PASSPORT



to the 2016
Festival of Dinners

COLORADO MUSIC FESTIVAL & CENTER FOR MUSICAL ARTS

Presenting the 2016 Festival of Dinners

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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 equally enthusiastic audiences. After a stellar inaugural season, **Music Director Jean-Marie Zeitouni** has planned a thrilling and innovative series for 2016.

After a successful and all-time record high attendance to the Festival of Dinners last year, we are excited to continue the tradition with some exciting new adventures to share with you, including the opportunity to dine with one of CMF's guest soloists, pianist **Orion Weiss**. This Passport is your ticket to a whirlwind of summer escapades for your taste buds and Colorado Music Festival experience.

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

Please consult **Make Your Reservations** for specific details.

Thank you for your continued and generous support for the Colorado Music Festival & Center for Musical Arts.

Festival of Dinners Committee

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Susan Olenwine

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\$500 and above

Stacey Steers and David Brunel

\$250 and above

Jenny and Terry Cloudmar Ann and Russell Hayes Sophie and Jack Walker Sous Chef
and above

Polly Addison JoAnn and Richard Crandall

Make Your Reservations

- 1. Make your reservations for events on our website at www.comusic.org. Click on Festival of Dinners on the homepage.
- 2. Call the CMF Office at **303-665-0599 x109** to pay with a credit card or if you would like additional information.
- **3.** Visit the CMF Summer Office in Cottage 200, directly north of the Community House, and pay by check or credit card. Hours are **Monday** through **Friday**, **10:00 a.m. 4:00 p.m.** throughout the concert season.

We do not accept reservations made by e-mail or mail. Payment must be made at the time the reservation is made and is non-refundable. Reservations close three days prior to the date of the event. We urge you to make your reservations as soon as possible, since dinners and receptions sell out quickly.

We understand that our guests may have dietary preferences and restrictions. Please choose dinners that best suit your needs. Chefs cannot provide exceptions to published menus.

The cost of the event, less your estimation of its actual monetary value, is tax deductible.

Thank You to Chefs and Businesses

The Colorado Music Festival & Center for Musical Arts sincerely thanks the chefs and businesses participating in the Festival of Dinners.

The Academy – Guy Lloyd
Ají Restaurant – Brian Horton
Blackbelly Market – Hosea Rosenberg
Black Cat Bistro – Eric Skokan
Brasserie 1010 – Mike Trimmer
Café Aion – Dakota Soifer
Changes in Latitude – Cindy McClelland
Colterra – Michael Drazsnzak
Cured – Coral and Will Frischkorn
Greenbriar Inn – Matthew Ochs
Guillaume's European Catering – Willem de Froy
Jax Fish House – Duane Walker
Leaf Vegetarian Restaurant – Rachel Best
Mateo – Matthew Jansen and Tyler Ryen
The Mediterranean – Corey Cunningham
Salt the Bistro – Franz Hueber
Tangerine – Alec Shuler
Three Leaf Concepts – Gerald Manning
Zucca Italian Ristorante – William Kelley

Menus and Venues

Dinner in a Blue Ribbon Garden	
Summertime Feast and Fashion with a Flair	7
Tropical Treasures	
A Pied Piper's Progressive Tea	
A Vegetarian Paradise	
Culinary Extravaganza	11
Asian Flair	
Voyage to Spain	
A Feast near the Flatirons	
A Francophile Fête	
Historic Boulder at Sunset	17
Reach for the StarsSolid Gold	18
Solid Gold	20
A Celebration of Flavor	
Brunch and Bridge	22
Brunch and BridgeBest of the Farm	23
Mediterranean Summer Medley	
University Hill Elegance	
Music - Maestros - Masterpieces	
It's Much More than a Culinary Adventure	

Destination 313 Foxtail Court

Arrival Thursday, May 26, 6:30 PM Virginia Stainton (Host Home

Norma Ekstrand

Executive Chef Michael Drazsnzak of **Colterra** presents the fruits of local farms plus the restaurant's own onpremise gardens in a celebration of spring, set in a beautiful foothills garden.

