Cupids Cuisine
Friday, February 9, 2024 at 4:00 p.m. for ten (10) guests
Located at Charro Steak & Del Rey in Downtown Tucson

WELCOME
Drinks and hors d’oeuvres to include:
Tortilla chips and Charro Steak Salsa
Table side guacamole by the amazing Charro Steak Guacamolero
Shrimp Cocktail

ENTRÉE
Chef Gary Hickey’s special cut steak served with
family style accompaniments: elote, mesquite brussels and papas de la casa

DESSERT
An assortment of tres leches cake, flan, and hazelnut tamales

WINE
Delectable red and white wine flowing all evening

Join us as we get an early start to Valentine’s Day at Tucson’s favorite steakhouse, Charro Steak & Del Rey. Chef Gary Hickey will be commanding the grill cooking up cupids local, grass-fed favorites.

Wine sponsored by
Molly Rudolph and Eric Soulsby

Chef
Gary Hickey, Charro Steak & Del Rey

Hosted by
Nizar and Alba Sukkar
Mayan Traditions, New Interpretations
Sunday, February 25, 2024 at 5:00 p.m. for eight (8) guests
Located in the Catalina Foothills

STARTER
Papaya, mango, watermelon with avocado with cinnamon chips

ENTRÉE
Memelas (Mayan corn cakes with salsa)
Mole Negro o Pipian (stewed chicken in a sauce of chili and dark chocolate or a sauce of seeds of pumpkin, sesame and peanuts)
Nopales con Calabasas (prickly pear pads with squash)
Frijoles Negras (black beans)

DESSERT
Coconut Flan, Chocolate Mini-Cupcakes
Mexican liquors
Café decaffeinated

WINE and DRINKS
Oaxacan old fashioned cocktails and Arizona wines

An evening honoring 100 years of the Tucson Museum of Art patrons who have supported Art of the Americas, Ancient and Modern

Catered by
Karichimaka

Hosted by
Susan Stone Hayes
Indonesian Rijst Tafel
Tuesday, March 5, 2024 at 5:30 p.m. for fourteen (14) guests
Located in the Central/East Tucson

APPETIZERS
Krupuk (Shrimp Wafers)
Satay Ayam (Chicken Satay)

ENTRÉE
Nasi Goreng (Fried Rice Dish)
Pendang (Coconut Beef Stew)
Asem Udang Bakar (Tamarind Roasted Shrimp)
Babi Manis (Caramelized Pork Loin)

DESSERT
Mango Sorbet with Lime Meringue and Vanilla Ice Cream

WINE
Wine and Beer will be provided

Rijst Tafel is traditionally a large selection of multiple dishes consisting of sambals, condiments and pickles to both complement the rice and meat dishes to savor all, or make your choice from them

Hosted by
Elizabeth Good and Stuart Meinke
Printemps à Paris
SPRINGTIME IN PARIS

Thursday, March 28, 2024 at 5:00 p.m. for 10 (ten) guests

An evening under the stars at a Catalina foothills home
transports you to the City of Lights bursting with flowers and joys of Spring

RECEPTION
Canapés au Foie Gras sur Fleur de sel Pain
Champagne
Chanoine Héritage Blanc de Noirs + De Saint-Gall Premier Cru

SALADE
Mediterranean 5 Green Salad
with housemade dijon vinaigrette
Bougrier ‘V’ Vouvray + Javillier Bourgogne Côte d’Or des Forgets

ENTRÉE
seared Canard Magret (duck breast)
served with a cherry and port reduction sauce
Haricots verts + tower of Potato tuille

Clos St Michel Chateauneuf du Pape
Chateau de Mercues Cahors

DESSERT
Mousse au Chocolat
fleur de crème fouettée
expresso or décaf

Water Perrier + Evian

HOSTED BY Joan Horwitz + Sheila Henry,
and Le Cordon Bleu trained Lynda Horwitz
Latinisimo with Love
Wednesday, April 3, 2024 at 5:30 p.m. for fourteen (14) guests
Located near Downtown Tucson (Menlo Park)

STARTER
Chips, Guacamole and Salsa
Chicken Tortilla Soup served with Queso Fresco, Fresh Tortilla Chips, Lime, Shredded Chicken, Onion, Cilantro, Radish Slaw

