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## **LEADING RESTAURANT DESIGN IDEAS REFLECTED IN PITTSBURGH'S NEW SPOT, SIX PENN KITCHEN**

### **DAS Architects of Philadelphia Incorporates Bakery, Open Kitchen Food Bar, Café Windows, Private Dining Room and Rooftop Terrace in Eat'n Park Hospitality Group's New Eatery**

PHILADELPHIA, December 7, 2005 –A new restaurant in Pittsburgh, Pa., is the recipient of some of the leading trends in restaurant design. An open kitchen cooking line with a food bar, private dining room and retail bakery are just three of the ingredients in Pittsburgh-based Eat'n Park Hospitality Group's new dining destination, Six Penn Kitchen, designed by one of the nation's top hospitality firms, DAS Architects of Philadelphia.

Located at the intersection of Penn Avenue and Sixth St. in Pittsburgh's cultural district, across the street from Heinz Hall for the Performing Arts and within a few blocks walking distance of PNC Park and Heinz Field, the stylish, two-story restaurant takes advantage of the exposure of its corner location to invite guests in, and the welcoming atmosphere continues throughout the 240-seat restaurant's many cozy eating areas.

"This vibrant area of the city called for a great contemporary design that incorporated some of the most exciting concepts making restaurants successful today," said David Schultz, AIA, co-owner, with Susan Davidson, IDC, of DAS Architects. "I don't know another restaurant in the city making all of its own breads for a retail bakery. The chance to dine at a food bar overlooking the chef working in the kitchen also will be a great attraction," he said.

Great views inside and out are part of Six Penn Kitchen's appeal. The restaurant's centerpiece open kitchen is fully visible from the street through large café windows which open to the sidewalk, and the building's rooftop has been transformed into a roof terrace with a large bar, casual food service and stunning views of Pittsburgh's urban landscape. The second-floor private dining room overlooks the restaurant and downtown Pittsburgh's theater district below.

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The contemporary design of the restaurant gives a nod to the history of the 1930's, late Art Deco-style building. Outside, the building's existing brick edifice and industrial windows served as inspiration for the designers, who overhauled the buildings exterior to clad it in striking copper metal work. Brickwork covers columns on the inside. Illuminated milk glass changes colors with the light, and floating "metal work" houses lighting over the bars. The interior décor also features hardwood floors and warm colors of orange and gold.

"We utilized exposed steel to honor Pittsburgh's history and included copper to reflect the copper canopies of neighboring Heinz Hall," said Davidson. "We worked side-by-side with local craftsmen and artisans to create a vibrant and inviting space that incorporate local materials and talent."

The restaurant's many venues were designed to offer different levels of entertainment on two floors and the rooftop. The first floor features the main dining room, open kitchen cooking line and food bar, lounge and cocktail bar. A stair tower wraps around an illuminated elevator tower that leads to the second floor, the 50-seat private dining room with fireplace and a second lounge and private bar. The terrace features a third bar and casual seating area.

"We envisioned Six Penn as a comfortable place with a bit of something for everyone," said Mark Broadhurst, director of concept development for Eat'n Park Hospitality Group. "You can stop by on your way to work for a bite from the bakery, entertain clients for a business lunch, or gather with friends before or after a game. The private dining room can be reserved for special occasions and meetings," he said.

Six Penn Kitchen is the first Pittsburgh project for DAS Architects. Founded in 1990 by Davidson, an interior designer, and Schultz, an architect, DAS is now, one of the nation's leading hospitality and restaurant design firms. DAS is known for their work in creating more than 100 prestigious restaurants, including Georges Perrier's Le Bec-Fin in Philadelphia, a top-to-bottom renovation of one of the country's most acclaimed French restaurants, as well as Brasserie Perrier and Brasserie Perrier at Boyd's; World Café Live, a first-of-its kind concert arena which features two acoustically flawless live music spaces, each with its own restaurant; and Rats, located at the world-renowned Grounds for Sculpture in Princeton, and called the most beautiful restaurant in America by the *New York Times*.

DAS is currently at work on projects including Wolfgang's Steakhouse, a new, fine dining restaurant to be located in Tribeca, N.Y., and The Inn at Lambertville Station, a destination resort and spa with views of the trendy town of New Hope, Pa. The offices of DAS are located in the heart of downtown Philadelphia, at 8 Penn Center, Suite 100. For more information, call 215.751.9008, or visit [www.dasarchitects.com](http://www.dasarchitects.com)

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