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**FOR IMMEDIATE RELEASE**

**AIA/LA ANNOUNCES THE JURY FOR THE 2009 RESTAURANT DESIGN AWARDS**  
*All-Star Panel to Evaluate National and International Projects for the First-Time Ever*

**Los Angeles, CA (April 8, 2009)** – In an effort to broaden the scope and reach of the Restaurant Design Awards (RDAs), the AIA Los Angeles will be accepting international and national submissions for outstanding restaurant, café/bar, and lounge/nightclub projects this year. The winners will be announced on June 26, 2009 at a special event to be hosted in conjunction with MOBIUS LA at the Dwell on Design Conference in Los Angeles.

Since the net has been cast wider this year, AIA Los Angeles has assembled an all-star cast of jurists for the competition, each considered legends within their own fields of expertise.

***JONATHAN GOLD – Restaurant Critic, LA Weekly***

From the porno burrito to molecular gastronomy, *LA Weekly* Food Critic Jonathan Gold has tasted and written about practically every type of cuisine and genre of establishment. His undying curiosity and ability to write captivantly about charred meats, Southern Thai delights, and other culinary oddities earned him the first Pulitzer Prize to ever be awarded to a restaurant critic. With his finger on the very pulse of all that is good and edible in Los Angeles, Jonathan is up to the challenge of the first-ever nationally reaching RDAs.

***CEDD MOSES – Founder/CEO, 213***

The ultimate doyen of downtown nightlife, Cedd Moses was one of the first developers to stake a claim in Historic Downtown Los Angeles. Over the past ten years, 213, lead by Moses, has successfully reclaimed dilapidated old structures, only to re-invent them as vibrant, distinctive, and hugely popular architectural gems to which new generations of intrepid night time explorers flock. 213's modern twist on the classics, and culinary approach to cocktails and spirits has redefined the way Los Angeles imbibes.

***MICHAEL PALLADINO, FAIA – Design Partner, Richard Meier & Partners Architects***

Continuing the RDA tradition, a former recipient has been invited to join the jury. In 2006, RMP firm won a Jury Award for their elegant and minimal CUT, a Wolfgang Puck restaurant. This year, Michael finds himself on the other side of the table, ready to evaluate a national selection of entries.

***LOUISE (LU) SANDHAUS – Graphic Designer, Louise Sandhaus Design (LSD)***

Besides the structural and the edible, there's so much more that goes into making an excellent dining experience. As the former director of the Graphic Design Program at California Institute of the Arts (CalArts) and the founder of Louise Sandhaus Design, Louise is the perfect graphic design expert to lend her expertise in evaluating everything in between.

The rules of the competition are simple. For the first time ever, the RDAs are open to all individuals and practices (owners & architects/designers can equally submit entries for consideration) for projects located in the United States and to US-based individuals and practices for projects outside of the USA. The deadline to submit is May 1, 2009.

To submit a project for the competition, please go to [www.aialosangeles.org](http://www.aialosangeles.org). The Call for Entries is available [online](#).

**About AIA/LA and the RDAs**

The American Institute of Architects (AIA) is the voice of the architecture profession, dedicated to serving and empowering its members through advocacy, educational and outreach programs as well as educating the public on the value and importance of architecture. AIA/Los Angeles is a not-for-profit professional membership association. The Restaurant Design Awards (RDAs) honor excellence in restaurant design. The competition is open to all individuals and practices (both restaurant owners and architects/designers) for projects located in the United States or projects outside of the USA done by US-based architects/designers. Submissions are accepted in three main categories: restaurants and café/bar and lounge/nightclub.

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