



Heather Barnett
L'Autre Pied's 'Artist-in-Restaurant' 2014

An artist inspired by biological design and imaging technologies has been working behind-the-scenes at a Michelin-starred restaurant in London's West End, observing and recording the human efforts, energies and sheer exertion that goes into making and serving its world-class cuisine.

Staff at *L'Autre Pied*, including Head Chef Andy McFadden, one of Britain's youngest ever Michelin chefs, as well as other chefs in the kitchen, waiters in the restaurant, and commis waiters running up and down the stairs in between, wore heart rate trackers to capture biometric data during service, measuring their heart rate, distance travelled, and calories burned.

Artist Heather Barnett has transformed the information into a series of abstract artworks, rendered in materials taken directly from the Michelin kitchens. Food purées, including squid ink, balsamic dressing, and beetroot, form the basis of 10 - 16 screen prints and drawings, offering an alternative portrait of a dedicated and highly skilled team who work relentlessly hard to make *L'Autre Pied* the multiple award-winning restaurant that it is.

The resulting works will be exhibited at the restaurant, *L'Autre Pied*, 5-7 Blandford Street, Marylebone, over the next three months.

The innovative exhibition - where art meets science - titled '*In Visible Substance*', launches on Wednesday November 5th. There is a private viewing at the restaurant from 5-7pm. Following this, it is open to the general public Monday to Friday, 3.30-5.30pm. All works are for sale.

Barnett, who is a Senior Lecturer in Art and Science at the University of Westminster and Central Saint Martins, the world-leading centre for art and design education, has exhibited widely during her 22-year career, including the V&A, the Science Museum and European galleries.

She is the fourth 'artist-in-restaurant' at the family of Pied restaurants.

The annual residency gives an artist access to the inner workings of either *L'Autre Pied* or *Pied à Terre*, its famous sister restaurant at 34 Charlotte Street, Fitzrovia, and a blank canvas to respond creatively to what they observe. The artworks are exhibited in a solo show each year at the Michelin eateries.

The contemporary art residency project is the brainchild of art-loving restaurateur and avid art collector David Moore. Moore developed a love of art as a young waiter when he served the Pop Art star Richard Hamilton who became a friend and then an investor in Moore's first restaurant, Pied à Terre.

Rather than focus on what appears on the plates, which Barnett says is already an artwork in its own right, she has honed in on the physical human effort of preparing and serving the food.

Barnett said: "In a restaurant of this calibre, I had expected it to be run with meticulous military precision, but what I had not anticipated was the choreography of the dance: how a group of people could operate at such a constantly high state of alertness, in a cramped and stifling environment, yet move so fluidly and efficiently.

"Between the kitchen and the restaurant, the character of the movement is different - downstairs spiky and intense, upstairs smooth and serene - but with all parts of the machine working in synchrony.

"I wanted to capture the very human energy and effort that went into their work, to share a hidden dimension not normally seen."

Michelin restaurateur David Moore, Founder and Owner of L'Autre Pied and Pied à Terre, said: "The 'Artist-in-Restaurant' residency is a jump into the dark, we never know what we are going to get. But, what I have seen so far is stunning, Heather's work is a complete triumph."

Critically-acclaimed contemporary artist Tim Head was the 2013 'Artist-in-Restaurant.' His exhibition at Pied à Terre, titled 'À la Carte,' was inspired by the precision of Head Chef Marcus Eaves and his team's presentation of the cuisine. Head's artwork includes a dramatic installation in the restaurant's dining area, which can still be seen. The centrepiece includes lunar-like discs placed on the walls and the restaurant's vast mirror, creating the appearance of being suspended in space. Head also created a set of nine colourful prints, and striking new side and dinner plates - artwork that diners get to directly enjoy!

Notes to Editors:

Heather Barnett is an artist with an international reputation for innovative interdisciplinary work involving scientists, artists, participants and organisms.

Working with imaging technologies and biological behaviours, works include microbial portraiture, cellular wallpapers, performing cuttlefish and an on-going 'collaboration' with the intelligent slime mould, *Physarum polycephalum*.

Barnett has been Artist in Residence in diverse organisations including a satellite mapping company, a hospital pathology department, and science research laboratories and recent commissions include Guy's Hospital Cancer Day Unit and the Postgraduate Medical Institute at Anglia Ruskin University. She is the L'Autre Pied Artist in Residence for 2014.

She is a Higher Education Academy National Teaching Fellow, Senior Lecturer in Art and Science at the University of Westminster, and Lecturer on the MA Art and Science at Central Saint Martins, University of the Arts London. www.heatherbarnett.co.uk

Pied à Terre was an instant success after opening in January 1992, gaining Michelin star status just thirteen months later, and in January 1996, the second Michelin star was achieved.

Fifteen years of success was celebrated by David Moore with the opening of a sister restaurant, L'Autre Pied in 2007; it gained its first star in 2009.

Both restaurants' style of dining is relaxed and comfortable, with a quiet sophistication that allows diners to savour French-style cuisine in an unpretentious, contemporary environment. Expect exceptional gourmet food with exciting combinations of flavours, meticulously prepared and beautifully presented, using the highest quality, seasonal ingredients.

Pied à Terre has achieved many awards over the years, including: Four Red Rosettes AA, 8/10 in the Good Food Guide, and 29/30 in the Zagat 'Readers Choice, Best Restaurants in the World.' It was also voted Number 4 in the 'UK Top One Hundred Restaurants.'

Within its first year, L'Autre Pied received a string of accolades, including Square Meal's 'Best New Restaurant,' Time Out Eating and Drinking Award 'Best New Restaurant,' and the UK Good Food Guide 'Upcoming Chef.'
www.pied-a-terre-co.uk and www.lautreped.co.uk