

Dinner à l'art 2019



Dinner #1

From Italy with Love

Sunday, January 27, 2019 at 6:30 p.m. for 12 guests

Located in the Foothills: Skyline and Campbell

APPETIZERS

Focaccine farcite
Capuliatto piccante
Melanzane sott'olio

DINNER

Lasagne al forno
Arrosto farcito
Contorno di patate e verdure al forno

DESSERT

Amaretti cake
Affogato al caffè

WINE and DRINKS

Cocktails: Spritz, Prosecco and wine
Dinner: Appropriate wines paired with dinner

Your Italian hosts have planned a culinary tour of Italy for you. You will taste favorite regional recipes prepared according to tradition with a local twist. The made from scratch, hand-rolled lasagne are crafted using heritage White Sonoran wheat flour. You will experience an evening of true Italian hospitality here in Tucson.

Hosted by

Annamaria Biagini
Giuseppe Biagini

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Dinner #2

European Glance

Sunday, February 3, 2019 at 6:30 p.m. for 10 guests

Located in the U of A area: Park and University

APPETIZERS

Bitterballen & Kibbling (Netherlands)

DINNER

1st Course

Potatoes Brava with Aioli (Spain)

2nd Course

French Onion Soup

3rd Course

Diver Scallops with Belgium Endive, Savory Belgium Waffle

Main Course

Lemon Risotto & Grilled Salmon (Italy)

DESSERT

Schwarzwälder Kirschtorte (Germany)

WINE and DRINKS

Appropriate wine served with the meal

Classically trained Chef Marcus from the Dutch Eatery and Refuge offers a sophisticated dinner with a European twist honed from years spent as a chef on the Holland American Lines. To showcase this international theme, Charles Tampio will offer history and insight into three renowned Masters - Rembrandt, Vermeer and Van Gogh. A real Dutch treat!

Hosted by

Marcus VanWinden

John Thompson

The Dutch Eatery & Refuge

Wine Sponsor

Nicole VanWinden

Chef

Marcus VanWinden

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Dinner #3

La Dolce Vita

Saturday, February 9, 2019 at 6:30 p.m. for 10 guests
Located in the Catalina Foothills

APERITIVO

Prosecco
Aperol Spritz

ANTIPASTI

Fonduta con Verdure (Fontina Fondue with Fresh Vegetables)
Gelato Parmigiano Reggiano (Savory Parmesan Gelato with Toasts)
Charcuterie (Variety of Meats and Olives)

PRIMO

Pasta Fresca al Limone (Fresh Pasta with Lemon Sauce)

SECONDO

Pollo Ripieno con Spinaci, Prosciutto e Formaggi (Chicken Stuffed with Fresh Spinach, Prosciutto and Cheeses)

CONTORNO

Finocchi e Patate (Roasted Fennel and Potatoes)

INSALATA CONSUELO LOLLABRIGIDA

Mache' with Mushrooms, Toasted Walnuts and Ricotta Salata

ASSAGGI di DOLCE

Pannacotta con Frutti di Bosco (Baked Creme with Fruit)
Budino al Cioccolato (Chocolate Pudding)
Gelato al Gianduia

DIGESTIVO

Limoncello
Vin Santo

WINE and DRINKS

Vini in abbinamento ad ogni portata (Appropriate wines paired with every course)

Each fall for the past 22 years I've visited at length in Italy. For a few of those years my husband and I conducted Food and Wine tours in Tuscany and Piemonte. I've gathered some of my favorite recipes and ingredients and look forward to sharing them with you in my home. Aileen A. Feng, Associate Professor of Renaissance Italian Literature Director of Italian Studies at the University of Arizona, will join the festivities.

Hosted by

Linda Grossman

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Dinner #4

That's Amore

Friday, February 15, 2019 at 6:00 p.m. for 8 guests
Located in the Catalina Foothills

APPETIZERS

Antipasti Italiana
(Assorted Bruschetta and Antipasti)

SALAD

Insalata Caesar
(Shaved parmesan Caesar salad)

DINNER

Pollo al Pesto
(Grilled chicken stuffed with fresh mozzarella and spinach with a pesto glaze)

Penne ai Gamberi
(Penne pasta alfredo with grilled lemon rosemary prawn)

Verdura Italiana
(Seasonal vegetable sauté)

DESSERT

Torta Di Limoncello

WINE and DRINKS

Italian Wines, Prosecco and Limoncello Cocktails

*Menu by celebrity chef Carlotta Flores

If a great meal is what you LOVE, then you will enjoy this Italian dinner inspired by AMORE. All guests will take home a special gift.