Menu

Strawberry Salad with Warm Local Chèvre, Organic Baby Spinach and Buttered Walnuts Raspberry Vinaigrette

Lobster Gnocchi

Maine Lobster, Organic Chard and Tuscan Potato
Lobster Beurre Blanc

Roasted Local Rack of Lamb Fava Beans and Sweet Peas Mint Pesto

Meringue Nests Spring Berries and Lemon Marsala Zabaglione Dark Chocolate Bark

Destination Arrival Tour Guides

8558 Baseline Road Lafayette Wednesday, June 1, 11:30 AM Noel Hefty (Host Home)

CMF & CMA Friends Chefs Cynthia Blankenship, Marsha Corey, Ann Hayes, Judy Reid, Karen Shepard and Gail Smith

CMF & CMA Friends Models
Sharleen Bebernes, Louise Christopher,
Judy Etschmaier, Marny Harris,
Doree Hickman and Marty Kinsley

Check out the latest summer fashions from **Changes in Latitude** travel store. Owner **Cindy McClelland** will woo you with summer styles in brilliant colors, appropriate for all ages and sizes, all washable and packable, while you enjoy a gourmet lunch in Noel Hefty's beautiful home.

Menu

Apricots Filled with Gorgonzola Cheese Pâté aux Petits Pois

Cold Savory Potage au Cresson Shrimp Salad with Roasted Red Pepper, Basil, Radish Rose Garnish

Rhubarb Crisp with Silky Vanilla Yogurt

Iced Tea and Wine

Destination 2491 23rd Street

Arrival Monday, June 6, 6:15 PM

Tour Guides Barbara Miller and James Alleman

Chef Brian Horton of **Ají Restaurant** brings us the best of the rich cuisine of the Caribbean and southern Americas. Each meal contains elements of different parts of the region, resulting in an eclectic dining experience.

Menu

Shrimp Ceviche

Florida Pink Shrimp, Coconut Milk, Roast Chilies, Lime

Pão de Queijo

Brazilian Cheese Bread with Smoked Mayonnaise, Pickled Fresno Chilies

Charred Watermelon with Lemon Cucumber, Serrano Jam and Mint

Roast Summer Corn Salad with Tuscan Lettuce, Cantaloupe, Jicama, Cotija Cheese and Pepitas Charred Poblano Vinaigrette

Passionfruit Ice with Cachaça and Chili Salt

Seared Sea Scallop with Molho Americano Mashed Yucca, Hazel Dell Mushrooms, Pickled Green Garlic, Heirloom Tomatoes, Cilantro

Charred Palisade Peach with Brown Butter Ice Cream Hazelnut Crumble and Honey Thyme Drizzle

Destination Three Homes in Frasier Meadows Sunday, June 12, 2:00 – 5:00 PM

Tour Guides Margat Crown

Brenda Kirk Melissa Mahaney

You're in for a treat this afternoon. Follow your musician guide and experience an elegant tea with separate courses at each of three homes. Bring a dear friend to share in the fun of walking through the Frasier Meadows neighborhood and enjoying delectable delights.

Menu

House One

Cranberry Orange, Currant and Traditional Scones Homemade Lemon Curd and Strawberry Jam Real Devonshire Cream

House Two

Apricot Brie Sandwiches on Cranberry Walnut Bread Ribbon Sandwiches, Stuffed Cucumber Slices, Olive Cheese Balls and Banana Bread

House Three

Earl Grey Truffles, Miniature Pavlovas, Lemon and Chocolate Raspberry Tartlets

Earl Grev and Herbal Teas

DestinationArrival
Tour Guides
7134 Cedarwood Circle
Tuesday, June 14, 6:00 PM
Constance Holden and TK Sn

Chef Rachel Best of Leaf Vegetarian Restaurant will delight and possibly surprise you as she uses the best seasonal organic ingredients to present a superb vegetarian dining experience.

Menu

Appetizers
Balsamic Roasted Beets
Za'atar Eggplant Purée
Dukkah-Wrapped Goat Cheese with F

Zucchini Tartlets Phyllo Dough, Feta and Micro Radish

> Spinach and Quinoa Tabouli Orange-Mint Vinaigrette

Harissa Cauliflower, Arugula, Couscous, Crushed Peanuts and Date Yogurt

Pistachio Semifreddo Almond Shortbread Raspberry Gastrique and Dark Chocolate

Destination 1995 Stony Hill Road

Arrival Wednesday, June 22, 6:00 PM
Tour Guides Barbara and Chris Christophersen

A specially designed menu from **Chef Matthew Ochs** of the **Greenbriar Inn**, one of Boulder's long-cherished restaurants, offers dinner guests a memorable meal in a striking Devil's Thumb home at the base of the foothills.

