

Presenting the 2019 Festival of Dinners



To make a reservation, please email Trish at chepokas@comusic.org.
Include your full name, phone number, dinner for which you are requesting reservations, and number of seats requested.

Welcome to the Colorado Music Festival's season of world-class performances! The musicians who comprise the CMF Orchestra represent the finest ensembles throughout the country, and their passion for making music together in the beautiful and historic Chautauqua Auditorium delights enthusiastic audiences. Music Director, Peter Oundjian has planned a thrilling and innovative program.

This Passport is your ticket to a whirlwind of summer escapades for your taste buds and Colorado Music Festival evening experiences.

Space is limited for each of these events, so make your reservations early and enjoy a wonderful season of music, fine dining, and friendship.

Thank you for your continued and generous support for the **Colorado Music Festival**.

Festival of Dinners Committee:

Chair

Margot Crowe

Hosts and Chefs Liaisons

Norma Ekstrand

Doree Hickman

Judy Etschmaier

Judy Reid

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By a Tiny Pond

Destination: 2491 23rd Street
Arrival: Sunday, June 2nd at 6:30 p.m.
Tour Guides: Barbara Miller and Jim Alleman

Picture this, an evening beginning with canapés, champagne, and Kir Royale on the deck beside the tiny pond and waterfall. In walks Chef Matthew Jensen prepared to create some popular favorites with ingredients from local farms. Mateo specializes in bringing the true flavors of the countryside to Boulder, to be enjoyed in this beautiful, newly renovated Boulder home setting.

Menu

Reception

Pâté, crostini, seasonal confiture
Fava beans, ricotta salata, EVOO, rustic Bread
Ahi tartare, cucumber, olive tapenade

First Course

Gazpacho

Second Course

Spring vegetable salad

Third Course

Halibut, sugar snap peas, salsa verde

Seasonal Granita Intermezzo

Fourth Course

Duck Breast, mustard Greens, root vegetables, natural jus

Dessert

Pot de crème

\$135 per person suggested donation

Limited to 10 guests

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A Spanish Dinner in the Garden

Destination: 390 Inca Parkway
Arrival: Saturday, June 15th at 6:30 p.m.
Tour Guide: Karyn Sawyer

Complete satisfaction is guaranteed when Chefs Cora and Will Frishkorn of Cured and Chef Dakota Soifer of Café Aion create a unique taste of Spain at this exotic Boulder home. The stage is set for a fascinating evening of food and conversation.

Menu

Tapas

Cured's house marinated olive blend and Spanish marcona almonds
An assortment of Spanish cheese and charcuterie
Roasted cauliflower skewers with sultanas and pistachios
Chèvre-stuffed, oil-marinated peppadew peppers
Cured's Rancho Gordo bean hummus
Aion's house Spanish-style tortilla
Escalivada crostini (Spanish-style anchovy, pepper, onion and eggplant)

Paella

Aion's signature house-made chorizo, chicken and shrimp paella with saffron rice
Paired with Envinate's Albahra and Les Cousins L'Inconscient Priorat

Dessert

Aion's Torta Santiago with mixed summer Colorado fruit
Served with a sip of Valdespino's PX Sherry

\$135 per person suggested donation
Limited 10 guests

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Pure Gold

Destination: 185 Bellevue Drive
Arrival: Monday, June 24th at 6:00 p.m.
Tour Guides: Pat and Chris Finnoff

Chef Kevin Kidd of 24 Carrot Bistro will prepare a delectable repast of the freshest ingredients. Join him at a beautiful foothills home for his newest innovations.

