



Monday, December 14th, 2015 with **RYAN MEAD** of the BENT BRICK Doors open at 6:30pm for drinks and exhibition viewing Seating is promptly at 7:15pm at Disjecta Contemporary Art Center 8371 N Interstate Avenue / Portland OR 97217 503.286.9449

disjecta.org / culinaria.disjecta.org blog

Single dinner @ \$125: http://bit.ly/ryanmead
Three dinner pass: \$275: http://bit.ly/Disjectadeal

PORTLAND, Ore - Thursday, November 30th, 2015:

Culinaria EAT I ART@ DISJECTA continues its successful third season of this chef-driven dinner series, bringing food lovers and art lovers together around the table at Disjecta in support of the Curator-in-Residence program. Disjecta is known for its mission to support artists and engage communities by exhibiting the best contemporary art in Portland, in one of the city's most stunning spaces. The Culinaria dinner series opens an intimate portal into the creativity of both the kitchen and the gallery, highlighting what culinary leaders and art at Disjecta have in common—concept, vision and execution. Seating for this dinner is limited to just 35 guests. Previous dinners have sold out; all dinners directly support the Curator-in-Residence program.

DLS Solution (Downtown Light & Sound Solution) presents *Contact Expo*, a collaborative multi-channel sound and light environment that will continually shift over the course of the six-week exhibition. Focusing on the potential of surface as the site of sculpture, this collaborative installation utilizes 3D mapping with extensive speaker and projection arrays to question the reliability of an object's obligations to the quality or character of its environment. Chef Mead will be staging his own simultaneous production—

the kitchen prepares the meal in full view, interacting with the guests as each course is served and providing insider perspective as to its origin.

Guests will have an opportunity to meet Chef Mead and dine with 2015-16 Curator-in-Residence Chiara Giovando, some of the artists, and Disjecta Director Bryan Suereth. A cocktail tour of the exhibition with Giovando starts off the evening.

Price includes exhibition tour, dinner, beverages (including cocktails, wine and beer) and gratuities. 21+ only. Dinners are held on the Monday night following opening receptions in our 3,500 square foot exhibition space.

!! Holiday Special !! Series passes purchased now for our final three dinners are just \$275. Attend dinners yourself or you are welcome to transfer a seat at any dinner as a gift for that special adventurous someone.

Ask about corporate sponsorship: ryan@disjecta.org

Chef **RYAN MEAD** started cooking very young, flipping eggs for his grandmother's breakfast in northern Michigan, and has been working in professional kitchens since his first dishwashing job at age 13. Since coming to Portland, Ryan has worked at Clarklewis and Park Kitchen, and held sous chef positions at Decarli and the Bent Brick before becoming the restaurant's executive chef. Mead self-describes as fiercely proud of his Midwestern heritage, and as such, is passionate about sourcing, preparing, and eating meat. www.thebentbrick.com

DLS Solution is an exhibition think tank focused on light and sound environments. The growing list of contributors include Daniela Anastassiou, O.A. Biddle, Cayetano Ferrer, Nate Gonzales Hess, Jacqueline Gordon, Jonathan Mandabach, Miles Martinez, Ashland Mines and Daniel Pineda. Blurring the boundaries between light industry and deep content production, DLS Solution is a platform for collaboration through corporate identity dissolution. DLS Solution is informed by rapid changes in aesthetics technology and seeks to modify existing frameworks to create new input/output circuitry for form and content. Past events and exhibitions by DLS Solution have taken place at Satellite Space in Santa Monica, and

MOCA, Human Resources, and the Biltmore Hotel in Los Angeles. www.disjecta.org/portfolio-items/contact-expo/

Chiara Giovando is a Los Angeles-based curator and artist. She received a BFA from the San Francisco Art Institute and an MFA from California Institute of the Arts. This spring she curated In Search of an Author at the Unge Kunstneres Samfund in Oslo, Norway. Other recent projects include The Third Ear, an exhibition of new sound art curated as part of the Fellows of Contemporary Art Curators Lab Award, and Thousand Points of Light, a site- works and residency program founded by Giovando in Joshua Tree, CA. Prior to accepting the Curator-in-Residence position at Disjecta, Giovando was Co- Director and Curator at Human Resources L.A. for two years. In 2013 she was invited to arrange a score for the Calder Quartet at the Barbican in London based on Christian Wolff's work Edges 1969. In 2012 she was awarded a research fellowship with German collector and curator René Block that culminated in Hammer Without a Master: Henning Christiansen's Archive, an exhibition that included fourteen artists.

ABOUT DISJECTA

Disjecta Contemporary Art Center is a non profit that builds ambitious programs that promote artists and engage communities. We provide a professional platform in which artists can realize their best work and engage new audiences. Our dynamic programs showcase new work and fuel collaborations between artists, curators, and viewers that impact and intervene in the larger contemporary arts dialogue. Disjecta exacts equal rigor from local and national artists, while keenly recognizing and supporting the talent of the region. Your support means our exhibitions remain free and open to the public.

Advance purchase of tickets is required. All ticket sales are final. Chefs can often substitute different ingredients and offer other food options. Please email your dietary requirement to janafay@disjecta.org by Thursday afternoon prior to the event date.

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