Menu

Appetizers
Roasted Pork Tenderloin
Mini Yorkshire Puddings and Apple Cinnamon Chutney

Cremini Mushroom Stuffed with Roasted Artichoke and Taleggio Cheese

Seared Foie Gras with Grilled Apricots and Basil Pistou Emmolo Sauvignon Blanc (Caymus Family)

First Course

Seared Ahi Tuna
Sweet Corn and Lima Bean Succotash
Red Pepper Relish and Scallion Curls
'09 Oliver Leflaive, Bourgogne Blanc Les Sétilles

Second Course Greenbriar Inn Salad

Greens, Heirloom Tomatoes and Shaved Red Onion Sweet Cream Dressing

≈ Continued on Next Page ≪

≈ Continued from Previous Page ≪

Third Course

Barbecued Pork Shoulder
Pickled Black-Eyed Peas
Corn Bread Crumbs and Crispy Okra
'12 Les Brebes Eola-Amity Hills Pinot Noir, Oregon

Intermezzo

Blackberry Porter Sorbet

Fourth Course

Herb-Marinated Beef Tenderloin
Pancetta Mashed Potatoes
Roasted Carrots, Cipollini Onions and Sweet Garlic Butter
Green Peppercorn Cabernet Demi-Glacé
Wine Comparison:
'01 Frog's Leap Rutherford RTW, Napa Valley
'29 Silver Oak Cabernet Sauvisnon, Alexander Valley

Dessert

Caramelized Banana Spli

House-Made Vanilla Buttermilk Ice Cream
Hot Fudge, Strawberry Dust and Candied Pineapple
Crumbled Butterscotch
'00 d'Arenburg Noble Riesling, Australia

Destination1400 Mariposa AvenueArrivalThursday, June 23, 6:00 PMTour GuidesNicky Wolman and David Fulker

We can count on this dinner to satisfy our Japanese cravings! **Chef Duane Walker** of **Jax Fish House** will create a succulent menu to be enjoyed in this lovely home and garden, all infused with an Asian flair.

Menu

Amuse

Shigoku Oyster with Pickled Mustard Seed Mirin-Soaked Cucumber and Salmon Roe

Hamachi Crudo with Asian Pear, Fennel, Taro Root, Black Radish and Ginger

Pink Pepper Beef Tataki with Tatsoi-Blistered Shishito, Baby Carrot and White Soy Vinaigrette

Big Eye Tuna

Soba Noodles, Petite Bok Choy, Umami Mushrooms Pickled Fresno and Korean Chili Aioli

Yuzu Tarı

Strawberry Caramel, Candied Marcona Almond, Lemon Powder and Tarragon Ice Cream

Destination 7780 Spring Drive

Arrival Sunday, June 26, 6:30 PM

Tour Guides Susan Olenwine and Frank Palermo

Get ready for culinary travel as **Chef Dakota Soifer** and **Coral and Will Frischkorn** really know their way around! Both **Café Aion** and **Cured** are well known for introducing Boulder to unique flavors of the world. Enjoy the trip while viewing Boulder's best vista from this lovely hilltop home.

Menu

Tapas

Cured's Marinated Olives and Spanish Marcona Almonds
Spanish Cheese and Charcuterie Assortment
Cured's Bacon Baba Ganoush
Chèvre-Stuffed, Oil-Marinated Peppadew Peppers
Cured's Rancho Gordo Bean Hummus
Aion's House Spanish-Style Tortilla
Chicken Liver Mousse Pâté Crostini with Microgreens

Escalivada Crostini

Spanish-Style Anchovy, Pepper, Onion and Eggplant Bodegas Muga and Ameztoi Txakolina Rosados

Aion's Signature House-Made Paella Chorizo, Chicken, Mussels and Saffron Rice Orlegi Joven Rioja and Clos Grebrat Priorat

Aion's Torta de Santiago with Summer Colorado Fruit *El Maestro Sierra Oloroso Sherry* **Destination** 900 Baseline Road, Cottage 13B

Tour Guides Alice Trembour and Robert Schware

Join **Chef William Kelley** in a unique experience – dinner in a historic, restored Chautauqua cottage. Extensive greendesign remodeling and landscaping provide a beautiful spot to enjoy **Zucca Italian Ristorante's** classic Italian fare.

