

# PASSPORT



to the 2015  
Festival of Dinners

**COLORADO MUSIC FESTIVAL  
& CENTER FOR MUSICAL ARTS**



## Presenting the 2015 Festival of Dinners

In its 39th year of presenting world-class performances, the reach of the Colorado Music Festival is broad and even international. The musicians who comprise the Festival 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. Soloists and guest conductors often represent young, emerging talent who have already achieved world-wide acclaim, and **Music Director Jean-Marie Zeitouni** has planned a thrilling and innovative series of concerts for his inaugural season.

With a new Music Director come many changes in programming, scope, and vision. Sharing the new excitement for the season, the Festival of Dinners offers several new opportunities for guests this summer. Instead of the traditional opening night picnic, we're featuring a post-concert reception where guests may meet the Music Director and mezzo-soprano **Marie-Nicole Lemieux**. In addition, four dinners will feature guest artists who will perform short recitals in the hosts' homes for attending diners.

This Passport is your ticket to a whirlwind of summer adventure! Since space is limited, 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 generous support for the **Colorado Music Festival & Center for Musical Arts**.

## **Festival of Dinners Committee**

### **Co-Chairs**

Jenny Cloudman  
Susan Olenwine

### **Hosts and Chefs Liaisons**

Cynthia Blankenship  
JoAnn Crandall  
Margot Crowe  
Norma Ekstrand  
Judy Etschmaier  
Doree Hickman  
Caryl Kassoy  
Judy Reid

### **Passport Production**

Mary McClanahan

### **Passport Copy Writer**

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### **CMF & CMA Staff**

Cindy Sewell Hohman  
Margaret Romero

## Make Your Reservations

1. Make your reservations for events on our website at **[www.comusic.org](http://www.comusic.org)**. Click on **Festival of Dinners** on the homepage.
2. Call the CMF Office at **303-449-1397 x109** to pay with a credit card.
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.

If you would like additional information, please call the CMF Office at **303-449-1397**.

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*** – Anthony Morino

***Bay Window Catering*** – Steve Eisler

***Black Cat Bistro*** – Eric and Jill Skokan

***Blackbelly Market*** – Hosea Rosenberg

***Café Aion*** – Dakota Soifer

***Changes in Latitude*** – Cindy McClelland

***Chautauqua Dining Hall*** – Brian Horton

***Colterra*** – Michael Draznszak and Bradford Heap

***Cured*** – Coral and Will Frischkorn

***Frasca Food and Wine*** – Bobby Stuckey

***Greenbriar Inn*** – Brian Ochs and Phil Goddard

***Guillaume's European Catering*** – Willem de Froy

***Jax Fish House*** – Alex Krill

***Leaf Vegetarian Restaurant*** – Rachel Best

***Mateo*** – Matthew Jansen

***The Mediterranean*** – Corey Cunningham

***Oyster Road*** – Corey Buck

***Private Chef*** – Bob Sampson

***Riffs Urban Fare*** – John Platt

***Salt Bistro*** – Bret Bertin and Bradford Heap

***Three Leaf Concepts*** – Melissa Lucas and Gerald Manning

***Volta Mediterranean Restaurant*** – Matthew Mavromatis

Eleni and John Deering

***Zucca Italian Ristorante*** – William Kelley

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<b><i>Destination</i></b>	313 Foxtail Court
<b><i>Arrival</i></b>	Thursday, May 28, 6:30 PM
<b><i>Tour Guides</i></b>	Virginia Stainton (Host Home) Norma Ekstrand

We always look forward to tasting the beautiful products **Colterra** has gathered from local farms as well as its own garden. This year will be no different as **Chef Michael Drazszak** presents a stunning repast to celebrate late spring. Virginia Stainton's garden will be in glorious bloom.

### ***Menu***

Farmstead Cheese and House-Made Charcuterie Board  
Balsamic Onion Jam, House-Marinaded Olives,  
Mostarda and Grilled Bread

Butter-Poached Maine Lobster Claws  
Roasted Carrot, Orange and Avocado Salad

AGA-Roasted Teton Waters Ranch Filet Mignon  
Local Shiitake Mushrooms, English Peas,  
Cipollini Onion Confit and Red Wine Bordelaise

Meringue Nests  
Spring Berries and Lemon Marsala Sabayon  
Dark Chocolate Bark

Selected Wines

\$125 per person

Limited to 10 guests



***Destination***  
***Arrival***  
***Tour Guides***

8558 Baseline Road, Lafayette  
Wednesday, June 3, 11:30 AM  
Noel Hefty (Host Home)

*CMF & CMA Friends Chefs*  
Cynthia Blankenship, Marsha Corey,  
Christina Kertesz, Veronica Kertesz,  
Karen Shepard, and Gail Smith

*CMF & CMA Friends Models*  
Sharleen Bebernes, Jancy Campbell,  
Marny Harris, Doree Hickman,  
Kim Kreutzer, Melissa Mahaney,  
and June Patterson

Savor a delicious lunch while enjoying the latest fashions and accessories from our favorite travel store, **Changes in Latitude**. Owner **Cindy McClelland** is your travel guide.