Menu

First Course

Black bean and blue corn tartlette, cotija cheese, roasted poblano coulis, tomatillo relish

Second Course

Citrus and avocado salad, arugula, spiced pepitas, cilantro tequila honey vinaigrette

Third Course

Seared halibut, roasted sweet potato hash, summer squash, lime buerre blanc, cherry tomato chutney

Fourth Course

Vanilla and caramel flan, fresh summer berry compote, Mexican chocolate tuile cookie

\$135 per person suggested donation
Limited to 12 guests

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French Feast with a View

Destination: 10515 Mooring Road, Longmont
(off Hwy 287 south of Prospect)
Arrival: Saturday, July 13th at 6:00 p.m.
Tour Guides: Wayne and Deborah Simmons (new hosts)
Co-hosts: Constance Holden and TK Smith

Join us at this lovely home with an unobstructed view of Long Peak for food with a French flair offered by Chef Willem De Froy of Guillaume's European Catering. Willem has generously offered a culinary trip to Burgundy for several years at the CMF Gala and has catered many CMF & CMA events.

Menu

Grilled Japanese eggplant rolls stuffed with herbed goat cheese (vegetarian and gluten free)
Shrimp marinated in basil and fine tapenade (gluten free)
Curried chicken salad in baby red potatoes (gluten free)
Crostini with flash-cured salmon bites

Mini vol-au-vent with scallops and sorrel

Spring greens topped with grilled asparagus, bell peppers and portobello mushrooms, homemade vinaigrette

Vichyssoise

Roasted tenderloin of beef béarnaise
Braised Belgian endive
Pommes gratinées

Tartelette aux Fruits rouges

\$135 per person suggested donation
Limited to 8 guests

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Land & Sea

Destination: 1595 Blue Sage Court, Boulder
Arrival: Wednesday, July 17 at 6:30 p.m.
Tour Guide: Doree Hickman

You're invited to a decadent evening featuring locally-inspired culinary treasures prepared by Chef Hosea Rosenberg of Blackbelly Market and Santo, complemented by rare wines from the host's cellar.

Menu

Passed Hors d'oeuvre

Miniature crab & shrimp cakes, sauce Louis
Blackbelly sausage, puff pastry, apricot mustard
Grape, goat cheese and pistachio truffles
Gruet Brut Rosé

First Course

Seared diver scallops
Pancetta, beets, spring garlic
2009 Curran Grenache Blanc

Second Course

Wild king salmon
Morels, asparagus, cured egg yolk
2005 J. Rochioli Russian River Pinot Noir

Third Course

Dry aged beef tenderloin
Pommes gratinées, local mushrooms, sauce béarnaise
1995 Joseph Phelps Insignia Napa Valley

Fourth Course

White Chocolate Panna Cotta
Colorado cherries, pistachios
1988 Château Sigalas Rabaud Sauternes
Premier Cru

\$200 per person suggested donation | Limited to 8 guests

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A Memorable Dinner in a Chautauqua Cottage

Destination: TBD
Arrival: Wednesday, July 31 at 6 pm
Tour Guides: Alice Trembour and Rob Schware

Details to be announced

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Scandinavia 2.0

Destination: 838 Lincoln Place
Arrival: Saturday, August 10th at 6:00 p.m.
Tour Guides: Carlyn and Michael Smith

Swedish-born Chef Sven Hedenas of The Academy will create his second elegant dinner of new and classic Nordic dishes in a cottage located on the beautiful grounds of the Academy on University Hill. The host, a longtime supporter and former Executive Director of CMF, is providing the superb wines. Bon appétit!

Menu

Hors d'oeuvre

Cheese and apple
Gooseberry and smoked fish
Caviar
Herring, potato, egg
Champagne Bollinger Brut Special, France

First Course

Scallop in the shell, oyster foam, sea buckthorn, and carrot
Chablis Jadot premier cru Fourchaume 2015, France

Second Course

Cranberry Island lobster, cherry tomato consommé, black bread, herb butter
Champagne Roederer Rosé 2012, France

Third Course

Lamb loin, black currant, summer cabbage, rutabaga, sheep cheese
--Ribera del Duero Flor de Pingus 2016, Spain

Fourth Course

Caramel strawberries, elderflower jelly, toasted cardamom crisp
--Eiswein Dr. Pauly Bergweiler 2016, Germany

\$175 per person suggested donation | Limited to 8 guests

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