

VIRTUAL DATE NIGHT

DALLAS MUSEUM OF ART

The Art of Fine Dining

Find inspiration for your next meal with objects from the DMA's collection and cookbooks inspired by the artists. Click on each artwork to visit the DMA's online collection and learn more.



If you like **Claude Monet**, check out Florence Gentner's ***The Monet Cookbook: Recipes from Giverny*** for dreamy French dishes inspired by Monet's culinary journals and personal memorabilia from his time in Giverny.



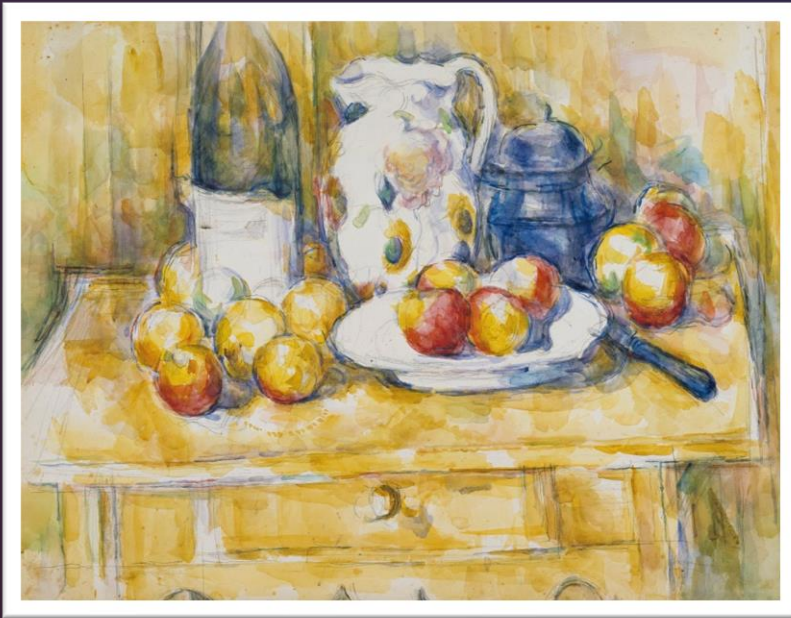
In 1973 **Salvador Dalí** created a cookbook called ***Les Dinners de Gala***, filled with decadent, strange, and often impossible recipes alongside Surrealist tablescapes. The book was inspired by Dalí's own outrageous dinner parties, as well as by some of the top Paris restaurants of the day. It is a testament to the pleasures of dining more than a practical cookbook.



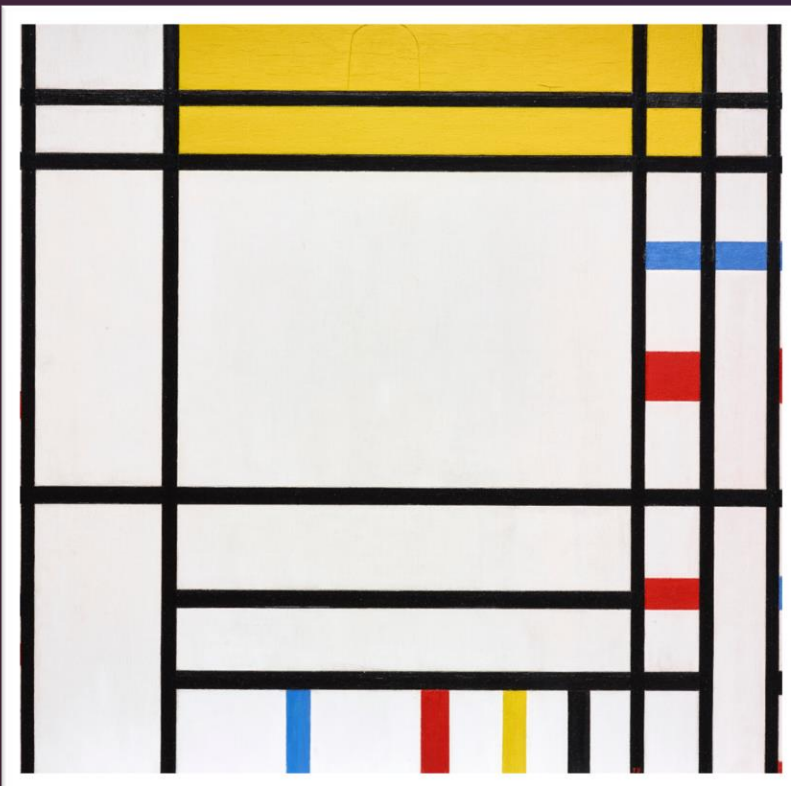
Sanford Biggers makes an appearance in Natalie Eve Garrett's *The Artists' and Writers' Cookbook* with a watermelon, chili, and mezcal cocktail he dubbed the Red Turn Up. The book is a 2016 update to a 1961 classic featuring a diverse range of creatives submitting favorite recipes or food-related writings.



Olafur Eliasson's Berlin studio is unique in that it is also a working kitchen where a team of chefs create vegetarian and vegan family meals for the artist and his large team of assistants. More than a cookbook, the recipes in *Studio Olafur Eliasson: The Kitchen* tell a story about the creative potential of sharing a meal.



Mary Ann Caws' *The Modern Art Cookbook* serves up recipes from some of the most iconic modern artists—from Frida Kahlo to Picasso and O'Keeffe. **Paul Cézanne** is represented in the book with a delectable dish of baked tomatoes with breadcrumbs and parsley.



In *Modern Art Desserts*, Caitlin Freeman shares 27 recipes for mouthwatering cookies, cakes, pastries, and frozen treats inspired by great works of modern art. Each recipe is presented alongside a picture of the original artwork and a morsel of art history from an SFMoMA curator. The pièce de résistance is a fudgy and deceptively simple cake inspired by the primary colors and grids of **Piet Mondrian**.

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OPEN DOORS. ART FOR ALL. STAY DMA.

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