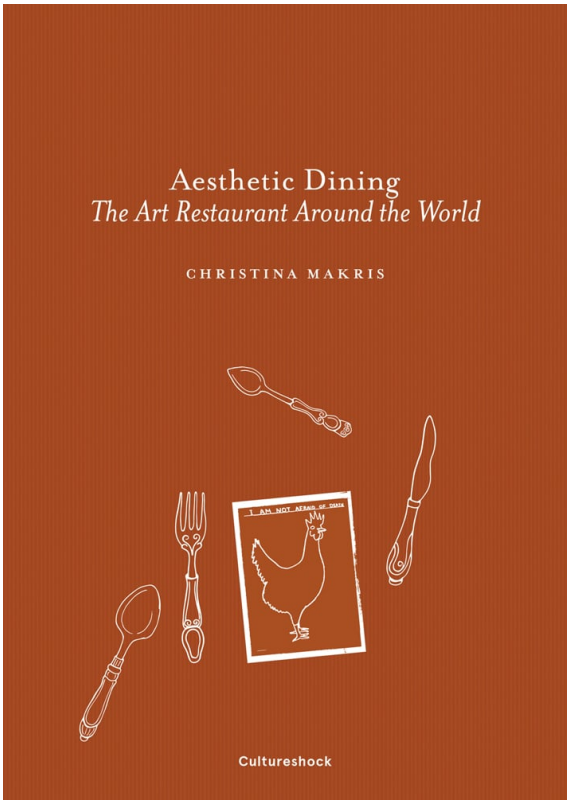
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Aesthetic Dining

The Art Restaurant Around the World

Christina Makris

ISBN	9780995454651
Publisher	Cultureshock
Binding	Hardback
Territory	USA & Canada
Size	6.14 in x 8.98 in
Pages	298 Pages
Illustrations	115 color, 10 b&w
Price	$40.00

- For the first time, a global guide to the Art Restaurant - a place where great art and memorable food meet
- Interviews with chefs, restaurateurs and artists, including Tracey Emin and Julian Schnabel
- Richly illustrated with images of the art in its context

"I went to Noma and interviewed René (Redzepi). We were talking about art and food but the restaurant was closed. Everybody asked me how was the food, what did you eat – and he basically gave me some marmite. The best marmite I've ever had." – **David Shrigley**

"This is not a coffee table book….notions of 'taste' get a grilling, while there are some fruity artist interviews….that make for entertaining accompaniments."– **Melanie Gerlis, The Financial Times**

"This comprehensive and expansive explorations of art restaurants marries the nourishment of senses, both visual and taste, along with the meeting of minds". – **Chris Corbin, Corbin and King group**

"A new and unique book." – **Layla Maghribi, The National News**

This is the definitive guide to Art Restaurants — a new way to appreciate food. Christina Makris, collector of art and a Patron of The Tate and RA, takes the reader on a tour of 25 of the world's greatest art restaurants, from New York to Hong Kong and Cairo to London.

Makris traces their stories, details the art highlights, and meets artists, restaurateurs and chefs including Vik Muniz, Julian Schnabel and Tracy Emin. A captivating guide to where great art and memorable food meet.

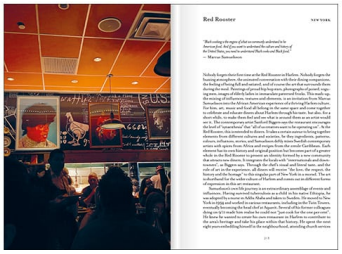
Restaurants featured include: Abou el Sid, Cairo; Bibo, Hong Kong; Casa Lever, New York; Chateau la Coste, Aix en Provence; Colombe d'Or, St Paul de Vence; Currency Exchange Café, Chicago; del Cambio, Turin; Dooky Chase, New Orleans; Gunton Arms, Norwich; Hix Soh, London; Kronenhalle, Zurich; Langan's, London; Lucio's, Sydney; Michael's, Santa Monica; Mr Chow, London; Osteria Francescana, Modena; Paris Bar, Berlin; Red Rooster, New York; Scott's, London; Sketch, London; The Ivy, London.

Including interviews with: Ai Weiwei; Antony Gormley; Beatriz Milhazes; Bill Jacklin; Conrad Shawcross; Damien Hirst; David Bailey; David Hockney; David Shrigley; Gary Hume; John Beard; John Olsen; Julian Schnabel; Maggi Hambling; Michael Craig-Martin; Michael Landy; Peter Blake; Polly Morgan; Sanford Biggers; Tracey Emin; Vik Muniz.

In the pursuit of visual taste and aesthetic dining, **Christina Makris** has traveled to six continents, visited over 100 cities, and sat at countless restaurant tables. With a doctorate in philosophy, she has been involved with the arts as a collector, philanthropist and trustee, and with restaurants as an investor, consultant and sybarite. Christina is currently writing on art and wine.







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