

French Feast Celebrating Art

Tuesday, February 10, 2026 at 6:00 p.m. for eight (8) guests

Located in the northeast Catalina Foothills

APPETIZER

Artichokes Hélien (hearts stuffed with creamy cognac-spiked mushrooms); Chicken and Olive Pâte

SALAD

Fresh green salad

ENTRÉE

Coq au Vin with rice; Provençal Vegetable Gratin; French baguettes

CHEESE COURSE

Soft and hard French cheeses

DESSERT

Profiteroles (choux pastry with custard filling) and Chocolate mousse cups

DRINKS

Wines and sparkling waters with each course; coffee with the dessert course

A dinner that celebrates the Tucson Museum of Art by feasting on French recipes that have flourished for centuries since the wedding of Catherine de Medici to King Henry II of France.

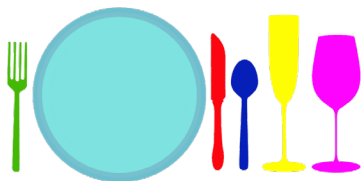
Artist host Moira Geoffrion will showcase her artwork with special attention on the paintings that she will be showing in the 2026 Venice Biennale.

Hosted by

Moira Geoffrion

Wine Sponsor

Beth Foster



**A Wine Pairing Dinner at
Bear Mountain Lodge, Silver City, NM**

Friday, February 27, 2026 at 6:00 p.m. for twenty (20) guests

Located in Silver City, New Mexico

STARTER

Roasted Cauliflower Soup topped with toasted sunflower, sesame seeds, and local pistachios

Jean-Michel Gautier Vouvray Sec

ENTRÉE OPTIONS

Bear Mountain Lodge's Duck Confit topped with a port cherry sauce (recipe from the award-winning cookbook) served with fresh corn polenta and glazed carrots

Jerome Janodet Chenas Beaujolais

Or

Roasted Veggies with fresh basil, Beehive Cheese, and tomatoes served with fresh corn polenta.

Jerome Janodet Chenas

Homemade cracker, bread, and butter

DESSERT

Chocolate Mousse Cake and homemade gelato

Chateau Mazetier Bordeaux Blanc

DRINKS

Wine pairings for each course provided by Solera Wines

A Wine Pairing Dinner at Bear Mountain Lodge in Silver City, NM featuring Solera Wines

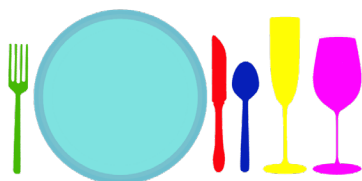
Guest rooms may be booked for the night of the dinner by calling the Lodge and indicating you are attending the Dinner à l'Art dinner on Friday, February 27, 2026. Guest rooms may also be booked for a day before (Thursday) or day after (Saturday) on a first come first serve basis.

While not part of the Dinner à l'Art offering, dinner will be available by advance reservation for those who choose to stay at the Lodge on an additional night.

Silver City, NM is a three and a quarter (3 ¼) hour drive from Tucson

Hosted by

John McNulty, Jeff Brown, Linda Brewer and John Rohovec





Dinner à l'Art

Champagne, Camaraderie & Collaborations

Friday, March 13, 2026 at 6:00 p.m. for ten (10) guests

Located in the Catalina Foothills

APPETIZER

Champagne welcome drinks

Pastel de Elote – Pastry filled with Fresh Corn, Roasted Poblanos & Crema

Marinated Mushrooms with Decadent Nut Fillings

DINNER SERVED FAMILY STYLE

Tender Roast Picanha Beef with Grilled Onion Wheels, Basil Pesto “Impasto” Style,
Drizzled with Cultured Butter

Boneless Breast of Chicken al Ajillo Brushed with Roasted Garlic simmered in Tomato,
Preserved Lemon & Parsley

Avocado & Mango Salad on an Arugula Canvas with Lime Vinaigrette

Abstract Arrangement of Pan-Roasted Vegetables, Feta & Pomegranate Seeds

Crusty Barrio Bread with Butter

DESSERT

Family – Style Sweets & Kentucky Bourbon Sips

Palette of Assorted Finger Cookies & Chocolates

DRINKS

Hearty French Wines - Red & White

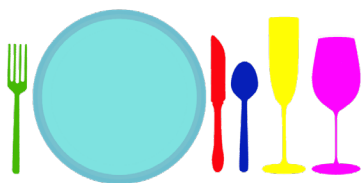
Enjoy an evening at a foothills-view home where the hosts will be showcasing their favorite art acquisition “The Howl and the Master” along with the painting’s creator, Craig Cully. Craig and his artist wife Kelly Leslie will be sharing information on their upcoming collaborative works and exciting projects. French wines and an imaginative dinner by Gallery of Foods will be presented. The evening will end with small, sweet bites and a sip of Kentucky bourbon.

Catered by

Gallery of Foods

Hosted by

Heidi & Josh King



A Tour Through Art and Sky

Saturday, March 14, 2026 at 4:30 p.m. for six (6) guests
Located in the far east side of Tucson near Saguaro East National Park

APPETIZER

Charcuterie board with various cheeses, olives, fruit, and nuts

DINNER

Greek salad with cucumbers, artichoke hearts, tomatoes, and olives
Spanakopita (a traditional Greek dish made of crispy layers of phyllo dough
filled with a mixture of spinach, feta cheese, olive oil and herbs)
Grilled shrimp skewers marinated in Greek spices

DESSERT

Chocolate, vanilla, raspberry and blueberry parfaits topped with whipped cream

DRINKS

A signature mocktail and signature drink
Greek wine will be served with dinner

*Tour the Bakich compound with Holley and Michael Bakich, along with Brenda and Jim Schweder. We will start with appetizers and drinks in Holley's Playhouse gallery where Brenda will also have her Recombobulator found object artwork on display. Next door is the workshop where Holley's art is made. After the art tour, we'll head into the house, which is inspired by Pee Wee's Playhouse, for a sit-down Greek-themed dinner. After dessert, Michael (**Astronomy** magazine editor) and Jim (Kitt Peak Observatory guide) will host a star party in the Casa de Estrellas Observatory on the grounds (weather permitting).*

Hosted by

Holley Bakich & Brenda Schweder

