

FOR IMMEDIATE RELEASE

***New Nordic: Cuisine, Aesthetics, and Place* Opens November 15 at the National Nordic Museum**

*The exhibition, organized by [The National Museum of Norway](#), explores how
New Nordic Cuisine sparked a global cultural phenomenon*

Seattle, WA (October 15, 2025) – Arriving in Ballard from the National Museum of Norway in Oslo, the National Nordic Museum presents [New Nordic: Cuisine, Aesthetics, and Place](#), a cross disciplinary exhibition exploring how New Nordic Cuisine evolved into a global phenomenon in dialogue with similar developments in architecture, design, craft, photography and art. The exhibition traces how the movement, rooted in local materials, landscapes and traditions, has developed over the past twenty years to create a distinctive aesthetic that is globally recognized – and has become one of region’s the most significant cultural exports.

The New Nordic Cuisine Movement

In 2004, a group of chefs published a 10-point manifesto advocating for a contextual, localized approach to cuisine. **Emphasizing the importance of local traditions and the use of natural, seasonal ingredients shaped by the region’s climate, water and soil, their vision sparked a global shift** - not just in culinary practices, but in our engagement with culture, place and identity.

With its interpretations of wild nature, the Nordic climate, local foodstuffs and culinary traditions, the movement spawned a distinctive aesthetic that was expressed in meals, tableware and restaurant interiors. Locally-sourced natural materials, animal skins and untreated wood, handmade ceramics and the use of wild vegetation as raw ingredients and for decoration all featured prominently.

The exhibition in Oslo

Previously on view from May 23 to September 14, 2025 in Oslo, the exhibition shows how this food movement merged with other contemporary cultural trends. Through architecture, contemporary art, design and crafts from the museum’s collection, and objects loaned from various restaurants, the exhibition examines the “new Nordic” concept as a broad aesthetic development defined by the interaction between materials, people and landscape.



New Nordic. Cuisine, Aesthetics and Place. View of exhibition.

Photo: The National Museum of Art, Architecture and Design/Ina Wesenberg

Exhibition Trailer



Programs

As part of the exhibition, the Museum has developed several opportunities to live and experience the ideals behind the New Nordic Cuisine movement. This includes cooking and baking classes, pottery classes, mushroom foraging and forest bathing, and deep dives into the influence of the movement in other industries, including architecture and design.



November 14, 2025

Member Opening

National Nordic Museum Members are invited to join us at the opening celebration of *New Nordic: Cuisine, Aesthetics, and Place*. The celebration will feature remarks from Martin Braathen, Senior Curator at Nasjonalmuseet, and include light hors d'oeuvres and wine.

[Learn More](#)



Saturday, November 15, 2025

**Forest Bathing
with *Cascadia Forest Therapy***

This 2-hour sensory-focused class in Discovery Park will guide you through the practice of forest bathing. Take a morning to slow down and mindfully connect with the nature around you.

[Learn More](#)



Saturday, November 15, 2025

**Rope Basket Weaving
*Youth and Family Workshop***

Bring your family and take home your own rope basket, inspired by the aesthetics of the New Nordic Cuisine movement!

[Learn More](#)



Sunday, November 16, 2025

Mushroom Foraging Field Trip

Part-class, part-hike, part-field trip, this class will introduce you to the world of mushroom foraging on Whidbey Island. Grab your boots and your baskets, and join us for a forest adventure!

[Learn More](#)



Saturday, January 17th

Pinched Nesting Bowl Workshop with Ballard Clay Pottery Studio

Join us across from the Museum at Ballard Clay Pottery Studio for a special pinched nesting bowl workshop. Choose from different options to create your three bowls to take home - no pottery experience necessary!

[Learn More](#)

Exhibition



This exhibition was organized by [Nasjonalnuseet, Oslo](#).

Project Manager: Kristin Welhaven Næss, Mari Ekkje and Marthe Tveitan

Curator Exhibition: Martin Braathen and Inger Helene Stemshaug

Curator Education: Luisa Aubert and Ann Kristin Sørli

Support and Sponsorship

New Nordic: Cuisine, Aesthetics, and Place is made possible by **Presenting**

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About the National Nordic Museum

The National Nordic Museum is the only museum in the United States that showcases the impact and influence of Nordic values and innovation in contemporary society and tells the story of 12,000 years of Nordic history and culture, across all five Nordic countries (Denmark, Finland, Iceland, Norway, and Sweden) as well as three autonomous regions (Greenland, the Faroe Islands, and Åland) and the cultural region of Sápmi.

Awarded a national designation by an Act of Congress in 2019, the Museum shares Nordic culture with people of all ages and backgrounds through exhibitions, a collection of over 80,000 objects, unique educational and cultural experiences, and by serving as a community gathering place.

For more information, visit: www.nordicmuseum.org.

Press Assets

Images can be downloaded [at this link](#).

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