

## **Dining Fact Sheet**

### **In Situ**

Michelin-three-starred Chef Corey Lee is creating a reimagined restaurant experience at In Situ, located on the museum's ground floor. By engaging the global culinary community, Chef Lee is curating and executing a rotating menu of dishes, the recipes for which have been contributed by 80 chefs from around the world, including Dan Barber, Heston Blumenthal, Daniel Boulud, David Chang, Roy Choi, Wylie Dufresne, Thomas Keller, Nathan Myhrvold, Rene Redzepi, Joshua Skenes, James Syhabout and Alice Waters. Commissioned artwork by Rosana Castrillo Díaz and Tucker Nichols will be on display in the restaurant. In Situ will be open for lunch and dinner, and is currently scheduled to open in June.

### **Cafe 5**

On the fifth floor, Cafe 5 offers a menu of lighter fare with a California-fusion slant. Offerings include flatbreads, fresh organic salads and artisanal open-faced sandwiches. Guests are able to dine in the pavilion and the Jean and James Douglas Family Sculpture Garden. Operated by McCalls Catering, Cafe 5 is open 10 a.m. to 4:30 p.m.

### **Sightglass at SFMOMA**

The third-floor coffee bar at the new SFMOMA, operated by Sightglass, offers visitors a selection of artisanal coffee beverages and pastries, as well as a space in which to reflect and connect, adjacent to the Pritzker Center for Photography. Sightglass at SFMOMA is open 10 a.m. to 4:30 p.m.

### **Media Contacts**

Jill Lynch, [jillynch@sfmoma.org](mailto:jillynch@sfmoma.org), 415.357.4172

Lillian Goldenthal, [lillian.goldenthal@finnpartners.com](mailto:lillian.goldenthal@finnpartners.com), 212.593.6355