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Deborah Ziska, Information Officer

CONTACT:
Lydia Beruff, Publicist
(202) 842-6353

THE CASCADE CAFE.
AN ITALIAN GELATERIA AND ESPRESSO BAR.
NOW OPEN AT THE NATIONAL GALLERY OF ART

Washington, D.C. -- The Cascade Café, an Italian gelateria and espresso bar, is now open at the National Gallery of Art. "The Cascade Café is the first phase of the renovation of our restaurants," said Earl A. Powell III, Gallery director. "We hope it will enhance the visitor's experience at the National Gallery."

The Cascade Café's sleek, modern design is a collaboration of Culinaire Inc., the Gallery's food service provider; the Gallery's department of design and installation; and architect Ed Yost of Dallas, Texas. This design embraces East Building architect I.M. Pei's original design and creates an open vista throughout the concourse that links the East and West Buildings. The combination of rich oak and stainless steel with black granite surfaces complements the nearby Gallery Shops. Created in Italy, the handsome double-sided coffee bar houses state-of-the-art Italian espresso machines and

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two panini presses. In the true spirit of a gelateria, a curved glass case displays brightly colored gelati and sorbetti, traditional desserts, and crisp salads.

Homemade gelato and sorbetto are made from fresh fruit and all-natural ingredients by staff specially trained by an Italian gelato maker. There are 18 flavors of gelati and sorbetti including amaretto, tiramisu, hazelnut, white chocolate, mango, pistachio, melon, raspberry, pineapple, watermelon, peach, and caramel, as well as strawberry, vanilla, and chocolate. Among the desserts are tiramisu, Linzer torte, chocolate macaroons, cinnamon apple crisp, sour cream and cinnamon bundt cake, pecan caramel bread pudding, and old-fashioned pound cake.

Light fare is also available, including sandwiches toasted on a panini press, grilled vegetable baguettes, or turkey with smoked gouda on pretzel rolls. Salads of pear, wild rice, and orzo, or a tomato mozzarella and basil combination, are included with all sandwiches, which are prepared daily at the Gallery with fresh ingredients.

Breakfast fare includes such freshly baked pastries as cinnamon rolls; chocolate, almond, ham and cheese, or plain croissants; and bacon and tomato, cheddar cheese and onion, or fresh garden vegetable quiches. Beverages, highlighted by authentic espressos, cappuccinos, and lattes, include a variety of juices, bottled waters, milk, wines by the glass, and domestic and imported beers.
The Cascade Café is open Monday through Saturday, 10 a.m. to 4:30 p.m., and Sunday, 11 a.m. to 5:30 p.m. on the concourse level of the National Gallery of Art.

The National Gallery of Art, located on Constitution Avenue between Third and Seventh Streets, is open Monday through Saturday from 10 a.m. to 5 p.m. and Sunday from 11 a.m. to 6 p.m., except December 25 and January 1. Admission is free. For general information, call (202) 737-4215, or the Telecommunications Device for the Deaf at (202) 842-6176; the Gallery's Web site address is http://www.nga.gov. To receive a free bimonthly Calendar of Events, call (202) 842-6662.

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