

MUSEUM *Institute of Contemporary Art (ICA)*

RESTAURANT *Sensing at the Fairmont Battery Wharf*

Fairmont's new waterfront property near the ICA is home to the first U.S. venture from star French chef Guy Martin. 3 Battery Wharf; 617-994-9000.

CHICAGO

MUSEUM *The Art Institute of Chicago*

RESTAURANT *Lockwood in the Palmer House hotel*

The Institute's Renzo Piano-designed modern wing opens May 16. At Lockwood, chef Phillip Foss serves modern American food to match. 17 E. Monroe St.; 312-917-3404.

SAN FRANCISCO

MUSEUM *San Francisco Museum of Modern Art*

RESTAURANT *Heaven's Dog*

After viewing works in the sculpture garden, opening May 10, museum-goers can head up the road to chef Charles Phan's affordable new noodle shop. 1148 Mission St.; 415-863-6008.