Hosted by

Alba Rojas-Sukkar
Nizar Sukkar

The Stillwell House and Gardens

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Dinner #5

Dinner Amongst Fine Art

Saturday, February 16, 2019 at 6:00 p.m. for 23 guests

Located in Central Tucson

HORS D'OEUVRES

Miniature Empanaditas with Roasted Garlic, Queso Fresco & Sun-dried Tomatoes Roasted Poblano,
Caramelized Onion & Brie Quesadillas

DINNER

Mesquite Wood Smoked Trout served room temperature on a bed of Fennel Salsa
Roasted Herb Rubbed Tender Beef served on a bed of seared Onion Wheels with Chimichurri
Frida Kahlo's Corn Pudding with Roasted Poblanos and Tomatillo Crema
Grilled Seasonal Vegetable Platter with Sweet Pepper Dipping Sauce
Arugula and Watercress Salad with Avocado and Fresh Mango drizzled with Cilantro-Lime Vinaigrette
House-made Rolls served with Sweet Butter

DESSERT

Individual Coconut Custard with Fresh Mango

WINE and DRINKS

Appropriate wines served with the meal

Davis Dominguez Gallery is the recognized leader in modern and contemporary fine art in Southern Arizona. Featuring a wide selection of large modern paintings and major sculpture and representing Tucson's best artists in a beautifully restored 5,400 square foot warehouse in the heart of Tucson's Arts District. A southwestern dinner served buffet style catered by the Gallery of Food will be enhanced by presentations by exhibiting artists David Pennington (painting) and Carrie Seid (optical wall sculpture) who will talk about their work.

Hosted by

Jean Bassett

Stuart Meinke

Davis Dominguez Gallery

Wine Sponsor

Lise Hicks

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Dinner #6

The Fragrance of Summer on a Winter's Day

Friday, February 22, 2019 at 6:00 p.m. for 18 guests
Located at the Bear Mountain Lodge in Silver City, New Mexico

APPETIZERS

Smoked Salmon Roses with a hint of lemon balm* cream cheese
served with a New Mexico's Gruet Brut Sparkling wine cocktail

SOUP

Spring asparagus* soup served with a Bear Mountain Cracker
and pimento cheese made from chow chow* from the garden

ENTRÉE CHOICE

Duck Confit with a blackberry-gooseberry* sauce
served on a bed of mixed greens and figgy* carrots

Or

Eggplant Sandwiches – roasted eggplant stuffed with basil and brie
served with a fresh corn salsa and figgy* carrots

DESSERT

Apple tart served with lemon balm* ice cream

WINE and DRINKS

Appropriate paired wines served

** from the garden or locally sourced*

The Fragrance of Summer on a Winter's Day – dishes designed from Bear Mountain Lodge's preserves, relishes, and original recipes. Join us Saturday for an artist studio tour to be announced at the dinner.

Hosted by

John McNulty

Jeff Brown

Bear Mountain Lodge

Rooms are available at Bear Mountain Lodge on a first come first served basis

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Dinner #7

Celebrate Caribbean Cuisine and Comedy

Saturday, February 23, 2019 at 5:30 p.m. for 12 guests
Located in the Sabino Canyon area

APPETIZERS

Coconut Chicken Bites
Plantain Chips
Sweet Pepper Poppers

DINNER

Curried Banana Soup
Island Shrimp Salad
Medley of Onions, Zucchini and Carrots
Caribbean Stuffed Pork Roast on a bed of Black Beans

DESSERT

Chocolate Souffle

WINE and DRINKS

Cocktails: Rum Punch
Dinner: Paired red and white wines

Celebrate Caribbean cuisine and comedy while enjoying the magnificent Catalina's at sunset from the top of Sabino Mountain. Experience the unique flavors exquisitely prepared at the home of Judy Pease where you will meet new friends, enjoy comedy by comedian Monte Benjamin that'll make your heart soar as in LOL and taste an authentic Caribbean menu that will tantalize your taste buds for more!

Hosted by

Judy Pease

Wine Sponsor

Kathi and Doug Sanders

Entertainment Sponsors

Anita Caldwell
Bobby Drezek

Cooks

Ann Locey, Ann Rolando, Bobby Drezek, Judy Pease and Elizabeth Good

Bartenders

John Rolando and David Locey

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Dinner #8

Boogaloo Down Broadway

Saturday, March 2, 2019 at 6:00 p.m. for 16 guests
Located in Downtown Tucson

APPETIZERS

Black forbidden rice sushi rolls
(rolls of black rice filled with watermelon radish, cucumber, ahi and avocado)

Brie, fig and prosciutto phyllo cups
(phyllo cups filled with creamy brie topped with a balsamic fig compote on top)

Seared duck breast canapés with pickled blackberries and truffled popcorn crunches
(toasts topped with medium rare duck breast, tangy blackberries and truffled popcorn crunchies)

DINNER

Butter poached halibut with basil chimichurri and oven roasted ratatouille,
tangy herb sauce on top of sautéed squash,
eggplant and onions in an herb tomato broth

DESSERT

Lemon, poppy and chèvre cheesecakes with rhubarb compote
Apricot and basil shortbread tart

WINE and DRINKS

Appropriate wines paired with every course
After dinner liqueurs

Walk just a few steps between three lovely residences for a progressive dinner surrounded by fabulous and funky art collections with elevated views in the heart of downtown Tucson. Chef Chic will cater to your tastes with appetizers, main course and desserts while you enjoy the environs, art and views.

