



## **Art and Soul Appoints Wes Morton Executive Chef**

**Washington, D.C. – February 16, 2011** – Art and Soul (416 New Jersey Avenue, NW, 202-393-7777) is pleased to announce the appointment of Wes Morton, Executive Chef, effective March 1<sup>st</sup>, 2011. Morton, 32, will oversee the restaurant and its private dining rooms, host of many of the District’s most talked-about events for groups of 10 to 500 guests. “We’re happy to welcome Wes to the Art and Soul family. As chefs we share a Southern fare heritage and the know-how learned at the table and passed down from many generations of family,” said chef/owner Art Smith. “Wes will continue my passion of bringing southern soul to DC and Capitol Hill.”

“I really enjoy taking the discipline and techniques acquired in my classical training and applying that to approachable, no-fuss food with clean flavors and memorable plating,” says Morton. “I intend to bring this approach to Art and Soul, hopefully elevating the ‘soul’ while maintaining the integrity of Chef Art’s vision.”

A graduate of the New England Culinary Institute in Montpelier, Vermont, and with positions at Citronelle, CityZen, and The French Laundry early in his career, Morton honed the techniques that would ultimately guide him to top toque at Art and Soul. Most recently, Morton was executive chef at Againn where he received numerous accolades including *Washingtonian* magazine’s 2010 “Rising Star” for his modern interpretations utilizing locally sourced ingredients. That loyalty to local farmers as well as co-ops like Fresh Link in the Shenandoah Valley will continue to play a large role for Morton at Art and Soul, where his menus will be seasonally-driven and inspired. His embrace of farm-to-table ingredients started in childhood when his father took him hunting and fishing – not for sport – but for the family’s nightly dinner. A native of Lafayette, Louisiana, Morton’s passion for cooking began in the most traditional of ways – during large family gatherings over weekly Sunday lunch, prepared at the hands of his grandmother.

Prior to Againn, Morton was executive chef at Houston’s Alden Hotel. Under his leadership, the Alden received numerous outstanding reviews including four out of five stars from the *Houston Chronicle*, and a coveted spot on *Esquire* magazine’s Best New Restaurants in America list for its restaurant \*17.

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**ABOUT ART AND SOUL**

*Art and Soul is open for breakfast from 6:30 a.m. – 10:30 a.m. Monday – Friday; lunch is served from 11:30 a.m. – 2:30 p.m. Monday – Friday; and dinner is served from 5:30 p.m. – 10:30 p.m. Monday – Thursday, 5:30 p.m. – 11 p.m. Friday – Saturday; Weekend Brunch on Saturday and Sunday from 10:30 a.m. – 2:30 p.m. and Sunday Supper is served from 4:00 p.m. – 9:00 p.m. on Sunday. The 4:01 Session Happy Hour is available in ArtBar from 4:00 p.m. until 7:00 p.m. every Monday through Friday. ArtBar lounge services are from 12 p.m. – 12 a.m. The restaurant is located at The Liaison Capitol Hill, an Affinia Hotel, 415 New Jersey Avenue NW, Washington, DC. Reservations are recommended. To make a reservation, please call 202-393-7777. For more on Art and Soul, visit [www.artandsouldc.com](http://www.artandsouldc.com).*

#### **ABOUT THE LIAISON CAPITOL HILL**

*The closest hotel to the U.S. Capitol, The Liaison Capitol Hill is just steps away from Union Station and the National Mall's world-famous monuments and museums. The modern yet comfortable design allows guests to make connections and stay connected. The iconic art program reflects the hotel's power-spot location and strong political point of view including: six by six feet dramatic oil portraits of political leaders that greet guests in the lobby and an edgy, gallery-like photographic series that traces "a day in the life" of a fictional D.C. mover and shaker amid many of the city's most recognizable landmarks. "Destination Relaxation," the exclusive seasonal rooftop pool and terrace is a resort-like experience in the heart of the city featuring lounge style day beds and lushly cushioned seating areas. The restaurant, Art and Soul, is envisioned by James Beard Award-winning celebrity Chef Art Smith, offering modern, regional cuisine with southern accents. To make a reservation and for more information, visit [www.affinia.com](http://www.affinia.com) or call 1-866-AFFINIA. The Liaison Capitol Hill is located at 415 New Jersey Ave., NW, Washington, DC 20001.*

#### **ABOUT AFFINIA**

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