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DINNER AND A SHOW

Twin Cities theatergoers are lining up for a cast of new and renovated theaters and restaurants.

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TALK OF THE TOWN

Three communities in greater Minnesota celebrate the performing arts with engaging new theaters.

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FAIR THEE WELL

Grab your sandals and sunscreen. Summer is the season for art festivals across Minnesota.

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Setting the Stage

A night of drama and illusion at the new Guthrie Theater

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Right on Cue

By Mason Riddle



CUE AT THE GUTHRIE

Location:
Minneapolis, Minnesota

Client:
Bon Appetit

Architect:
Durrant

Principal-in-charge:
Denny Wallace, AIA

Project lead designer:
Ira A. Keer, AIA

**Foodservice
kitchen designer:**

Tom Lutz, Landmark
Restaurant Equipment
and Design

Construction manager:
McCough Construction

Size:
7,760 square feet

Completion date:
June 2006

**3-D computer
visualization:**
Chris Medeck, Durrant

A sleek new restaurant in the Guthrie Theater stages a drama all its own

"To be or not to be?" was never the question for Cue, the Guthrie Theater's new fine-dining restaurant. Rather, the question was, "How to be?" Designed by Durrant (formerly Parker Durrant) and operated by the restaurant management company Bon Appetit, Cue projects an übercool persona that reinforces architect Jean Nouvel's outspoken vision of the theater as industrial sculpture. And talk about a dramatic location. The U-shaped dining room lies directly beneath the Guthrie's held-aloft thrust stage and shares its curvilinear form. Twenty-five-foot-high floor-to-ceiling glazing offers soaring views of the street, neighboring warehouses, and the Mississippi River. In clement weather, outdoor seating is sheltered beneath the thrust-stage overhang.

The seamless transition between the Guthrie and its ground-floor tenant benefited from a fall 2005 dinner meeting in Minneapolis at which Nouvel reviewed the restaurant design. Nouvel's request?



The bar's blue granite counters and stainless-steel wine tower and the spun-aluminum-wrapped support columns (left), all dramatically illuminated, offer total sensory immersion. At the Waldorf cooking island, chefs prepare culinary masterpieces beneath a theatrical vent hood clad in hand-cut, cobalt-blue glass tile (above, above right). Could there be a Tyrone gimlet or beef tenderloin Tennessee?



"Make the design respectful of the architecture," recalls Ira Keer, AIA, who heads Durrant's new foodservice design practice. The request was honored, which meant removing divider walls with graphics, exposing the massive theater support columns, and adopting the Guthrie's more austere color palette of cobalt blue, silver, and black. "Nothing was lost," says Keer. "We just reinterpreted the set."

If Cue has a main attraction, it is the show kitchen, a central, U-shaped cooking island that accommodates up to six chefs and 19 diners around its Olympia Blue Pearl granite counter. Food is prepped in the prep kitchen and stored in coolers at its rear. "The show kitchen is center stage," says Keer, using his own theater metaphor. "It offers diners a nonstop culinary performance." Hand-cut cobalt-blue glass tile covers the show kitchen's vent hood, which is banded at the lower edge with an 18-inch-deep, LED-lit ribbon of frosted, water-white glass.

"The show kitchen is center stage. It offers diners a nonstop culinary performance."

—Architect Ira Keer

The 14-stool bar, featuring the same Olympia Blue Pearl granite counter, is what you might call Cue's second stage—a place to see and be seen. The back bar wields its own theatrical authority with a 13-foot-high wine tower in the form of a three-dimensional, stainless-steel wire grid. Chilled bottles are stored in custom glass-door, under-counter refrigerators in the tower base, while bottled spirits are displayed on frosted, under-lit stepped shelves on the back bar counter.

When it's time to be seated, diners alight on equally modern furniture. Stools at both the show kitchen and the bar are composed of tubular stainless-steel frames with square bases and square black leather seats (the show kitchen stools also have backs). Dining room chairs are brushed aluminum with black leather, and tabletops are an engineered quartzite stone

embedded with glass and mirror chips. Low-profile settees, custom-made locally, feature black leather seats and shallow upholstered backs.

Lighting, of course, is critical to a restaurant's ambience. Here it is dramatic and focused. Under-counter LEDs illuminate the knee wall of both the show kitchen and bar, and fiber-optic light coasters are inset into the bar at each stool location. The support columns, wrapped in reflective spun aluminum, are lit from recessed ceiling coves, and ceiling-mounted spotlights project crisscrossing shafts of light onto the bar floor, inviting each patron to experience a theatrical moment.