### ***Menu***

Bite-Size Gruyère and Thyme Gougères  
Smoked Trout with Apple and Crème Fraîche  
Spiced Pecans

Chilled Gazpacho with Microgreen Garnish

Poached Salmon with Herb and Caper Vinaigrette  
Fresh Greens and Tomato Garnish

Chocolate Ganache with Seasonal Berries

Wine, Iced Tea and Coffee

\$50 per person

Limited to 40 guests

<b>Destination</b>	8524 Valmont Road
<b>Arrival</b>	Wednesday, June 10, 6:00 PM
<b>Tour Guides</b>	Ann and Russ Hayes

**Chef Matthew Mavromatis** of **Volta Mediterranean Restaurant** will guide this vicarious epicurean voyage by presenting specialized dishes from five of the famous islands in the Greek archipelago. Each will be partnered with an appropriate wine of the area. Enjoy this unique trip without leaving home!

### **Menu**

#### ***‘A Taste of Greece’ Passed Appetizers***

Skordalia, Tzatziki, Spanakopita, Falafel, Spiced Meatballs,  
Grilled Eggplant, Greek Sheep Cheeses and Olives  
*Charisma Red and White Organic Greek Wines*  
*Special ‘Greek-Relief’ Aperitif*

**Cephalonia** – Ionian Wild Salad  
*Gentilini Robola*

**Santorini** – Fisherman’s Basket  
*Hatzidakis Assyrtiko*

**The Cyclades** – Braised Rabbit Stifado  
*Argyros ‘Atlantis’ Red*

**Crete** – Grilled Local Leg of Lamb  
*Alexakis Kotsifali and Syrah*

**Samos** – Baklava and Greek Coffee  
*Vin Doux Muscat*

## **Top Chef Showcases New Blackbelly Market 9**

***Destination*** 517 Pine Street  
***Arrival*** Sunday, June 14, 6:30 PM  
***Tour Guides*** Stacy Steers and David Brunel

**Chef Hosea Rosenberg** of **Blackbelly Market** will show off his newest restaurant venture by sharing fresh products of his own Blackbelly Farm, in the relaxed atmosphere of a stately Mapleton Hill home.

### ***Menu***

Blackbelly House-Made Charcuterie,  
Sausages and Accoutrements

Roast Baby Beet Salad  
Farro Verde and Citrus

Spring Vegetable Salad,  
Smoked Rainbow Trout and Pickled Grapes

Colorado Hanger Steak  
Confit Potato  
Piquillo Chimichurri

Lemongrass Panna Cotta  
Stewed Rhubarb  
Sesame Crisp

Selected Wines

\$150 per person

Limited to 8 guests

<b><i>Destination</i></b>	900 Baseline Road, Cottage 13B
<b><i>Arrival</i></b>	Wednesday, June 17, 6:00 PM
<b><i>Tour Guides</i></b>	Alice Trembour and Robert Schware

Join **Chef Rachel Best** of **Leaf Vegetarian Restaurant** for a very special Festival of Dinners first: dinner in a historic, restored Chautauqua cottage! The home has been extensively remodeled following green design specifications, and newly landscaped with a beautiful spot to enjoy this vegetarian meal. **Leaf** presents a bouquet of flavors, colors, and textures from its Lafayette farm.

### ***Menu***

#### ***Passed Appetizers***

Mushroom Pâté Tartlets with Red Onion Relish  
Radish Canapés with Honey Ricotta and Sesame Seeds

Roman Gnocchi  
Asparagus-Pecan Pesto and Pea Consommé

#### ***Three-Way Carrot Salad***

Roasted, Dehydrated and Juiced Carrots  
Yogurt Dressing, Raisins and Garlic Chips

Smoked Cauliflower with Beet-Rhubarb Chutney,  
Dakka, Freekeh and Feta

Cocoa Nib Meringue, Mocha Cream and Cherry Compôte

Selected Wines

\$125 per person

Limited to 10 guests

<b>Destination</b>	2620 Briarwood Drive
<b>Arrival</b>	Sunday, June 21, 6:00 PM
<b>Tour Guides</b>	JoAnn and Richard Crandall

The centerpiece of this special dinner by **Chef John Platt** of **Riffs Urban Fare** will be rainbow trout caught from private lakes in the Indian Peaks area by the host and chef. Come experience the extra care taken to prepare the courses to accompany this personalized achievement! Equal attention has gone into selecting wines from the Crandall cellar.