Hosted by

Cookie Pashkow
David Pashkow
Pat Fitch
Morgan Fitch
Beth Foster

Cook

Catered by Chef Chic

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Dinner #9

Tastes of Europe Progressive Dinner

Thursday, March 7, 2019 at 6:00 p.m. for 10 guests
Located in the Catalina Foothills

HORS D'OEUVRES

Charcuterie Board and Artisanal Cheeses
Mushroom Toast

APPETIZER

Traditional Sour Soup in a Bread Bowl

DINNER

Stuffed Cabbage Rolls, Pierogies,
Pork Roulade accompanied by Mashed Potatoes
Beet Salad

DESSERT

A Buffet of delicious Homemade Cakes and Pastries

WINE and DRINKS

Appropriate paired wines

Enjoy a fun filled evening visiting three lovely homes in the Catalina Foothills Neighborhood. Your hosts will present their favorite, classic European dishes. Our guest is David Adix, one of Tucson's most prominent artists for over thirty years. He will present some of his creative artwork and discuss the various media he uses.

Hosted by

Rose Ann Casagrande
Jo Cella
Margaret Griffith
Glenda Johnson

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Dinner #10

Truffle Love

Friday, March 8, 2019 at 6:00 p.m. for 10 guests
Located in the Catalina Foothills

HORS D'OEUVRES

Mushroom and Truffle Crostini
Scallops with Truffle Aioli
Demitasse of Artichoke, Porcini, Parmesan and Truffle Soup
Truffled Marcona Almonds

APPETIZER

Pumpkin Gnudi with Truffle Crema and Truffle "Pearls"

DINNER

Tornedos Rossini-Beef Tenderloin with Foie Gras and Truffle Madiera Sauce
Served with Truffled Celeriac-Cauliflower Puree and Asparagus with Truffle Butter

SALAD and CHEESE COURSE

Truffled Cheeses with a Small Green Salad with Truffled Vinaigrette Ala Rossini

DESSERT

Dark Chocolate Truffle Cake (A different kind of truffle)

WINE and DRINKS

Appropriate wines from Jean's Wine Collection will be served with each course

The hostess will be serving her adaptations of some dishes created by the opera composer and gourmet Giacomo Rossini as well as some of her own recipes highlighting truffles as the key ingredient. Jean's various collections of Art Glass, Pueblo Pottery, and Paintings by Arizona artists will be on view for your enjoyment in her central Foothills home.

Hosted by

Jean Cooper, TMA Trustee

Cook

Jean Cooper taught at L'Academie de Cuisine,
a professional cooking school in Bethesda, Maryland, as an avocation

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Dinner #11

Ante Up/Belly Up: Bingo, Bourbon, and Beauty

Saturday, March 23, 2019 at 4:30 p.m. for 10 guests

Located in East Central Tucson

HORS D'OEUVRES

Bourbon glazed pork belly bites
Goat cheese and home-made fig jam crostini

SALAD

Arugula Salad with shaved parmesan and lemon dressing

DINNER

Braised Brisket with Peach Bourbon glaze and Bourbon Glazed Salmon with roasted asparagus, candied bourbon carrots, and mashed potatoes (including vegetables)

DESSERT

Cheese
Salted Maple Pot de Creme with Bourbon Whipped Cream and a variety of Bourbon infused treats served alongside a Henry McKenna 10-year aged Kentucky Straight Bourbon

WINE and DRINKS

Cocktails: Bourbon Smash (Lemon, mint, and simple syrup perked up by a bit of bourbon)
and Rabbit Punch (Bourbon, citrus and light bubbles mix in this refreshing drink)

Dinner will be served with a choice of Bourbon, barrel-aged Cabernet, or a light Pinot Gris

Bourbon and more bourbon! A round or two of "chicken shit" bingo (dollar a bet winner takes the pot!), highlights of Craig Cully's and Kelly Leslie's art collection and visits to their studios.