Menu

Seared Tuna Bruschetta on Flax Seed Toast with Zucchini Pesto, Lemon Agrumato and 8-year-old Balsamic Vinegar Prosciutto-Wrapped Asparagus and Fried Egg Aioli Formaggio Board with House Mostarda and Grissini Limoncello and Fresh Muddled Basil

Farm Tomatoes with Arugula, Walnut Pâté, De La Chiva Farm Chèvre and White Balsamic and Strawberry Dressing Friuliano DOC

Hibiscus Sorbetto

Grilled Colorado Lamb Lollipops
Three-Cheese Creamy Polenta and Garlic Chips
Wild Mushroom and Eggplant Caponata
Blackberry Agrodolce
Bardolino Chiaretto DOCG Rosé

Chocolate Soufflé, Fresh Fruit and Passion Fruit Zabaglione Chilled, Frothed Espresso and Dumante Pistachio Liqueur **Destination** 1001 Spruce Street

Arrival Saturday, July 9, 6:30 PM **Tour Guides** Lynne and Peter Troup

Travel to France via the Provençal cuisine of **Mateo Executive Chef** and **Owner Matthew Jansen** and **Head Chef Tyler Ryen**. With spectacular French wines from the host's cellar, this will be a memorable evening in one of Mapleton Hill's historic homes. Bon Appétit!

Menu

Herbed Goat Cheese, Caramelized Fennel and Microgreens
Pork Rillette with Fig Jam and Arugula
Beef Carpaccio with Pickled Shallot and Crème Fraîche
Champagne Agrapart & Fils

Arugula and Watercress Salad with Fennel, Baby Chioggia Beets, Haystack Mountain Chèvre, Brioche Croutons and Raspberry Vinaigrette '13 La Croix du Roy Sancerre

Roasted Colorado Striped Bass with English Peas, White Asparagus, Fava Beans and Sauce Verte '13 Les Grands Champs Bourgogne

Seared New York Strip Steak
Confit Baby Potatoes, Pearl Onions, Sauce Bordelaise
'13 Morey-Saint-Denis
'12 Domaine de Beaurenard Châteauneuf du Pape

Vanilla Crème Brûlée with Macerated Plums and Mint '11 Cru d'Arche-Pugneau Sauternes **Destination** 712 Spruce Street

Arrival Monday, July 11, 6:30 PM
Tour Guides Karen and Lou Diamond

Guests will enjoy wine and hors d'oeuvres on the terrace with views of the Flatirons, followed by dinner in this lovely Mapleton Hill home. Austrian-born **Executive Chef Franz Hueber** of **Salt the Bistro** will prepare a traditional Italian feast.

Menu

Antipasto
Assorted Cured Meats and Various Cheeses

Heirloom Tomato Salad Sal Secco Olives, Ricotta Salata and Fresh Corr Garnished with Summer Herbs

Classic Milanese Veal Piccata
Angel Hair Pasta and Parmigiano Reggiano
Crispy Sage Sprinkles

Freshly Baked Breads

Zuppa Inglese Strawberry Fool Layered with Velvety Dark Chocolate

Destination 1595 Blue Sage Court

Arrival Wednesday, July 13, 7:00 PM

Tour Guides Doree and Jerry Hickman (Host Home)

Stephanie and Alan Rudy

"The whole universe is in a glass of wine." ~Anonymous

Star power. Your tour guides invite you to an exceptional evening of farm-to-table decadence, superb wines and outstanding live music. **'Top Chef' Hosea Rosenberg** of **Blackbelly Market** will present his innovative culinary creations, preceded by an intimate performance by the talented, powerhouse pianist **Orion Weiss**. This will be truly a night to remember.

"When you're named after one of the biggest constellations in the night sky, the pressure is on to display a little star power...Orion Weiss did exactly that..."

~The Washington Post

Menu

Hors d'oeuvres

Grape, Chèvre and Pistachio "Truffles" House Pâté, Grilled Bread and Pickled Berries La Marca Prosecco with Crème de Pêche

First Course

Chilled Corn Soup with Avocado and Crab '07 Rochioli Sauvignon Blanc '00 Groth Sauvignon Blanc

≈ Continued on Next Page ≪

Continued from Previous Page
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Second Course

New Zealand King Salmon Farro Piccolo Local Greens with Red Wine Syrup '97,'96 Martinelli Pinot Noir

Third Course

Pan-Seared Duck Breast Smoked Potato Purée Summer Beans and Peach Agrodolce '04 - '08 Frog's Leap Petite Sirah

Fourth Course

50-Day Dry-Aged Local Beef Black Garlic and Alliums Williams Selyem Pinot Noir '98 Mendocino Vineyard '97 Riverblock Vineyard '97 Olivet Vineyard

Dessert

Chocolate-Espresso Torte Salt Caramel and Berries '91 Adolf Lötzbeyer Eiswein Terry Theise Selection **Destination** 185 Bellevue Drive

