SOFITEL

HOTELS & RESORTS

WASHINGTON DC LAFAYETTE SOUARE

Stephane Koerwyn's

ART ON A PLATE

Created by Executive Chef Gyo Santa

Starter

Wagyu Flat Iron Carpaccio Salad

beets purée, citrus dressing

<u>Entrée</u>

Fish Ragoût in Papillote

daily fish, summer vegetables, spicy tomato broth.

Dessert

Blueberry Mousse

white chocolate sauce, fresh blueberries, candied lemon peel



\$45 per person (lunch) / \$55 (dinner)

ART ON A PLATE is inspired by the unique paintings of Stéphane Koerwyn. Let us take you on an artistic and gastronomical journey through a 3-course menu created in abstract presentations by Sofitel Washington DC Lafayette Square's executive chef Gyo Santa featuring only the freshest ingredients, many locally sourced and organic at iCi Urban Bistro. Don't let the journey end here, take home a painting.





Stephane Koerwyn, a French-born corporate executive turned artist, left his 16-year career with the world's largest beverage company to pursue his passion in art and fashion, specializing in painting on aluminum and unique dressmaking using metal sheets adding a modern and timeless touch to his masterpieces. There are no barriers and filters between Stephane's emotions and aluminum. The metal's durability contrasts with his fleeting emotion expressed upon it.

Stéphane's art collection, including wall art pieces, life-size and miniaturized aluminum dresses, has been displayed in several exhibitions over the past years with shows in Paris, Brussels, London, New-York and Washington DC. Stephane's creations are scheduled to exhibit in Shanghai and Beijing later this year.

For more information on the artist and collection, visit www.stephanek.fr.

