

## **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**

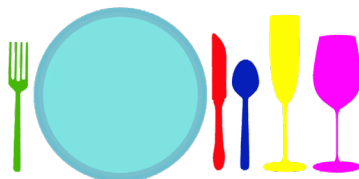
Molly Rudolph and Eric Soulsby

### **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

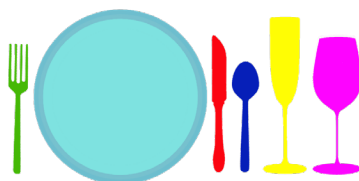
*An evening honoring 100 years of the Tucson Museum of Art patrons  
who have supported Art of the Americas, Ancient and Modern*

**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

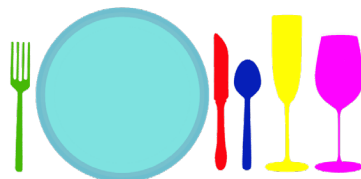
### **WINE**

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*

**R E C E P T I O N**

*Canapés au Foie Gras sur Fleur de sel Pain*

*Champagne*

*Chanoine Héritage Blanc de Noirs + De Saint-Gall Premier Cru*



**S A L A D E**

*Mediterranean 5 Green Salad  
with housemade dijon vinaigrette*

*Bougrier 'V' Vouvray + Javillier Bourgogne Côte d'Or des Forgets*



**E N T R É E**

*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*

**D E S S E R T**

*Mousse au Chocolat  
fleur de crème fouettée  
expresso or décafé*

*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

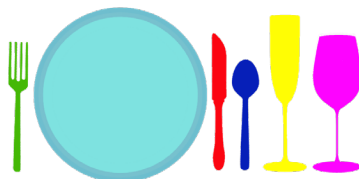
### **WINE and BEER**

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 Provençal 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**

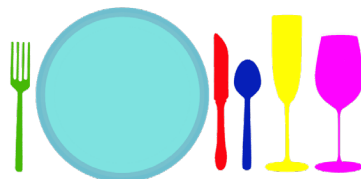
Wine pairings for each course provided by Salero Wine and John Mahan

*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 18<sup>th</sup>. While not part of the Dinner à 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