### **Menu**

Selection of Chef-Crafted Hors d'oeuvre  
*Janisson Brut Champagne*

Grilled Avocado, Jumbo Lump Crab, Ginger, Lemongrass,  
Coriander and Sesame Cracker  
*'12 Rochioli Sauvignon Blanc*

Chef's Garden Greens and Vegetables,  
Warm Herbed Chèvre Biscuits, Green Goddess Dressing  
*Rosé*

Indian Peaks Rainbow Trout, Crisp Mushroom Polenta,  
Wilted Spinach, Warm Bacon, Thyme and Shallot Dressing  
*'12, '10 Droin Vaillons Chablis*

Apricot Brown Butter Tart, Basil and Pistachios  
Vanilla Bean Ice Cream  
House-Roasted Coffee

\$150 per person

Limited to 8 guests

<b><i>Destination</i></b>	625 Utica Avenue
<b><i>Arrival</i></b>	Wednesday, June 24, 6:30 PM
<b><i>Tour Guides</i></b>	Lynn Streeter

Journey to North Boulder to taste the exquisite cuisine of Latin America as prepared by **Chef Anthony Morino** of **Ají Latin American Restaurant**. Many familiar favorites, as well as new surprises, will all be presented gluten-free with wines from the South American continent.

### ***Menu***

Salmon Crudo on Tequila-Pressed Cucumber with Avocado  
Chili Lime Chicken and Hearts of Palm Skewers  
Infused Mojitos and Caipirinhas

Seasonal Seafood Ceviche

Braised Oxtail with Summer Mole  
Birro-Birro Quinoa  
Grilled Summer Squash and Fruit

Dark Rum Chocolate Pudding Cake  
Chipotle Lime Crème Anglaise  
Saffron Mousse

Selected White and Red South American Wines

<b><i>Destination</i></b>	1400 Mariposa Avenue
<b><i>Arrival</i></b>	Sunday, June 28, 6:00 PM
<b><i>Tour Guides</i></b>	Nicky Wolman and David Fulker

We can always count on **Chef Alex Krill** and **Jax Fish House** for consistently outstanding artistry with seafood, and on David and Nicky for gracious hosting and unusual dinners. The Dave Fulker Jazz Group will perform, featuring improvisations and the cool, mellow sound of David's flugelhorn.

### ***Menu***

Salmon Tartare on a Papadum with White Ponzu,  
Cucumber and Chilies

Shrimp with Pomello, Peanuts and Cilantro

Oysters, Cucumber Gelée, Borage Blossoms,  
Orange Mignonette

Early Tomato and Cucumber Gazpacho  
Crab, Holy Basil and Kaffir Lime Oil

Seared Octopus with Potato, Aioli, Grilled Lemon Nage,  
Tomato and Thai Basil

Scallops with Fava Bean Purée, Chrysanthemum,  
Tomato and Sunchokes

Floating Island of Meringue, Berries and Citrus

Selected Sake and Wines

## Celebrate the Opening of our 39th Season! 14

<b>Destination</b>	Chautauqua Dining Hall
<b>Arrival</b>	Wednesday, July 1, 9:30 PM
<b>Tour Guides</b>	Friends of the CMF & CMA

Celebrate the exciting first performance of **Jean-Marie Zeitouni's** debut season with CMF. To commemorate this very special evening, we invite you to join **Jean-Marie** and **Festival Artist Marie-Nicole Lemieux** after the opening-night concert for a dessert and wine reception in the Chautauqua Dining Hall.

