

# Sea Change

Aug 7, 2009 : Hospitality Design Magazine

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James Beard Award winning chef Tim McKee has opened the doors to Sea Change, his new Minneapolis restaurant that focuses on sustainable seafood. "I'm very committed to the idea, which means buying from fisheries that are dedicated to making sure fish populations are well-managed," McKee says. "We'll be looking at things like catch numbers and gathering methods in choosing our ingredients."

For the concept, located at the city's landmark Guthrie Theater, local design firm Shea, Inc. took cues from McKee's green approach, contracting with an artisan to create tables out of reclaimed redwood felled from a California winter storm. The restaurant's vibrant green serves as a signature color, complemented by warm lighting and soft seating options. In another eco-friendly move, the Guthrie's F&B operator, Culinaire, provides in-house water filtering and purification system in lieu of bottled water.

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