



**2012**

***A Benefit  
for the***



**TUCSON MUSEUM of ART**  
AND HISTORIC BLOCK

The Tucson Museum of Art League  
requests the pleasure of your company for



Our generous hosts have planned delightful menus and  
fascinating evenings in February and March 2012.

Reservations are \$150 per person (100% tax deductible.)

Your charitable donation contributes significantly to the  
exhibitions and programs provided by the  
Tucson Museum of Art.

Please complete the enclosed reservation card indicating  
your 1st, 2nd and 3rd choices. Return it with a check  
in the enclosed envelope so that it is received by the  
Tucson Museum of Art no later than January 12, 2012.

Reservations will be filled in random order. You will  
receive written confirmation of your reservation and  
additional information provided by your hosts the  
week of January 16, 2012. Once your reservations  
are confirmed there will be no refunds.

For information call or e-mail:  
Margaret Montgomery  
520-297-2124  
[margaretmontgomery@comcast.net](mailto:margaretmontgomery@comcast.net)

Bon Appetit!

Dinner #1 for 30 Guests

**Miraval Art Tour and Dinner**

Sunday, January 29, 2012 – 2:00 PM

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An Assortment of Hors d'Oeuvres

Shaved White Asparagus and Arugula Salad

Savory Onion Soup

Pistachio and Herb Dijon Crusted Rack of Lamb

Caramelized Three Onion-Goat Cheese Polenta

Sun Dried Tomato Jus

Seasonal Vegetable Medley

or

Roasted California Sea Bass with Sweet Potato Hash

or

Yukon Gold Gnocchi

Bulls Eye Beets, Roasted Butternut Squash, Arugula, Grape

Tomato, Truffled Cauliflower Puree

Watercress and Radicchio Salad

Bruleed Italian Sweet Cream Citrus Cheesecake and Dark

Chocolate Dome with Passion Fruit Coulis

Wines to Complement the Meal

Your host Michael Tompkins invites you to experience the natural beauty and quiet peacefulness of Miraval, a private resort in the northern foothills of the Santa Catalina Mountains.

Your event will begin with a tour of Miraval's outstanding art and sculpture collection led by local gallery owner Kim Roseman of Karin Newby Gallery.

Your hosts

**Michael Tompkins, President and General Manager,  
Miraval Resort**

**Chad Luethje, Executive Chef**

*Miraval Resort/Catalina*

## Dinner #2 for 14 Guests

### My Heroes Have Always Been Cowboys

Friday, February 3, 2012 – 6:00 PM

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Chef Albert Hall presents a spectacular four-course menu.

House Smoked Fanny Bay Oysters, Roasted Tomato and  
Cucumber Cream on Brown Bread

Lollies of Casaba Melon Wrapped in Speck  
Broiled Figs with Almond Oil and Roquefort,  
Aged Balsamic Reduction

Red Beet Crusted Diver Scallop with Arugula, Pancetta,  
Roasted Shallot and Blood Orange Vinaigrette

Pan Seared Breast of Pekin Duckling, Black Treacle-Lime Glaze  
French Beans and Crisp Quinoa-Polenta Cake

Grilled Pharaoh Quail, Roasted Sweet Corn and Salsify Relish  
Medallion of Beef Tenderloin, Red Bliss-Lobster Mash and  
Braised Rapini

Caramel Charlotte Russe

Milk Chocolate, Bittersweet Chocolate and White Chocolate

Wines Paired with Each Course

Special guests for the evening will be highly acclaimed  
husband and wife artists Fred Fellows and Deborah  
Copenhagen Fellows. Both are recipients of numerous awards  
and are represented in the hosts' Western Art collection.  
Fred is a member of the highly esteemed "Cowboy Artists of  
America" and will be receiving a Lifetime Achievement Award  
for Western Art from the Booth Museum in mid-February.  
Boots and Bolas preferred.

Your hosts

**Mary Jo and Milt Brown**

*Ventana Canyon*

**Dinner #3 for 10 Guests**

**Heart and Sole**

Saturday, February 11, 2012 – 7:00 PM

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Cocktails, Wine and Champagne with Raspberries  
Spicy Glazed Pecans  
Olive Assortment

Mushroom Heart Pastries  
Smoked Salmon with Endive  
Washington State Dungeness Crab Puffs  
(Hand-Caught, Hand-Picked)

Artichoke Heart and Brin D'Amour Ravioli  
with Three Pepper Sauce

Mousse-Stuffed Fillets of Sole  
with Mushrooms and Veloute Sauce  
(May Contain Shrimp and/or Scallops)  
Spinach Timbales  
Buttery Glazed Carrots