Nouvel's use of archival Guthrie images on the building's skin and interior walls and ceilings is continued on tall rectangular panels strategically placed in the outdoor patio. On one side, the panels are sheathed in Apolic, an aluminum

composite that adds to the building's many reflective surfaces. On the flip sides, Nouvel introduces portraits of legendary playwrights that peer in on Cue patrons.

The sophisticated, design-conscious Cue is also socially conscious, notes Bon Appetit regional vice president David Toay. "Executive chef Lenny Russo's food philosophy supports sustainability, social responsibility, Fair Trade, and the 'farm to fork' process. Our aim is to buy products from local farmers and growers within a 150-mile radius of Cue," says Toay. A high-gloss destination restaurant with a social conscience? Bon Appetit is betting it's a winning combination for Guthrie patrons, area condo dwellers, and other Twin Cities gourmands. **AMN**

It takes a village to design, engineer, and construct a great building. So let's give credit where credit is due.

Guthrie Theater
page 24

Location: Minneapolis, Minneapolis
 Client: Guthrie Theater
 Design architect: Ateliers Jean Nouvel
 Architect of record: Architectural Alliance
 Ateliers Jean Nouvel project team: Ateliers Jean Nouvel; Bertram Beissel; Brigitte Metra; Vincent LaPlante; Nathalie Sasso; Eric Stephanie; Anna Ugolini; Damien Faraut; Michel Calzada; Athina Faraut; Edwin Herkens; Julie Fernandez; Yann Salmon; Jacques Le Marquet; Michel Cova
 Architectural Alliance project team: Tom DeAngelo, FAIA; Bob Zakaras, AIA; Scott Sorenson; Ken Sheehan, AIA; Ross Naylor, Assoc. AIA; Jim Mornes, AIA; Jeff Loeschen, Assoc. AIA; Aaron Mullins; Mike Christenson
 Structural engineer: Ericksen Roed Associates
 Mechanical and electrical engineer: Michaud Cooley Erickson
 Theater consultant: Fischer Dachs
 Acoustics/audio: The Talaske Group, Inc., Kahle Acoustics
 Lighting design: L'Observatoire
 Cost consultant: Donnell Consultants, Inc.
 Civil engineer: Van Sickle Allen
 Landscape architect: oslund.and.assoc.
 Interior design: Ateliers Jean Nouvel
 Signage: Larsen Design
 Vertical transportation: Lerch Bates
 Owner's representative: Peter Kitchak, Michael Gross, and Catherine Vekich, The Keewaydin Group
 General contractor: McGough Construction Company
 Mechanical contractor: Metropolitan Mechanical
 Electrical contractor: Hunt Electric
 Cabinetwork: Aaron Carlson
 Auditorium seating: Series
 Theatrical rigging: Secoa
 Stage doors: Jamison Doors
 Interior moveable doors: Skyfold, WonDoor, Total, EPD, Schweiss
 Flooring systems/materials: Artistic Concrete, St. Paul Linoleum
 Window systems: WJ Higgins, Operable Windows

Architectural metal panels: Centria by Crown Corr, Copper Sales
 Exterior paint: Valspar
 Metal grating: Johnson Screens
 Exterior graphics: Artistic Screening, Workerstoffer
 Interior graphics: Swanson Youngdale, Franz Reprö
 Glazing: Wausau and Harmon Glazing, Viracon, ISG
 Operable window: WJ Higgins
 LED masts/lightwall: Jones Sign
 Elevators: Kone
 Food service: Landmark Equipment
 Photographers: Jim Gallop, Gallop Studio; Don Wong; Shannon Busse; Katrin Loss



WHEELLOCK PHOTOGRAPHY

Left to right: David Toay; Ira A. Keer, AIA; Hung Russell, AIA; Jane Rademacher

Cue at the Guthrie
page 32

Location: Minneapolis, Minnesota
 Client: Bon Appetit
 Architect: Durrant
 Principal-in-charge: Denny Wallace, AIA
 Project lead designer: Ira A. Keer, AIA
 Project managers: Ira A. Keer, AIA; Hung Russell, AIA
 Project architect: Hung Russell, AIA
 Structural engineering: Eric Helminiak, Durrant
 Mechanical engineering: Don Swanson and Joel Bartlett, Durrant
 Electrical engineering: Jeff Huettnermeyer and Bijan Arya, Durrant
 Lighting design: Michael Di Blasi and Rachel Miller, Schuler Shook
 Interior design: Ira A. Keer, AIA; Jane Rademacher
 Visual imaging and signage design: Tim Heitman
 Construction manager: Mark Foley, McGough Construction
 Foodservice equipment design team: Tom Lutz; Cheri Peet; Tyrone Robinson
 Acoustic engineering team: Rick Talaske; Gregory Miller; Evelyn R. Way; Byron W. Harrison
 Construction manager: McGough Construction
 Food service equipment contractor: Landmark Restaurant Equipment and Design

