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Photo courtesy: Marz Brewery

Multimedia material:

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Marisol Restaurant and MCA Chicago Announce Upcoming Collaborations, including Beer with Marz Brewery and Chef Collaborations

CHICAGO—Today, the Museum of Contemporary Art Chicago (MCA) and [Marisol Restaurant and Bar](#) announce the new lineup for their ongoing Chef Collaboration Series, now in its second year, as well as the creation of Terrace, a new beer produced in partnership with Marz Brewing to celebrate the 25th anniversary of the MCA's summer-long, outdoor music series, [Tuesdays on the Terrace](#).

Originated by Chef Jason Hammel, Marisol's Chef Collaboration series focuses on uplifting local culinary talent by featuring signature guest dishes on the restaurant's menu. The spring collaboration, which started in March 2024, featured James Beard

Foundation Award nominee Chef Diana Dávila of Mi Tocaya Antojería. In 2017, Mi Tocaya was named one of *Bon Appetit Magazine's* Best New Restaurants. That same year, Chef Dávila was named *Eater Chicago's* Chef of the Year and a Chef to Watch by *Plate Magazine*. Her Chef Collaboration dish, which recently concluded, was chicken milanesa with masa gravy, chile tatemodo, palmito salad, and kumquat vinaigrette.

For the summer, Marisol will feature Chef Damarr Brown of Virtue Restaurant, located in Hyde Park. Previously, Chef Brown competed on Bravo TV's *Top Chef: Houston*, where he advanced to the final four contestants and was voted "Fan Favorite." In 2022, Chef Brown was named a *Food & Wine* Best New Chef in America. Most recently, he was named the James Beard Foundation's 2023 Emerging Chef. Chef Brown's collaboration dish will be a pulled oxtail sandwich with caramelized onion mayo, red pikliz, and plantain chips, served on a brioche bun.

The collaboration will continue in the fall with Chef Lawrence Letrero of the Filipino-Cuban spot Bayan Ko, which recently launched a tasting menu this past April. The last collaboration of the year will feature award-winning Chef Ryan Brosseau of the Montréal-inspired restaurant Dear Margaret. The collaboration will follow into its third year in 2025.

Starting in May, Marisol will also serve a limited-edition beer, named Terrace, in collaboration with McKinley Park's Marz Brewery. This collaboration is inspired by sunsets at [Tuesdays on the Terrace](#)—the MCA's outdoor summer music series, which will be celebrating twenty-five years in 2024—and the art of Chris Ofili featured in Marisol Restaurant and Bar. With a hibiscus and Meyer lemon aroma, Terrace is the perfect beer for summer evenings spent relaxing outside. Tangerine, stone fruit, and vanilla linger on the palette in this bright, citrus-forward beer that comes in at an easy-drinking 5.5% ABV.

Lunch hours are 11 am to 2 pm; dinner hours are 5:30 pm to 9 pm Tuesday to Friday; brunch hours are 10:30 am to 2 pm, Saturday and Sunday. Museum admission is not required to eat at Marisol, parking validation is available.

[Click here to make a reservation.](#)

ABOUT THE CHEFS



Chef Jason Hammel is the executive chef and owner of award-winning Lula Café in Chicago's Logan Square community. Known for his trailblazing, creative seasonal cuisine, Hammel made Lula Café a pioneer of the farm-to-table movement, of which he was an original voice in 1999.



Chef Diana Dávila uses fresh ingredients and bold flavors, authentically representing the cuisine with vegetable forward dishes and a mole recipe that continues to evolve as Dávila finds new inspiration. Since opening Mi Tocaya, Dávila has become a leading authority in Mexican cuisine and the restaurant has received numerous accolades, from a Michelin Bib Gourmand to recognition by *The New York Times*.



Chef Damarr Brown cooked under Chef and Owner Erick Williams at nationally acclaimed *mk* for seven years, building a strong reputation and relationship, citing Williams as his mentor. A highpoint in his career, Brown competed on Bravo TV's *Top Chef Houston*, where he made it to the final four contestants and was also voted, "Fan Favorite." In September 2022, Brown was named a *Food & Wine* Best New Chef in America. Brown continues to be recognized, being named the 2023 Emerging Chef by the James Beard Foundation.



Chef Lawrence Letrero is originally from Windsor Ontario Canada. He moved to Chicago in 2006 to embark on a culinary career by attending culinary school at Kendall College. After 12 years of working in restaurants and hotels, Chef Letrero and his partner Raquel Quadreny opened Bayan Ko in 2018, a small 24 seat Filipino Cuban restaurant in the Ravenswood neighborhood in Chicago. This spring Lawrence and Raquel are opening their second restaurant Bayan Ko Diner, a Filipino Cuban all day diner located in Ravenswood as well.



Executive Chef Ryan Brosseau brings a passion for preservation and pickling, whole-animal butchery, and bread baking to Dear Margaret, the restaurant he opened with Owner Lacey Irby in Chicago's Lakeview neighborhood in January 2021. His menu pays homage to his French-Canadian *mémé* (grandmother) Margaret, with a nod to the farmers and purveyors from whom he sources high-quality local ingredients. A self-professed "old-fashioned cooking dude" who believes food culture is crucial to understanding who we are, he is dedicated to the details that elevate familiar flavors to accessibly innovative, inherently satisfying, and nourishing.

ABOUT THE MUSEUM OF CONTEMPORARY ART CHICAGO

The Museum of Contemporary Art Chicago is a nonprofit, tax-exempt organization accredited by the American Alliance of Museums. The MCA interweaves exhibitions, performances, collections, and educational programs while providing a place for audiences to contemplate and discuss contemporary art in pursuit of a creative and diverse future. The MCA believes in the values of inclusion, diversity, equity, and accessibility (IDEA) as a platform to enact structural change. The museum is generously supported by its Board of Trustees; individual and corporate members; private and corporate foundations, including the John D. and Catherine T. MacArthur Foundation; and government agencies. Museum capital improvements are supported by a Public Museum Capital Grant from the Illinois Department of Natural Resources. The MCA is a proud member of Museums in the Park and receives major support from the Chicago Park District.

The [MCA is located at 220 E. Chicago Avenue](#) and is open 10 am to 5 pm Wednesday to Sunday and Tuesdays (free for IL residents) from 10 am to 9 pm. The museum is closed on Mondays. Admission is free for all youth 18 and under, members of the military and veterans, and MCA members. Find more information about MCA's exhibitions, programs, and special events at mcachicago.org or at 312.280.2660.

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