Hosted by

Craig Cully
Kelly Leslie

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Dinner #12

Art and Sol

Thursday, March 28, 2019 at 6:00 p.m. for 14 guests

Located in the Warehouse Arts District Downtown

APPETIZERS

Potatoes Gravas, Melon and Prosciutto skewers with Manchengo Cheese,
and Yellow Pepper and Goat Cheese Tartlets

DINNER

Homemade Spinach Pie Athenian (Spanokopita)
Feta, tomato and olive selections accompanied by tzatziki and pita
Mini Lamb Kabobs
Shrimp Scampi atop Linguine with a lemon cream sauce
Asparagus lightly seasoned with garlic and olive oil
Accompanied by arugula salad with orange slices and pomegranates

DESSERT

Homemade banana cake with passion fruit icing and mango sorbet

WINE and DRINKS

A selection of Sangria, Wine, Imported Beers
and Craft Cocktails served throughout the night

Dine among an inspiring exhibit in Gallery 2 Sun and bask in highlights of our bright art scene. Greet the evening al fresco and enjoy a sunset toast and Tapas underneath the agave goddess mural at the western facade of the Warehouse and Transfer building. For Dining come inside the Gallery 2 Sun for a private and intimate experience surrounded by art and a meet and greet with a featured artist or two. Your host is Gallery Owner Athena Roesler. The works of at least two internationally collected artists – each unique in medium and Southwestern in their perspective – will be exhibited. Their work will incite discussions on technique and directions in contemporary fine art.

Hosted by

Athena Roesler
Gallery 2 Sun

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Dinner #13

A Mediterranean Night

Saturday, March 30, 2019 at 6:00 p.m. for 12 guests

Located in the Tanque Verde area

APPETIZERS

Hummus and crudités, assorted olives and roasted peppers

Greek salad with orzo

Tomato salad with Feta cheese and lemon dressing

DINNER

Assorted lamb and shawarma, with tzatziki and pita

Fluffy rice with parsley

DESSERT

Baklava and pistachio ice cream

WINE and DRINKS

Greek and Italian wines

Dessert coffees

Savor traditional Mediterranean tapas served family style in a beautiful Joseler home located on 5.5 acres in the Tanque Verde neighborhood. Enjoy your hosts' art collection featuring prominent local artists. The artist Judy Miller will join the dinner for a discussion featuring her work.

Hosted by

Suzie Saxman

Peter Labadie

Cooks

Suzie and Peter!

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Dinner #14

Casablanca Night at Rick's Cafe

Saturday, April 13, 2019 at 6:30 p.m. for 16 guests
Located in Northwest Tucson / Tucson Omni National Golf Resort

DINNER

Berber Beef Tagine
Marrakech Vegan Curry
Pigeon Bastilla
Moroccan Bread
Couscous with seven Vegetables Ras El Hanout

DESSERT

Meskouta spiced orange cake

WINE and DRINKS

Maghrebi Mint Tea

*As Rick showed nobly, it isn't just the cocktails one serves
that makes a saloon-keeper, it's his concern for those he serves them to*

Champagne Cocktails and Gin, of course, will be served

Rick's secret bourbon will be available too

Moroccan wines may be served as well

Moroccan nights are sparkling, spicy and full of music from Sam, who will play "it again" if you wish. We will drink and dine outside under the lights and the stars if weather permits. Wear anything you would wear in Morocco for an evening at Rick's Café – a white coat would make Humphrey happy. Even though he and Ingrid may not be present, Sam will be there to entertain the diverse crowd who could easily be from Casablanca. The view of the Atlas Mountains from the porch is worth the trip!

Hosted by

Kit Kimball, TMA Trustee

Dan Kimball

John-Peter Wilhite, TMA Trustee

Anne Snodgrass, TMA Trustee

Tucson Omni National Golf Resort

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Dinner #15

Rock, Paper, Scissors Tournament and Design Collaborations Studio Tour

Saturday, April 27, 2019 at 6:00 p.m. for 20 guests
Located in Downtown Tucson

REFRESHMENTS (from Exo Coffee Roast Co.)

Fresh Fruit Agua Fresca and Casa Verde Cocktail
(Mescal and Creosote syrup)

APPETIZERS

Aguachile Shrimp & Cauliflower Ceviche, Tostada Shells

ENTRÉE

Achiote Pork, Mole Verde Guajalote, Vegan Patties, Rice, Beans, Veggies

DESSERT

Poached Fruit & Creme Fraiche, Chocolate Torte Bites
Coffee from Exo Coffee Roast Co.

WINE and DRINKS

Beer: Borderlands Brew Citrana and Noche Dulce
Wine: Sand Reckoner R & W blends

*Menu from Penca

Dining under the stars in our shop courtyard. Studio Tour prior to dinner and a Rock, Paper, Scissors Tournament following dessert. Winner of the Tournament receives a grand prize of glass art from Michael and Margaret Joplin. To hone in on your Rock, Paper and Scissors skills visit: <https://www.youtube.com/watch?v=4h843Hbzazs> – or pick up a copy of “The Official Rock, Paper, Scissors Strategy Guide” by Douglas and Graham Walker at your local bookstore.

Hosted by

Margaret Joplin
Michael Joplin