ENTRÉE OPTIONS
Saute Mahi Mahi with Pibil Sauce – a unique blend of achiote spice, lime, epazote and olive oil served with Local Creamy Corn Grits and Oven Roasted Fingerling Potatoes Mixed Green Salad and Pickled Onions

Or
Grilled Chimichirri Skirt Steak – a Blend of Spices, Lime, Cilantro, Parsley, Garlic and Olive Oil served with Local Creamy Corn Grits and Oven Roasted Fingerling Potatoes Mixed Green Salad

DESSERT
Tres Leches Cake

WINE and BEER
Appropriate Wine and Beer served with each course

James Beard nominated Chef, Wendy Garcia, brings the incredible breadth and richness of Latin American cuisine to La Chaiteria, her little cantina near Downtown Tucson. Revolutionizing the way people eat and enjoy food, Chef Garcia serves an exposition of flavor on every plate.

Hosted by
Cookie and David Pashkow
Recipes from the NEW Bear Mountain Lodge Cookbook
Wednesday, April 17, 2024 at 6:00 p.m. for twenty (20) guests
Located in Silver City, NM

STARTER
Fresh Corn Bisque with buttermilk biscuits and pimento cheese
Paired with Beyer Pinot Blanc (Alsace, France)

ENTRÉE OPTIONS
Bear Mountain’s Tempura Chicken with green chile, fresh blueberry, and corn waffle
served with Bear Mountain’s own hot sauce and real maple syrup
Paired with Jerome Janodet Moulin-a-Vent (Beaujolais, France)

Or

Panko Breaded Yellow Squash stuffed with brie and served with a fresh Pico de Gallo
Paired with Lindquist Viognier/Chardonnay (Central Coast, CA)

SALAD
Apple Slaw
Paired with La Provencal Rose (Provence, France)

DESSERT
Kentucky Heritage Chocolate Pound served with Orange Blossom Gelato
Paired with Chateau Tour de Gilet Bordeaux Superior (Bordeaux, France)

WINE and DRINKS
Wine pairings for each course provided by Salero Wine and John Mahan

Dinner at Bear Mountain Lodge in Silver City, NM featuring recipes from our NEW cookbook with food plated on our dinnerware designed by Chris McDaniel and manufactured at HF COORS in Tucson, AZ. As an added treat, we will visit a local Artist Studio and/or Attraction on Thursday April 18th. While not part of the Dinner a l’Art offering, dinner will be available by reservation for those who choose to stay Thursday night at the Lodge.

Hosted by
John McNulty, Jeff Brown, Linda Brewer and John Rohovec

Guest rooms at the Lodge may be booked for Wednesday and Thursday on a first come first serve basis by calling 575-538-2538
Silver City, NM is a three and a quarter (3 ¼) hour drive from Tucson
Dinner at Café Terra Cotta
Sunday, April 21, 2024 at 5:30 p.m. for eight (8) guests
Located in the Catalina Foothills

STARTER
Chicken Tortilla Soup

ENTRÉE
Shrimp Stuffed with Herbed Goat Cheese with Creamy Orzo and Black Beans
Butter Lettuce Salad

DESSERT
Chocolate Mousse Pie, featured in “Bon Appetit”

WINE and BEER
Appropriate wine and beer will be served

Return to the Café Terra Cotta, one of Tucson’s finest restaurants, for a meal of the restaurant’s favorite dishes. These dishes were always “in demand” and never off the menu. Café Terra Cotta, renamed Terra Cotta, received rave national reviews. Celebrities tried the restaurant when visiting Tucson – among them, Paul Newman and Joanne Woodward, and Muhammed Ali.

Chef
Donna Nordin, a nationally known chef who created a new cuisine referred to as Contemporary Southwestern. Many great chefs started in her kitchen at Café Terra Cotta including Doug Levy of Feast, Jeff Azersky (now retired) of Kingfisher, and Charleen Badman, a James Beard Award winner of 2019 for Best Chef of the Southwest for her restaurant FnB in old town Scottsdale.

Sponsored by
Donna Nordin and Kathi Sanders

Hosted by
Martha Ann Jones