Pear and Arugula Salad  
with Glazed Walnuts and Shaved Parmesan

Meringue Hearts with Raspberry Sorbet and Fudge Sauce  
1989 Sichel Beerenauslese

Appropriate Wines Will Be Served with Dinner

FEBRUARY: The Month of Love  
Hearts – Flowers – Friendship and Food  
Lovingly Prepared by Your Hosts

Your hosts  
**Jim and Jan Davenport**

*Footbills/Cobblestone Estates*

## Dinner #4 for 24 Guests

### Una Celebracion de Frida Kahlo

Saturday, February 11, 2012 – 6:00 PM

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Live Mexican Music, Margaritas, Sangria, An Elegant Tequila Tasting Bar and Botanas (Hors d'Oeuvres) on the Patio

La Cena: Dinner

Sopa de Flor de Calabaza con Pan Tostado  
(Squash Blossom Soup with Buttered Crostini)

Plato de Frida:

Pescado Viscayena (Halibut with Grilled Vegetable Tomato Salsa)

Nopalitos en Salsa de Raja (Cactus Paddles in a  
Chile Crème Sauce)

Arroz Cilantro (Cilantro Rice)

Tamalito de Pollo en Mole Clasico

(Tamale Tart Layered with Chicken in a Traditional Mole Sauce)

Tortillas

Surtido de Postre: Dessert Sampler Plate of Frida's Favorites  
Mexican Hot Chocolate, After Dinner Drinks, Coffee

Join your hosts for an elegant evening celebrating the life, art, and joie de vivre of iconic Mexican painter Frida Kahlo. You will have a private tour of the exhibition *Frida Kahlo: Through the Lens of Nickolas Muray* led by Dr. Ann Seiferle-Valencia, Curator of Latin American Art. You will dine on authentic recipes from Frida's kitchen lovingly prepared by celebrated executive chef Carlotta Flores of El Charro Café. It will be an evening of fine dining, lively discussion, Mexican music, along with a couple of unique surprises. 1930s period attire requested.

Your hosts

**The Staff of the Tucson Museum of Art**

**With Generous Donations from:**

**El Charro Café**

**Robert and Jana Knight**

**Justin and Katie Hiedeman**

*J. Knox Corbett House/Tucson Museum of Art*

## Dinner #5 for 12 Guests

**Happy Birthday, Charlie!**

Sunday, February 12, 2012 – 6:00 PM

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Penguin Punch (a.k.a. Rum Punch – Both Virgin and Naughty)

Initial Mutations (a.k.a. Hors d'Oeuvres)

From the Bow

Biche de Pescado (a.k.a. Fish, Peanut, Plantain, Corn Soup)

H.M.S. Beagle Buffet

Natural Selections (a.k.a. Greens and Orchids with Tropical Vinaigrette)

Cochinita Pibil (a.k.a. Slow-roasted Pork with Orange, Annatto, Cumin and Garlic)

4 and 20 Finch Birds Baked in a Pie (a.k.a. Fricassee of Chicken with Puff Pastry)

Llapingachos (a.k.a. Cheese Stuffed Potato Patties)

Blue Footed Boobie Platter (a.k.a. Grilled Veggies)

Arroz Con Menestra (a.k.a. Lentil Stew with Rice)

Toads in a Hole (a.k.a. Yorkshire Pudding sans Toads)

From the Stern

Turtle Pie and Coffee Service

Adaptations of Libations (a.k.a. Wines to Complement the Meal)

Come celebrate the 203rd birthday of Charles Darwin, renowned not only for *The Origin of the Species*, but also for being a famous foodie. (True) Let your mouth water as you take a journey of tastes from England to Ecuador created by Ron Wassell of Blue House Catering.

The evening includes visiting Janie and Merlin's art studios and viewing their eclectic collection of arts and crafts.

Your hosts

**TMA Trustee Merlin and Janie Cohen**

*Footbills*

## Dinner #6 for 10 Guests

### FLORA and FAUNA: An Elegant 18th Century Meal

Sunday, February 12, 2012 – 6:00 PM

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Assorted Florettes and Canapés

Choice of:

Clear Vegetable Soup

or

Fresh Mushroom Soup with Tarragon

Assorted Crusty Breads

Turducken

Lavishly Surrounded by Vegetables Braised in Butter and  
Flowers

Baby Potatoes in Butter and Parsley

Spring Salads with Edible Flowers and Vinaigrette Dressing  
Baguettes

Rich Chocolate Multi-layered Torte with Grand Marnier  
and Dark Chocolate Butter Crème Fillings  
on a Bed of Berries and Flowers

Wines to Complement the Meal

Join your hosts for an elegant 18th century menu and theme including sumptuous and visually sensuous foods and 18th century music. Enjoy a studio tour of the Arrogant birds series and other works of art based on 18th century imagery. Wigs and 18th century costumes welcomed though not required.