Arrival Monday, July 18, 6:30 PM

Finnaff Aviation

We are so pleased to welcome **24 Carrot Bistro** to the Festival of Dinners! **Chef Kevin Kidd** is no stranger, and we are glad to see him again. Join him at a beautiful foothills

Vlenii

Fresh Eggplant Caponata
Basil, Capers, Olives, Feta and Phyllo Dough

Roasted Fig and Arugula Salad
Prosciutto, Toasted Almonds and Shaved Parmigiano
Shallot Balsamic Vinaigrette

Pan-Seared Halibut
Braised Artichoke, Roasted Potato, Spinach and Fennel
Citrus Buerre Blanc

Dessert Trio

Flourless Chocolate Torte Strawberry Shortcake Vanilla Flan

Destination 390 Inca Parkway

Arrival Tuesday, July 19, 6:00 PM

Tour Guides Karyn Sawyer

Chef Willem De Froy of Guillaume's European Catering creates a rainbow palette of flavor combinations for this summer celebration.

Menu

Grilled Eggplant Rolls with Goat Cheese and Spinach Almond-Filled and Bacon-Wrapped Dates Inii Crab Cakes with Remoulade Sauce on Thin Bruschetta

Chilled Plum Tomato and Basil Soup Pan-Seared Jumbo Scallop and Maine Lobster Blend Braised Leeks and Truffle Butter

Champagne and Lime Granité

Seared Shoulder Tenderloin of Beef "Harlequin"
Dark Wine Sauce Reduction
Creamed Green Peppercorn Sauce
Braised Belgian Endive and Gratin Dauphinois

Caramelized Pear and Almond Tartlet Vanilla Bean Crème Anglaise

Destination 2000 Kohler Drive

Arrival Wednesday, July 20, 11:00 AM

Jane Allen

Bring yourself, a partner, or an entire table for the best of social bridge. **Tangerine's Chef Alec Shuler** will prepare a scrumptious brunch. An afternoon of bridge will follow. All levels are welcome!

Menu

Build your own omelet with local organic eggs and egg whites, featuring braised leeks, caramelized onions and peppers, spinach, Black Forest ham, applewood-smoked bacon, smoked salmon, walnut pesto, Romesco sauce, veggie caponata mix, assorted cheeses, and even more.

Salumi

Speck Alto Adige and Prosciutto di Parma

Cheese Platter

Jarlsberg, Pecorino and Cheddar Roasted Garlic, Chive and Goat Cheese Spread

Seasonal Fruit Tray

Breads and Gluten-Free Muffins
Three House-Made Jams

Mimosas with Spanish Cava and Fresh Orange Juice House-Made Bloody Mary Mix and Colorado Vodka Locally-Roasted Conscious Coffee, Tangerine Blend **Destination** 230 Inca Parkway

Arrival Wednesday, August 3, 6:00 PM Tour Guides Margot Crowe (Host Home)

Karen and John Neff

It is always fun and delicious to taste what **Chef Eric Skokan** of **Black Cat Bistro** has cultivated and combined for his Festival dinner. Knowing that he grows everything he brings to the table is a unique and impressive treat. Music by the pool will put you in the mood to savor the evening.

Menu

Chilled Tomato Soup with Lovage and Juniper

Grilled Scallops
Coconut Lime Sauce and Cucumbers

Pork Shoulder Confit Grilled Peaches Ginger Gastrique

Grilled Ribeye Chilled Braised Celery Marinated Tomatoes

Basil Ice Cream and Summer Berries

Destination 604 Mapleton Avenue

Arrival Wednesday, August 10, 6:00 PM

Enjoy summer's succulent fruits in one of Mapleton Hill's most stately homes. Chefs Corey Cunningham of The Mediterranean and Mike Trimmer of Brasserie 1010 will prepare their reliably exquisite cuisine with flavors from around the Mediterranean Sea

Menu

Grilled Red Endive, Watercress, Heirloom Tomatoes, Local Beets, Avalanche Farm's Robiola and Pistachio Vinaigrette

Fresh Semolina Pasta Rock Shrimp, Tomato Emulsion, Toasted Garlic, Basil Pecorino and Bread Crumbs

> Red Wagon Sorrel and Lemon Sorbetto Agrumato Fried Sorrel

Colorado Rack of Lamb Olive-Oil Poached Yukon Potatoes Green Olive Gremolata and Artichoke Chips

Limoncello Cream with Biscotti, Palisade Peaches and Marsala Zabaglione

Destination 838 Lincoln Place

Arrival Saturday, August 13, 6:00 PM Carlyn and Michael Smith

Treat yourself to the peaceful summer ambience of **The Academy** as **Executive Chef Guy Lloyd** will create a delectable menu to showcase the hosts' wine selections.

