

## The Morris Nathanson Design Collection

### Christopher Muller

What is unique about being a designer and also an artist is that you are always composing and designing. It's like breathing. It's inherent. It's like musicians who are always humming when they walk down the street and don't even know they are doing it.

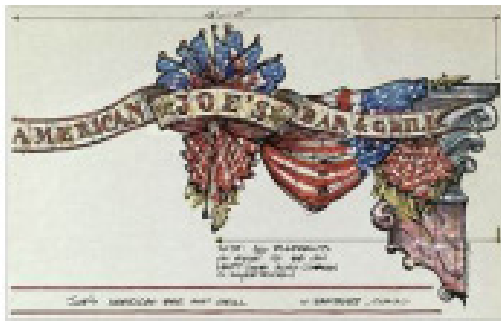
*Morris Nathanson*

For more than a half century, Morris Nathanson has been at the forefront of creative interior design for the hospitality industry. Along with his own artistry, his influence on many of today's top hospitality designers is a testament to his lasting vision.

Originally trained in theatrical and stage design, Nathanson worked early in his career for the Paramount Restaurant Supply Company in his native Rhode Island, where he helped create iconic concept designs for companies such as Dunkin' Donuts.

With an entrepreneur's drive and an artist's eye, he was a pioneer in the field of restaurant and hospitality design when he opened his own firm in 1967, Morris Nathanson Design. Since then Morris has nurtured, trained, and mentored scores of designers and project managers, while helping to launch the concept and brand development for dozens of landmark restaurant companies.

Nathanson has been designated as a 'Thought Leader' by the American Society of Interior Design-



Joe's American Bar and Grill ◦ West Hartford, CT



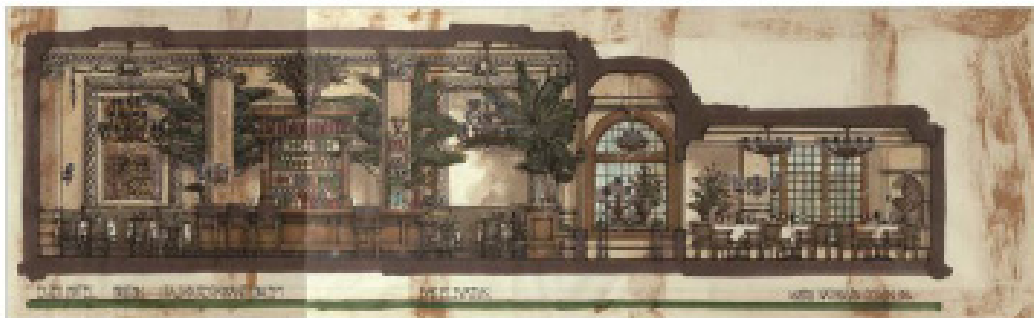
Capital Grille ◦ Boston, MA



PapaRazzi ◦ Cambridge, MA



Legal Sea Foods ◦ Chestnut Hill, MA



Essex Hotel ◦ Boston, MA



Red Lobster ◦ Prototype

ers and his firm has received numerous accolades. He is also a recognized fine artist and an exhibiting member of the Providence Art Club, which was founded in 1880 and is one of the oldest in the country.