Your hosts

**Moira and Charles Geoffrion**

*Footbills*

*Craycroft and Territory*

**Dinner #7 for 16 Guests**  
**An Affair to Remember**  
**Good Food – Good Wine – Good Conversation**  
Friday, February 17, 2012 – 6:30 PM

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Champagne

Velvet Pea and Zucchini Soup

Roasted Leg of Lamb Mediterranean Style  
Wild and Brown Rice Salad  
Spring Vegetables

Lemon Charlotte

Coffee and Liqueurs

Wine to Complement the Meal

Weather permitting, Scotch and cigars may be enjoyed  
outside on the patio after dinner.

Join your hosts for an evening of good eating  
in anticipation of Spring.  
According to Julia Child, roast leg of lamb is a dish  
for special, happy times when friends get together.  
Life is sweet. Take time to enjoy every bite.

Your hosts  
**Reid and Linda Schindler**

*Foothills/Sunrise and Swan*

**Dinner #8 for 20 Guests**

**Art for the Southwestern Palate**

Saturday, February 18, 2012 – 6:00 PM

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Cocktails

Amuse Bouche

Stylish Appetizer

Homemade Smoked Salmon Ravioli Served with Fresh Corn Salsa

Stunning Soup Course

Carrot Ginger Soup with Coconut Shrimp Croutons

Amuse Bouche

Gila Salad

Winter Greens Accompanied by a Ginger Vinaigrette

Sky Island Entrées

(Please choose entrée when reserving room)

Roasted Pork Tenderloin

Stuffed with Monterey Jack Pepper Cheese, Serrano Chiles, Cilantro and Pine Nuts

Creamy Polenta and Roasted Root Vegetables

or

Winter Garden Lasagna Created with Layers of Phyllo, Homemade Ricotta Cheese, Butternut Squash and Winter Root Vegetables

Designing Dessert

Tres Leche Cake Served with Membrillo Fruit Compote and Freshly Whipped Cream

New Mexico Wines Will Be Paired with Courses

Enjoy an evening of great tastes in the wilderness at Bear Mountain Lodge.

Historic – Refined – Secluded

(Guest Rooms Available on a Limited Basis.)

Your hosts

**The Gang at Bear Mountain Lodge**

**John McNulty, Jeff Brown, Linda Brewer and John Rohovec**

*Silver City, New Mexico*

## Dinner #9 for 65 Guests

### Art for the Other Palate

Sunday, February 19, 2012 – 6:00 PM

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Your evening will begin with wine and hors d'oeuvres  
at John Simon's Steinway Piano Gallery  
"where music, art and entertainment meet".

Smoked Oysters with Boursin and Dill  
Chorizo Pate with Cream Cheese and Pepper Jelly  
Goat Cheese and Pistachio Fritter  
Santome Proseco

Your hosts invite you to an elegant dining experience at  
Acacia, your private restaurant for the evening.  
Acclaimed Chef Albert Hall has created a four-course menu  
guaranteed to tempt your palate.

#### Amuse Bouche

Salad of Organic Field Greens, Pistachio Crusted Chevre  
and Cabernet Vinaigrette

Organic Scottish Salmon "Bronzed" with Pacific Rim Spices,  
Honey Mustard Glaze, Braised Spinach and  
Baby Plum Tomatoes

Aged Balsamic Lacquered Petit Filet Mignon  
Roasted Shallot and Sweet Vermouth Half Glaze  
Gratin Dauphinoise  
Bouquetiere of Fresh Vegetables

Double Dark Chocolate Charlotte Russe

Wines to Complement the Meal

All palates will be satisfied!

Your hosts  
**Chef Albert Hall and Lila Yamashiro**  
**Acacia**

*Skyline and Campbell/Gallery Row*

## **Dinner #10 for 12 Guests**

### **Carnival Celebration**

Tuesday, February 21, 2012 – 7:00 PM

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Brazilian Caipirinas and New Orleans Sazerac Cocktails

Hors d'Oeuvres Include an Array of Tastes  
from Venice, New Orleans, Provence and Rio

Creole Crawfish Bisque

Brazilian Salad with Hearts of Palm

Venetian Individual Duck Lasagnas

Beef Provençal (The Fatted Calf Dish)  
Tian of Root Vegetables Gratinee

Tiramisu Served with Creole Café Brulot

Dinner Served with Wines to Complement the Meal

The menu features dishes and drinks from locations  
known for their Carnival celebrations: New Orleans,  
Venice, Rio and the South of France.

