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## KEMPER MUSEUM HIRES NEW EXECUTIVE CHEF OF CAFÉ SEBASTIENNE

KANSAS CITY, MISSOURI—July 5, 2018—Kemper Museum of Contemporary Art is proud to announce **Chef Rick Mullins** has been selected to join Tony Glamcevski, Director of Food & Beverages and Special Events, and General Manager Mickey Priolo to lead Café Sebastienne into its twenty-fifth year of service.

“Following an extensive search process, which involved members of the Board, along with museum leadership, Café, and special events staff, we are thrilled to announce Chef Mullins as the Executive Chef of Café Sebastienne,” stated Mary Kemper Wolf, chair of the Kemper Museum of Contemporary Art Board of Trustees. “Chef Mullins will continue our long-standing tradition of outstanding locally-sourced cuisine, while being perfectly positioned to attract new audiences to the Café and Museum, not to mention the fact that his French Toast will change your life!”

Born in Hutchinson, Kansas, Mullins was raised in the Kansas City area and has worked in multiple kitchens of Bread and Butter concept restaurants, The Nelson-Atkins Museum of Art, and Bluestem. Most recently, Mullins held the position of Chef de Cuisine at Gram & Dun on the Country Club Plaza

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where he maintained the restaurant's in-house preservation program, including cured meats, cheeses, pickles, ferments, and jams – as well as cultivating and maintaining relationships with local farmers and purveyors – responsibilities which he is excited to be carrying forward at Café Sebastienne.

“Chef Mullins has a commitment to our local agricultural community which is paramount to the principals of what Café Sebastienne was founded on,” stated Tony Glamcevski, Director of Food & Beverages and Special Events at Kemper Museum. “His knowledge and enthusiasm for local food, along with his collaborative spirit, will help us to expand our culinary programs and build community partnerships in fresh and contemporary ways.”

Earlier this year Café Sebastienne launched a brand-new series of unique culinary events, including a collection of themed pop-up dinners which will continue under the guidance of Chef Mullins. “We are also looking to expand on our current service offerings,” stated Glamcevski, “by introducing happy hours on Thursday and Friday afternoons, exploring new collaborations with the Kemper Museum curatorial and exhibition team, and expanding our relationships with other locally-rooted food and beverage leaders throughout the region.”

“I don't know if food is art, but I do think that food and art work really well together,” stated Mullins as he contemplated his new position. Mullins has worked with Soil Collective to tell the story of this region through a series of pop-up dinners, exploring new local cuisines, and systematically working to reduce food waste throughout the industry, stating, “it's about the food that we serve but we also want to build a stronger community and we believe it starts with food.”

Café Sebastienne at Kemper Museum of Contemporary Art is open for lunch, Tuesday through Friday, 11:00 a.m.–2:30 p.m.; Dinner, Thursday and Friday, 5:30–9:00 p.m.; Brunch, Saturday and Sunday, 11:00 a.m.–2:30 p.m.; and can be found on Facebook and Instagram at @CafeSebastienne. Reservations can be made by calling 816-561-7740, online at [kemperart.org/info-reservations](http://kemperart.org/info-reservations), or through OpenTable.

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#### *About Kemper Museum of Contemporary Art*

Kansas City's renowned FREE contemporary art museum, Kemper Museum of Contemporary Art opened in October 1994 and draws 100,000 visitors each year. The Museum boasts a rapidly growing Permanent Collection that uniquely bridges modern and contemporary works of art featuring artists such as Louise Bourgeois, Helen Frankenthaler, Willem de Kooning, Georgia O'Keeffe, Keltie Ferris, Trenton Doyle Hancock, Richard Mosse, and Ursula von Rydingsvard. The Museum regularly hosts special exhibitions, installations, and lectures, as well as programs and workshops for youth, teens, and families.

#### *About Café Sebastienne*

Recognized as one of Kansas City's premier dining venues for outstanding cuisine since it opened in 1994, Café Sebastienne is nestled within Kemper Museum of Contemporary Art giving diners a spectacularly unique view of the region's finest modern and contemporary art collections. The Gunnar Birkerts architectural design, floor to ceiling works of art, bustling museum atmosphere, top-notch service, and eclectic wine list are just a few notables that continue to give guests a wonderful dining experience. Café Sebastienne is the perfect setting for intimate and grand affairs, business outings, events, and all your special dining needs.

For more information about Kemper Museum of Contemporary Art or Café Sebastienne, visit [kemperart.org](http://kemperart.org).

For high-resolution images and general media inquiries please contact:

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