

## *Dinner à l'art 2023*

### Dinner #1

#### ***Dinner at Bear Mountain Lodge***

Saturday, March 4, 2023 at 6:00 p.m. for twenty (20) guests  
Located in Silver City, NM

#### **STARTER**

Fresh Corn Chowder  
paired with Gruet Chardonnay

House Made Breads and Crackers

#### **APPETIZER**

Zucchini Fritter with Crema and Smoked Salmon  
paired with Ponderosa Rose

#### **ENTREE**

Duck Confit with Cherry Sauce and Dauphinoise Potatoes  
paired with Esperanza Montepulciano

#### **SALAD**

Butternut Squash Wrapped in Prosciutto  
on a bed of mixed Greens with House Vinaigrette  
paired with Ponderosa Pinot Noir

#### **DESSERT**

Pistachio Tart made with Local Pistachios and a hint of Bourbon and served with  
white Chocolate Orange Blossom Water Gelato  
paired with Gruet Sparkling Brut Rose

#### **WINE and DRINKS**

New Mexico wines with each Course as Shown

*Dinner at Bear Mountain Lodge in Silver City, NM featuring recipes from our soon to be published cookbook with food plated on our new dinnerware designed by Chris McDaniel and manufactured at HF COORS. As an added treat, we will visit Chris McDaniel's studio on Saturday, March 4<sup>th</sup> around 1:00pm so guests interested in the tour should arrive at the Lodge by 12:30pm. Those planning on an overnight stay at the Lodge may check in before the tour if rooms are ready or upon returning to the Lodge following the tour. Guests may also consider an additional night stay by arriving on Friday to avoid the rush!*

#### **Hosted by**

John McNulty, Jeff Brown, Linda Brewer and John Rohovec

Guest rooms may be booked for Friday and Saturday on a first come first serve basis by calling 520-538-2538  
Silver City, NM is a three and a quarter (3 ¼) hour drive from Tucson

Dinner #2

***Good Old Fashioned Western Bar-B-Que at Rancho Ponderosa***

Saturday, March 11, 2023 at 6:00PM Drinks | 7:00PM Dinner for twelve (12) guests  
Located in the Northwest part of Tucson

**APPETIZERS**

Desert Deviled Eggs

**DINNER**

Dan's Famous Bar-B-Que Ribs & Chicken Wings  
Blazing Saddles Baked Beans  
Kit's Spicy Slaw

**DESSERT**

Dangerous Surprise Dessert

**WINE and DRINKS**

Assorted wines and Margaritas courtesy of the Mother of All Margarita Machines

*Join your hosts at their "Rancho Ponderosa" home for a good old fashioned taste of the west with an Arizona spiced zest featuring Dan's Famous Bar-B-Que Ribs & Chicken Wings and Kit's Spicy Slaw while saving room for a Dangerous Surprise Dessert.*

**Hosted by**

Kit and Dan Kimball

## *Dinner à l'art 2023*



Dinner #3

### ***Legendary Tucson Evening***

Saturday, April 1, 2023 at 6:00 p.m. for eight (8) guests  
Located in the Catalina Foothills

#### **APPETIZERS**

Shrimp ceviche, Cheese board

#### **DINNER**

Baked Ham, green corn tamales, salad

#### **DESSERT**

Lemon Souffle with berries, brownies, coffee

#### **WINE and DRINKS**

Arizona wines paired with the meal

*Presenting an evening in a 1963 casita by Juan Werner-Bas, a mid century Mexican architect brought to Tucson by John and Helen Murphey, with landscaping by Japanese American Taro Akutagawa. Nationally honored and collected artist Jim Waid will be the guest of honor. We will begin in the citrus surrounded front courtyard under the gaze of rooftop cantera stone figures to enjoy ceviche and catch the sunset views, then go inside for Southern Arizona Wilcox ham, Barrio Charro tamales and local produce salad, with a large Jim Waid painting being a focal point for conversation with the artist. Dessert will be served on the back patio overlooking a spectacular water feature by Akutagawa with members of the Ronstadt family providing a memorable musical performance to cap a legendary Tucson evening.*

#### **Hosted by**

Susan Stone Hayes

## *Dinner à l'art 2023*

Dinner #4

### ***The Incomparable Blenman Inn***

Friday, April 21, 2023 at 5:30 PM for nine (9) guests  
Located at The Blenman Inn in downtown Tucson

#### **APPETIZERS**

Bacon Wrapped Date and Spanish Green Olive dusted with Smoked Paprika  
Phyllo Tartlets with Goat Cheese, Fresh Basil, Oven Roasted Tomatoes, and Cracked Pepper

#### **DINNER**

Butter Lettuce and Radicchio with Clementine's, Pomegranate, Pistachios & Shaved Fennel  
with Orange Agave Dressing  
Grilled Beef Tenderloin with Wild Mushrooms and Brandy Cream; Roasted Tri-Colored New Potatoes;  
Asparagus Bundle with Crispy Shallots

#### **DESSERT**

Lemon Meringue Dome with an Oat Crust, Lemon Curd, Lemon Mousse and Toasted Meringue

#### **WINE and DRINKS**

Appropriate wines with each course

*An elegant and sophisticated meal offered in a beautifully restored stately and historic inn located in the heart of downtown Tucson. Enjoy a fascinating tour of this remarkable property given by owner Margo Caylor.*

#### **Chef**

Mark Jorbin, owner of Café a la Cart and Carte Blanche Catering

#### **Special Thanks To**

Margo and Rob Caylor, owners of The Blenman Inn

#### **Hosted by**

Beth Foster  
Cookie and David Pashkow

Rooms are available at The Blenman Inn on a first come first served basis

***Springtime feast celebrating all things lemon!***

Saturday, April 29, 2023 at 5:00 PM for eight (8) guests

Located in the Catalina Foothills

**FIRST COURSE**

Various Hors d'oeuvres

**SECOND COURSE**

Stillwell signature greens with arugula, pistachio crusted goat cheese medallions,  
citrus, in a homemade lemon vinaigrette  
Barrio Charro Focaccia with butter boards

**THIRD COURSE**

Chicken with a lemon caper artichoke cream sauce  
Grilled citrus prawn  
Pesto whipped potato  
Asparagus with lemon pepper parmesan crunch

**FOURTH COURSE**

Rosie's limoncello cake and limoncello prosecco floats

**WINE and DRINKS**

Red wine, white wine and prosecco will be flowing all evening

*Join us for a fabulous springtime feast celebrating all things lemon!  
There will be live music, and everyone gets to take home a bottle of  
Limoncello Di Casagrande!*

**Chef**

Catering by Stillwell House and Garden and dinner prepared by local celebrity Chef Carlotta Flores

**Hosted by**

Alba and Nizar Sukkar  
Rose Ann and Gene Casagrande