They will be prepared by your host who taught at a  
professional cooking school as an avocation.

Guests should come masked.

Costumes or evening wear preferred.

(This dinner is on Mardi Gras,  
so guests should arrive ready to party.)

Your host

**TMA Trustee Jean Cooper**

*Footbills/La Paloma Ridge 4*

## Dinner #11 for 12 Guests

**Tres Haciendas del Arte Popular**  
Saturday, February 25, 2012 – 6:00 PM

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### Appetizers

Spiced Lamb Empanaditas with Dried Fruit  
Smoked Fish Cakes with Orange, Onion and Parsley Mojo  
Grilled Shrimp and Green Chile Tartlets with Salsa Cruda  
Shots of Boniata Bisque with Toasted Pumpkin Seeds  
Mojitos and Margaritas

### Dinner Buffet

Quinoa Salad with Mint and Grilled Cherry Tomatoes  
Chicken Escabeche Marinated with Capers, Nicoise Olives,  
Fresh Rosemary and Colorful Peppers Served on a Platter with  
Grilled Peruvian Purple Potatoes  
Oaxacan Meatballs in a Garlic Tomato Sauce  
Roasted Poblanos with Goat Cheese, Black Beans, Corn,  
Currants and Toasted Pine Nuts  
House Baked Breads with Sweet Butter  
Appropriate Wines with Dinner

### Dessert

Gallery Flan with Fresh Strawberries  
Mexican Chocolate Cupcakes with Panoche Icing  
Kahlua Chocolate Truffles  
Coffee and Decaf

A fabulous Latin American progressive dinner, created by Gallery of Food Executive Chef Kristine Jensen, awaits you at three homes located in the Old Foothills neighborhood of Tucson. Each home is an architectural gem filled with distinctive collections of contemporary and vintage Latin American artifacts and folk art. The evening promises to be a unique and delicious experience.

### Your hosts

**Rebekah and Steve Chapman**  
**Linda and David Caplan**  
**Fran and Wally Kniaz**

*Campbell and River*

**Dinner #12 for 6 Guests**

**Dining and Wining + Art**

Saturday, February 25, 2012 – 5:30 PM

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“MAN IS DIVISIBLE INTO 2 GREAT CLASSES:  
GUESTS AND HOSTS.”

Max Beerbohm

TO ENTICE

Crabmeat au Four with Toasted Almonds  
Spinach and Cheese Canapés

TO SAVOR

Velouté – Soupe Francaise  
Sautéed Jumbo Shrimp with Fresh Pasta

GETTING SERIOUS

Medallions of Pork with Warm Raspberry Sauce  
Grilled Seasonal Vegetables  
Forbidden Rice

AFTERGLOW

Selection of Artisanal Cheeses

FINALE

Selection of Petit Fours  
Coffee and Tea

Wines will be paired with each course.

This is an evening for those who love fine food and wine, contemporary art, and music. Len and Doris will talk about their art collection both inside their contemporary home and outside in their desert oasis. Eduardo Minozzi Costa will be playing classical guitar.

Your hosts

**Doris and Len Coris**

*East Side of Tucson/Wild Horse Ranch*

## Dinner #13 for 10 Guests

### The Classic New Yorker

Friday, March 2, 2012 – 5:30 PM

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Ketel One Martini with Organic Stuffed Blue Cheese Olives  
and/or Veuve Clicquot Champagne  
Cold Seafood Tower

Deconstructed Cobb Salad  
Maytag Blue Cheese Dressing

Panko Crusted Roasted Beef Tenderloin  
Bearnaise Sauce  
Grilled Asparagus with Balsamic Reduction  
Gratin Potatoes

Classic New York Style Cheesecake  
Raspberry Coulis

Wines to Complement the Meal

Join two native New Yorkers for an evening of New York classics prepared by your hosts. You will dine alfresco on their delightful patio. View their extensive eclectic art collection consisting of works by many of the Northeast's and Southwest's most recognized artists, sculptors and photographers. Their home, which has been featured in Tucson Lifestyle, delights and tempts the eye at every turn.

Your hosts

**Michael Tompkins and John Hall**

*Sky Ranch/Marana  
Thornycroft and Tangerine*

**Dinner #14 for 8 Guests**

**La Dolce Vita – Happy Birthday Michelangelo Buonarroti**

**Tuesday, March 6, 2012 – 5:00 PM**

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Sangria and Sparkling Waters

Antipasto

Formaggio Italiano

(A Variety of Cheeses)

Carrara Fresh Greens with ‘Alabaster’ Chips

Morning Bread Italiano with Pesto

Stone Cutter’s Penne

Crab Stuffed Chicken ‘Daveed’

Countryside Vegetable Risotto

Yesterday’s Bread Pudding

Cappucino, Tea or Coffee

Wines to Complement the Meal

“I live and love in God’s peculiar light.”