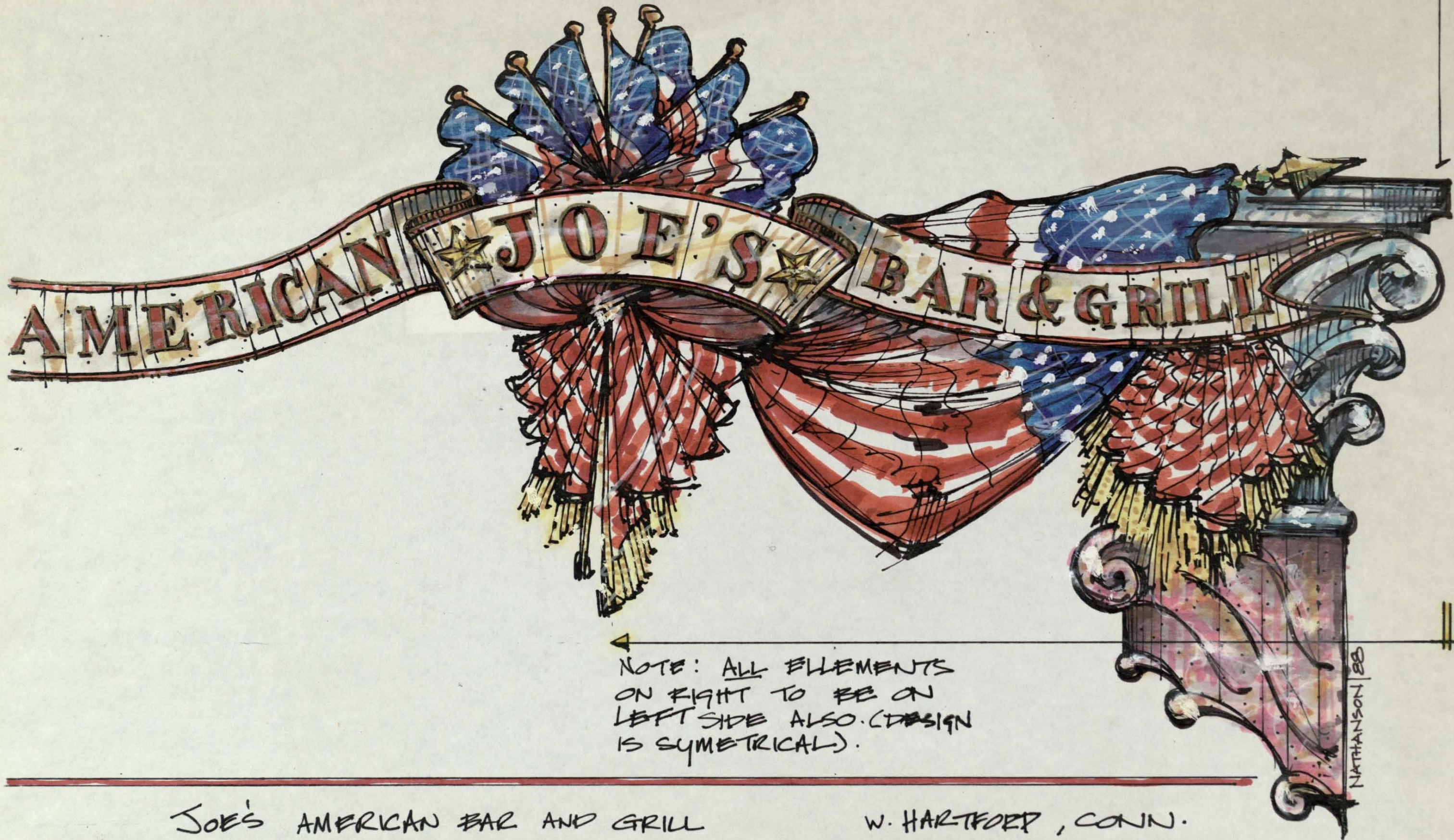
The images that follow are a small sample of the

more than 400 hand-drawn renderings of restaurant, hotel, and resort projects that have been donated to Boston University. They are part of the Morris Nathanson Design Collection in the renowned Howard Gotlieb Archival Research Center. ■



**Christopher C. Muller** is Professor of the Practice of Hospitality Administration and former Dean of the School of Hospitality Administration at Boston University. Each year, he moderates the European Food Service Summit, a major conference for restaurant and supply executives. He holds a bachelor's degree in political science from Hobart College, and two graduate degrees from Cornell University, including a Ph.D. in hospitality administration. Email [cmuller@bu.edu](mailto:cmuller@bu.edu)

7'-0"