Menu

Chef's Choice of Passed Appetizers

Sparkling Wine

Heirloom Tomato Salad with Academy Garden Herbs, Ricotta Salata, Viola Extra Virgin Olive Oil, Gran Capirete 50-Year Sherry Vinegar and Honey "Caviar"

Lobster Pappardelle

Little Cranberry Island Maine Lobster Hand-Cut Pappardelle and Saffron Broth '14 Isole Olena Chardonnay

24-Hour Braised Wagyu Beef Short Rib Hazel Dell Mushrooms, Soft Polenta, Pecorino Tartufo '11 Cigliuti Barbaresco Serraboella

Peach and Almond Tart with Mascarpone Gelato

Wine and Olive Oil Selections from Giuliana Imports

Under the direction of Music Director Jean-Marie Zeitouni, the 2016 Colorado Music Festival will be a culmination of new and old traditions. After an exciting and awe-inspiring inaugural season, Jean-Marie Zeitouni has programmed a wonderful season that embraces the traditions of the CMF while intertwining new experiences that will easily win the hearts of our patrons and music lovers.

Running from June 30 through August 7, the season will include Festival and Chamber Orchestra concerts, an expanded Presenting Series encompassing chamber music and recital performances by world-class musicians and guest artists, the popular *Music Mash-Ups*, four family concerts including the traditional *Young People's Concert* and a *Patriotism and Pops* performance, and a new concert series at the Dairy Arts Center, curated by TED Talks Senior Fellow and cellist, **Joshua Roman**.

Exciting performances and guest artists include the return of CMF's Music Director Laureate **Michael Christie**, as he continues a longtime collaboration with pianist **Orion Weiss** for a performance of Brahms' Piano Concerto No. 1 with the Festival Orchestra. Adding new flavor to tradition, cellist **Joshua Roman**'s new concert series adds central focus on multi-sensory performances. Combining forces with the recital series and chamber music, the Presenting Series offers a dynamic fusion of the two, highlighting the crème de la crème of guest artists including Boulder's favorite pianist, **Olga Kern**.

Other highlights for the season include:

- Exciting Music Mash-Ups including The Bad Plus, DJ Spooky and Colorado's own Paper Bird.
- Sei Solo Artist-in-Residence violinist Vadim Gluzman, in a week-long residency with the CMF performing a conductorless Chamber Orchestra program, Presenting Series recital, and concluding with two performances of Tchaikovsky's Violin Concerto.
- Click! Residency with 2015 winner and harpist Hannah Lash in a week full of master classes, workshops and the world premiere of her Harp Concerto No. 2, commissioned by the Colorado Music Festival.
- Three performances dedicated to the masterworks of the symphony, including three of Mozart's final symphonic works and the complete Brahms symphonies.
- New special events including an opening night gala dinner on the Great Lawn at Chautauqua, The Fête Galante Series house concerts featuring some of our esteemed guest artists, and a wine tasting event with Music Director Laureate Michael Christie and the New York Philharmonic Sommelier, Ron Merlino.

Did you know your entire ticket purchase price goes directly to support the CMF & CMA? This is made possible by the extraordinary generosity of our hosts, who underwrite the cost of the food and wine you enjoy, by our participating restaurants, which provide the food and wine at cost to our hosts, and the chefs who donate their time and talent to bring you this year's culinary adventures.

The revenue from your ticket purchase enables us to provide extraordinary live performances and high quality musical education year round. It supports the full range of our programs, including:

- Guest artist fees, allowing the CMF to recruit the stars of tomorrow to the summer Festival.
- Musicians' salaries, to sustain our professional orchestra.
- Outstanding music education at the CMA, including tuition assistance and instrument loans to music students with financial need.
- A variety of special concerts, workshops, and musical experiences for everyone – very young students to seniors.
- Kaleidoscope an eclectic concert series presented throughout the academic year at the CMA, featuring a variety of talented guest artists.

Now that you know, we hope you'll be inspired to make a donation. It's easy – as you are registering for your Festival of Dinners choices, go to the **Donate** tab on our home page. You'll become a significant part of what makes the CMF & CMA a truly great community.