Custom millwork: Preferred Sheet Metal
 Custom metal work: Preferred Sheet Metal
 Drywall and plaster: Olympic Drywall
 Mechanical: MMC (Metropolitan Mechanical Contractors)
 Electrical and wall covering: Hunt Electric
 Painting: Swanson & Youngdale
 Tile: CD Tile and Stone
 Drapery: Secoa
 Graphic printing: Jones Sign
 Window systems: Harmon, Inc.
 Concrete work: McGough Construction
 Signage: Serigraphics
 3-D computer visualization: Chris Medeck

Shubert Performing Arts and Education Center
page 34

Location: Minneapolis, Minnesota
 Client: Artspace Projects
 Architect: Miller Dunwiddie Architecture
 Principal-in-charge: John Mecum, AIA
 Project lead designer: Tom Klein, AIA
 Project manager: John Stark, AIA
 Project team: Jeff Kanne; Melissa Ekman; Denita Lemmon Selchow
 Structural engineering: BKBM
 Mechanical engineering: LKPB
 Electrical engineering: LKPB
 Civil engineering: BKBM
 Lighting designer: Schuler Shook
 Interior design: Miller Dunwiddie Architecture
 Photography and digital renderings: Studio Z Imagery



Left to right: William Dohman; Paul Udris, AIA; Mark Burgess, AIA; Edie Sebesta

Spoonriver
page 38

Location: Minneapolis, Minnesota
 Client: Cafe Brenda and Brighton Development
 Architect: U+B architecture & design, inc.
 Project team: Paul Udris, AIA; Mark Burgess, AIA; Edie Sebesta; William Dohman
 Structural engineering: Mattson MacDonald Young, Inc.
 Mechanical engineering: Doody Mechanical
 Electrical engineering: West Star Electric
 Lighting designer: Simply Marvy
 Interior design: U+B architecture & design, inc.

Construction manager: Marksman Construction
 Cabinetwork: O'Keefe
 Carpet: Intersource
 Epoxy floor: All Floors
 Tile: All Floors
 Millwork: O'Keefe
 Venetian plaster application: Apropos
 Kitchen equipment: Strategic Equipment & Supply Corporation
 Entry vestibule: United Glass
 Window treatments: Lutron Window Shades
 Photographer: John Christenson

Children's Theatre Company expansion and remodeling
page 40

Location: Minneapolis, Minnesota
 Client: Children's Theatre Company
 Design architect: Michael Graves & Associates
 Principal-in-charge: Patrick Burke, AIA
 Project lead designer: Robert Blazer
 Executive architect: RSP Architects
 Principal-in-charge: Jeremy Mayberg, AIA
 Project manager: Steve Maurelli, AIA
 Project architect: Paul Whitenack, AIA
 Project team: Morgan Blum; Jason Landis; Terry Ingle; Tom Kouri; Mary Kalka
 Structural engineer: Meyer Borgman Johnson
 Mechanical engineer: Michaud Cooley Erickson
 Electrical engineer: Michaud Cooley Erickson
 Civil engineering: Sunde Engineering
 Theater consultant: Trizart
 Acoustical consultant: The Talaske Group
 Code consultant: MountainStar
 Interior design: Michael Graves & Associates
 Construction manager: LaSalle Group, Ltd.
 Landscape architect: Damon Farber Associates
 Precast concrete: Gage Brothers
 Window systems: W.L. Hall
 Flooring systems: Anderson-Ladd
 Concrete work: J.E. Dunn North Central
 Millwork: Wilke-Sanderson
 Photographer: Phillip Prous

MASA
page 44

Location: Minneapolis, Minnesota
 Client: D'Amico and Partners
 Architect: KKE Architects, Inc.
 Project lead designer: Richard D'Amico
 Project architects: Michelle Piontek, AIA
 Project team member: Adam Vold
 Mechanical engineering: Gilbert Mechanical
 Electrical engineering: Hunt Electric
 Lighting designer: Michelle Piontek, AIA; Richard D'Amico; Hunt Electric