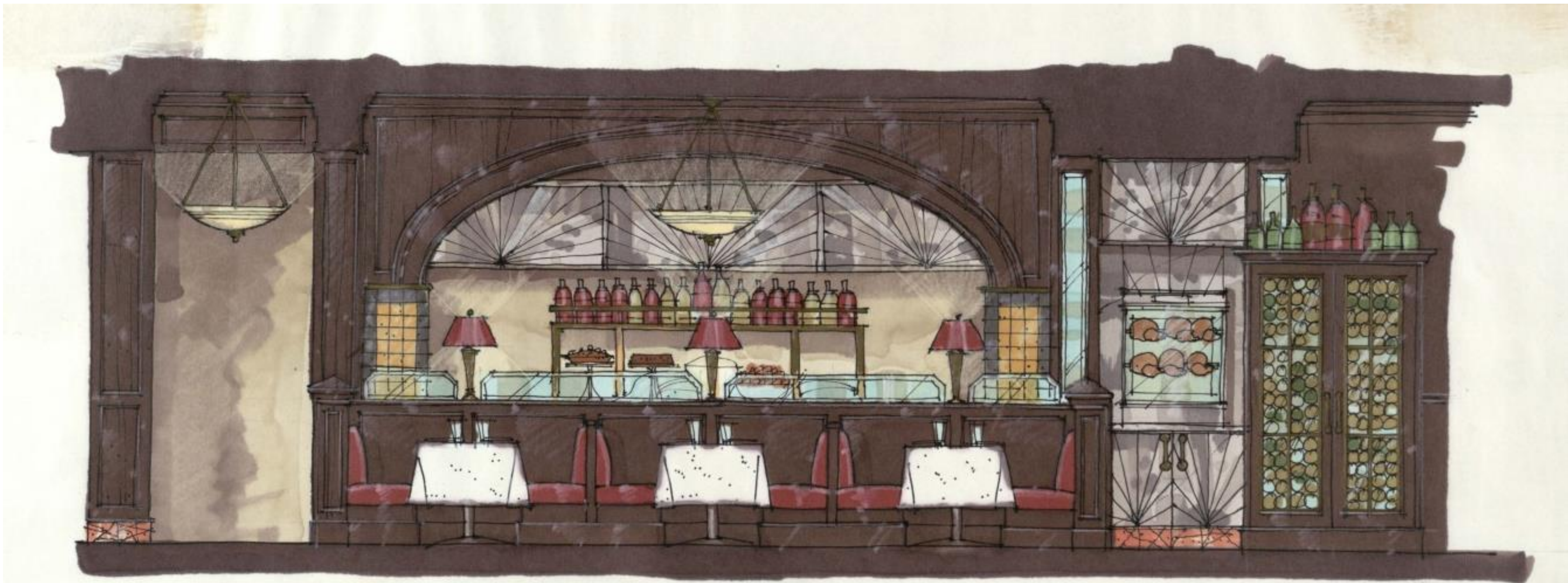


NOTE: ALL ELEMENTS ON RIGHT TO BE ON LEFT SIDE ALSO. (DESIGN IS SYMMETRICAL).

JOE'S AMERICAN BAR AND GRILL

W. HARTFORD, CONN.

NATHANSON 88





PAPA RAZZI | CAMBRIDGE SIDE

OPEN COOKING ELEVATION



LEGAL SEAFOOD FISH PRODUCE MARKET

INTERIOR ELEVATION

MORRIS NATHANSON DESIGN INC.

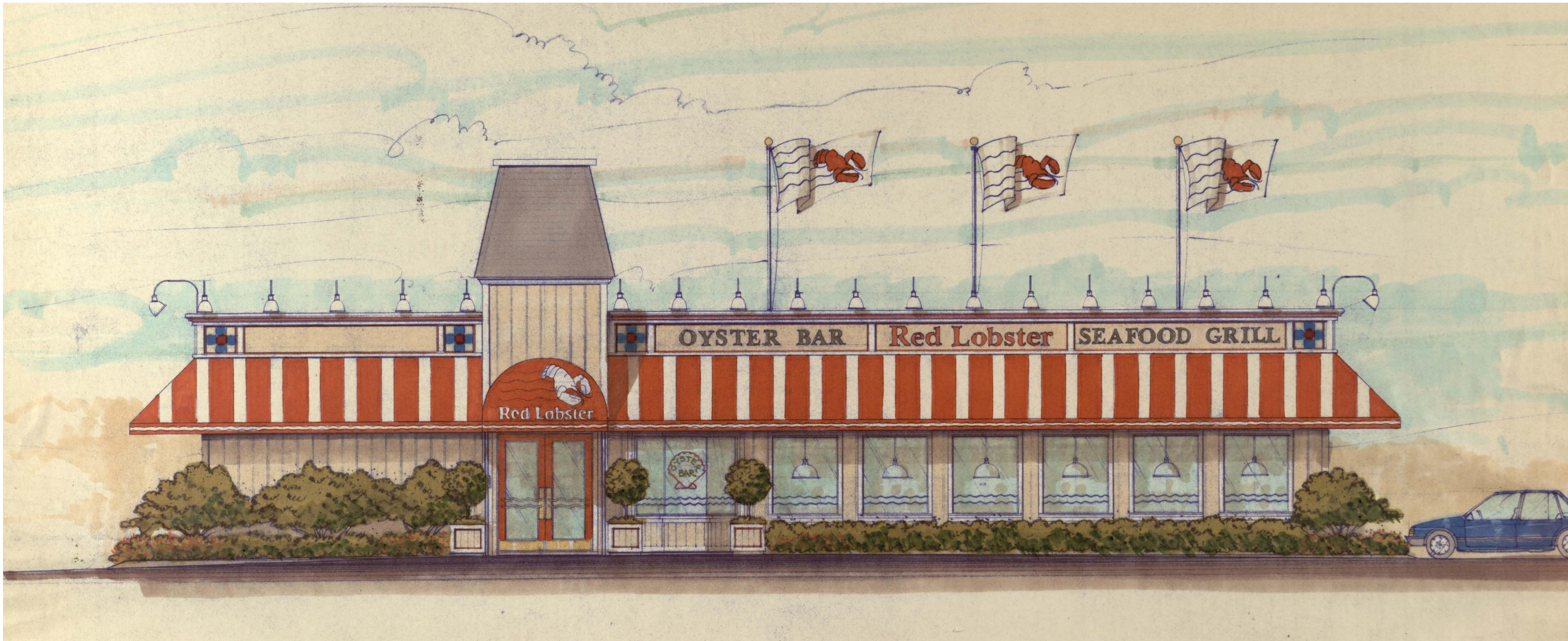


ESSEX HOTEL BOSTON ITALIAN RESTAURANT CONCEPT

BAR ELEVATION

MORRIS NATHANSON DESIGN INC.





OYSTER BAR

Red Lobster

SEAFOOD GRILL

Red Lobster

OYSTER  
BAR