Michelangelo

Your evening will begin as the afternoon light begins to fade with a tour of Hugh’s sculpture garden best seen before sunset. Following the tour the birthday party will continue with an Italian dinner created by Daniel Scordato of Vivace.

You are guaranteed a taste of the good life and an evening full of pleasures.

Your hosts

**Hugh and Allyn Thompson**

*Foothills South of Sunrise  
between Craycroft and Swan*

## Dinner #15 for 20 Guests

### Divinely Delicious

Tuesday, March 13, 2012 – 6:00 PM

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Authentic regional flavors, imaginatively prepared with the freshest ingredients, define Chef Suzana Davila's cooking.

Passed Hors d'Oeuvres

Seasonal Green Salad

Picadillo de Pollo

(Chicken Prepared in Olive Oil with Mexican Oregano,  
Cilantro, Plums, Raisins and Tomatoes)

Pastel de Elote

(Tamale Pie with a Roasted Red Bell Pepper Cream Sauce)

Beans and Rice

Flan

Wines to Complement the Meal

Join internationally renowned artist and musicians Daniel Martin Diaz and Paula Catherine Valencia in their downtown gallery Sacred Machine for an evening of art and fabulous food prepared by Tucson's most celebrated Mexican restaurant, Café Poca Cosa.

The evening will begin at 6:00 PM as you enjoy viewing Daniel's work as well as that of gallery artists in the Low Brow, Outsider and Visionary traditions. Dinner will be served buffet style at 6:30 PM. After dinner Ann Seiferle-Valencia, Tucson Museum of Art Curator of Latin American Art, will talk about Daniel's work followed by a conversation with the artist.

Your hosts

**TMA Trustee Sheila and Bo Saxberg**

*Sacred Machine Museum and Curiosity Shop  
Downtown*

## Dinner #16

### **“The No Dinner - Dinner” Anytime, Anyplace, Anyone**

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Appetizers of more than 8,500 pieces of art encompassing  
Western, Latin American, Modern and Contemporary,  
Asian and African Art

Paired with Dynamic Exhibitions

First course features a Historic Block including five houses  
built between the mid 1850s to 1907 surrounding  
a modern museum building

Followed by family programs, lectures, studio art for adults,  
a research library and summer youth programs

Seasoned with docent-led elementary school classroom  
projects, art projects with hospitalized children, community  
festivals, art history and architecture talks at libraries  
and senior living communities

And much, much more!

If you cannot attend a dinner, please consider the  
100% tax deductible purchase of the No Dinner-Dinner.  
This purchase supports The Tucson Museum of Art's  
mission of “connecting art to life”.



Special thanks to all of our gracious and generous Hosts  
for making this event possible  
and  
To Nikki and Bruce Halle  
whose donation helped defray the printing costs.

2012 Dinner a l'Art Committee  
Margaret Montgomery, Chairperson  
Linda Coleman  
Susan Johnstone  
Susan Schroeder

A special thank you to  
Katie Hiedeman, Tucson Museum of Art CFO,  
for her help and assistance throughout this project.

*Join us for the fifth annual*



**March 30 - 31, 2012**

Celebrate the “art” in “party” at the **CRUSH pARTy on Friday, March 30** in the courtyards of the Tucson Museum of Art. This fun and informal evening features more than 150 wines from around the world, food from some of Tucson’s best restaurants, and a silent auction full of art, wine, accessories, services, and experiences at all price levels. \$75 in advance; \$90 at the door

Join us for the **CRUSH Gala on Saturday, March 31** at Loews Ventana Canyon for an evening of fine wine, live and silent auctions, and dinner and dancing to the Rondstadt Cousins Band. Four delicious courses will be perfectly paired with fine wines from Beckstoffer Vineyards. It will be a fabulous and fun evening beginning at \$225 per person, tables of eight at \$1,800, \$2,500, \$5,000 or \$7,500.

And don’t miss **Mondays at the Museum**, a series of art and wine seminars on **March 5, 12, and 26**. Guests will enjoy tasting/pairings of four wines followed by a guided tour of the Museum’s current exhibitions. \$50 each or all three for \$140.

**All CRUSH events were SOLD OUT last year so get your tickets early!**

For all things CRUSH including ticket purchases and auction items please visit [www.TucsonMuseumofArt.org/crush](http://www.TucsonMuseumofArt.org/crush)