

## French Feast Celebrating Art

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

Located in the northeast Catalina Foothills

### APPETIZER

Artichokes Hélen (hearts stuffed with creamy cognac-spiked mushrooms); Chicken and Olive Pâté

### 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

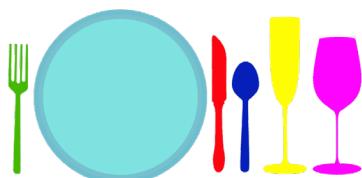
*A dinner that celebrates the Tucson Museum of Art by feasting on French recipes that have flourished for centuries since the wedding of Catherine de Medici to King Henry II of France. Artist host Moira Geoffrion will showcase her artwork with special attention on the paintings that she will be showing in the 2026 Venice Biennale – she will have 72 paintings that are going to be in the Venice Biennale hanging in her studio for dinner attendees to see.*

### 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*

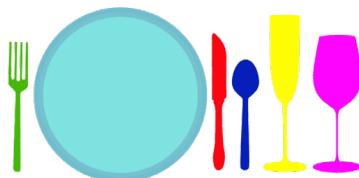
**DRINKS**

*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 a 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

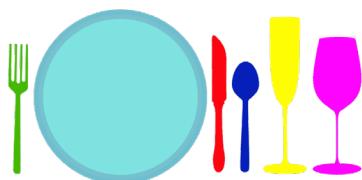
*Enjoy an evening at a foothills-view home where the hosts will be showcasing their favorite art acquisition "The Howl and the Master" along with the painting's creator, Craig Cully. Craig and his artist wife Kelly Leslie will be sharing information on their upcoming collaborative works and exciting 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

