



For Immediate Release
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America's "Outstanding" Chef José Andrés Partners with the Foundation for the National Archives and Opens *America Eats* Tavern This Summer in Washington, D.C.

Washington, D.C. (May 16, 2011) Following his win for Outstanding Chef at the James Beard Foundation Awards, the food world's Oscars, José Andrés announces a groundbreaking partnership with the Foundation for the National Archives in support of the National Archives' exhibit, *What's Cooking, Uncle Sam? The Government's Effect on the American Diet*, opening June 10th, 2011, in Washington, DC. José Andrés' ThinkFoodGroup will create a temporary American restaurant as a culinary extension of the National Archives' exhibit. Located just steps away from the National Archives building, José Andrés and partner Rob Wilder will transform their renowned Café Atlántico restaurant into ***America Eats Tavern*** with a menu and environment inspired by the exhibit and the rich history of American cooking. José has also been named **Chief Culinary Advisor** to the exhibit *What's Cooking, Uncle Sam?* contributing to both the exhibit catalog and recipe book, as well as collaborating with the National Archives on a series of public programs that will focus on the role of Government in our daily diet.

At *America Eats* Tavern, opening July 4th 2011, José Andrés will apply his innovative style to an American restaurant; his first new restaurant concept in Washington since opening in Los Angeles and Las Vegas. Named after the Works Progress Administration (WPA) writers project of the 1930s, *America Eats* will offer a new take on American classics and celebrate native ingredients and some long forgotten dishes, from burgoo to oysters Rockefeller. With recipes and stories collected through extensive research, and with help from the National Archives and a culinary advisory council of chefs and scholars, the menu will showcase the fascinating history of our nation one plate at a time, whether it's the origins of New England clam chowder or the introduction of grapefruit to America. A casual tavern menu will be offered on the ground floor, while a more refined and elegant menu will be featured on the second and third floors.

America Eats will also be a six-month "benefit" destination in support the *National Archives Experience*

exhibition program. Profits gained from the restaurant during the run of the *What's Cooking, Uncle Sam?* exhibit will be donated to The Foundation for the National Archives. To bring this restaurant to life, TFG is partnering with sponsors such as the Dole Food Company to support its philanthropic goals, and to aid in the effort to promote awareness and discussion on national food policies and health and nutrition issues.

Café Atlántico, D.C.'s beloved Nuevo Latino restaurant will end its run at 405 8th Street NW, on June 12, 2011. Originally created by ThinkFoodGroup partner Roberto Alvarez, Café Atlántico has had three different locations over the past 25 years and now José and ThinkFoodGroup look forward to finding the next home for Café Atlántico. Minibar by José Andrés will continue to operate its six-seat bar on the second floor of the new *America Eats*. During a brief break in June, the location's décor will be transformed from Café Atlántico to *America Eats* under the direction of New York design firm SEED. *America Eats* and Minibar by José Andrés will reopen on July 4th. *America Eats* will be open daily for lunch and dinner. Minibar by José Andrés will continue to offer its innovative menu Tuesday through Saturday with two seatings per night, 6pm and 8:30pm. At the end of the exhibit *What's Cooking, Uncle Sam?* in January 2012, ThinkFoodGroup will begin preparations for the next phase of 405 8th Street, NW, and Minibar by José Andrés.

About José Andrés and ThinkFoodGroup

Internationally-recognized as a culinary innovator, José Andrés is credited with introducing Americans to both avant-garde and traditional Spanish cooking. A native of Spain, José is a James Beard Award winning chef and owner of ThinkFoodGroup (TFG) with partner Rob Wilder. TFG is the team responsible for Washington, DC's award-winning dining concepts Jaleo, Zaytinya, Oyamel, and Minibar by José Andrés, as well as Los Angeles' celebrated destination, The Bazaar by José Andrés at the SLS Hotel at Beverly Hills. He recently opened restaurants in Las Vegas at The Cosmopolitan including a vibrant Jaleo, the intimate *é* by José Andrés and a festive Chinese-Mexican spot called China Poblano. He is the author of several cookbooks including *Tapas: A Taste of Spain in America* (Clarkson Potter) and is the host and executive producer of PBS series "Made in Spain." José is well known for championing the role of chefs in the national discussion on food policy, hunger and nutrition issues. He speaks regularly at forums such as *The Atlantic's* Food Summit and *The Economist's* "World in..." series. After traveling to Haiti, José launched World Central Kitchen, which aims to feed and empower vulnerable people in humanitarian crises around the world. He has also lectured at Harvard on "Science and Cooking". For more information, visit www.thinkfoodgroup.com.

About the Foundation for the National Archives

The Foundation for the National Archives is an independent nonprofit that serves as the National

Archives' private-sector partner in the creation of and ongoing support of the National Archives Experience, which includes permanent exhibits, educational programs, traveling exhibits, special events and film screenings, educational literature, and historical/records-related products and media. The Foundation helps the public understand the importance of the holdings of the National Archives by presenting the depth and diversity of the records through award-winning, interactive educational exhibits and programs. It generates financial and creative support for the National Archives Experience from individuals, foundations, and corporations who share a belief in the importance of innovative civics education. www.archives.gov/nae/support

About the National Archives Experience

The National Archives Experience, created by the National Archives in partnership with the Foundation for the National Archives, has transformed the visitor experience at the National Archives' Washington, DC building, and includes a renovated Rotunda for the Charters of Freedom, the award-winning Public Vaults permanent interactive exhibition, the William G. McGowan Theater, the Lawrence F. O'Brien Gallery for special exhibits, the Boeing Learning Center, and the Digital Vaults online exhibit. These components make the rich resources of the National Archives accessible to Americans nationwide. www.archives.gov/nae

What's Cooking, Uncle Sam? is an exhibition in the Lawrence F. O'Brien Gallery at the National Archives from June 10th, 2011 to January 3rd, 2012. *What's Cooking* is an eclectic assortment of records with one thing in common—they were produced in the course of Government efforts to feed Americans an ample, safe, and nutritious diet. Spanning the Revolutionary War era through the late 1900s; the documents, films, and photographs in the exhibition echo many of our current concerns about Government's role in the health and safety of our food supply.

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