### **Menu**

Gingerbread with Five-Spice Cream Cheese Frosting  
Lemon Curd Teacakes with Vanilla Buttercream  
Chocolate Raspberry Teacakes with Chocolate Ganache  
Baklava and Mini Fruit Tartlets

Wine, Coffee and Tea

*Since capturing top prize at the 2000 Queen Elizabeth International Music Competition in Belgium, Canadian contralto Marie-Nicole Lemieux has enjoyed a career that regularly includes performances with major symphony orchestras and opera companies. Recently she has performed with the Los Angeles, New York, London, and Rotterdam Philharmonics, the Montreal Symphony, and in operatic productions in Germany, the Netherlands, the British Isles, and Montreal.*

\$45 per person

Limited to 50 guests



<b><i>Destination</i></b>	7780 Spring Drive
<b><i>Arrival</i></b>	Thursday, July 2, 6:00 PM
<b><i>Tour Guides</i></b>	Susan Olenwine and Frank Palermo

**Festival Artist Olga Kern** will join CMF guests and treat them to a short private recital. **Chef Matthew Jansen of Mateo** will surprise the palate with exquisite flavors accompanied by wines specially selected by your hosts from some of South Africa's finest vineyards. Enjoy dessert on the deck with a spectacular view of the Rockies as the sun sets.

### ***Menu***

#### ***Plat à Partager***

Chermoula-Marinated Grilled Shrimp  
Harissa Spiced Meatballs

#### ***Plateau Provençal***

Artisan Cheeses, House Confiture, Seasonal Fruit,  
Curried Spiced Nuts and House-Cured Olives

#### ***First Course***

Mizuna and Black Mission Fig Salad,  
Shaved Fennel, Mint and Toasted Peanuts  
Sherry Vinaigrette

#### ***Second Course***

Glazed Wild Boar Spare Rib, Toasted Couscous,  
Piquillo Peppers and Apricot Chutney

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***Dessert***

Banana Purée  
Caramel Gelato  
Candied Hazelnuts

South African White and Red Wines

*Since capturing the Gold Medal at the eleventh Van Cliburn International Piano Competition, Olga Kern has skyrocketed to fame as one of the most sought-after pianists on the international concert circuit. A favorite of CMF audiences, she regularly appears with top orchestras throughout the world. Her discography is extensive with recordings of works of Tchaikovsky, Rachmaninoff, Brahms, and Chopin.*

<b><i>Destination</i></b>	558 Marine Street
<b><i>Arrival</i></b>	Wednesday July 8, 6:00 PM
<b><i>Tour Guides</i></b>	Louise and Ferd Grauer (Host Home) Pat Wright and Paul Heffron

Mingle in an intimate garden setting under the stars, jump on the Marrakesh express, and entice your taste buds with some of the most sensual flavor combinations in the world, created by **Chef Dakota Soifer** of **Café Aion**. Guests will experience eclectic Sicilian wines from across the Mediterranean Sea, selected by **Will** and **Coral Frischkorn** of **Cured**.

### ***Menu***

#### ***Mezze***

Marinated Olives, Spiced Nuts and Feta Cheese  
Baba Ghanoush and Hummus with Pita Breads  
*Tami Grillo and Zibbibo*

#### ***Tagines to Share***

Chicken with Preserved Lemon  
Lamb with Peas and Mint  
Seasonal Vegetables, Pastilla and Couscous  
*Bellus Frappato and Paccamora Nero d'Avola*

#### ***Dessert***

Almond Cookies, Pastries and Seasonal Fruits  
Moroccan Mint Tea  
*Marco di Bartoli Marsala*

<b><i>Destination</i></b>	1995 Stony Hill Road
<b><i>Arrival</i></b>	Saturday, July 11, 6:00 PM
<b><i>Tour Guides</i></b>	Barbara and Chris Christoffersen

**Chef Bobby Stuckey** of **Frasca Food and Wine** will personally select Italian wines for cuisine inspired by the Friuli region of northeast Italy, where the local ‘frasca’ is identified by the branch over the door. Here the neighborhood gathers to taste and share the fruits of the harvest in a classically Italian cuisine with international influences from its strategic location, and with the sensibility of the rich natural resources of the area.

### ***Menu***

Seasonal Amuse

### ***Antipasto***

Frico Croccante with Polenta,  
Smoked Ricotta and Brown Butter

### ***Riso Marinara***

Scallop, Shrimp, Clam, Oyster and Mussel

Dry-Aged Pork, Musetto and Summer Vegetables

Seasonal Dolce

Selected Wines

\$150 per person

Limited to 8 guests

<b>Destination</b>	692 Reed Ranch Road
<b>Arrival</b>	Monday, July 13, 6:00 PM
<b>Tour Guides</b>	Jenny and Terry Cloudman

**Bob Sampson, Private Chef**, will present a feast of many contrasting tastes following a short concert by **Festival Artist Alexandra Soumm**. The perfect pairing of wine with each course of this delightful meal will be enhanced by Soumm's glorious music in the Cloudmans' beautiful home in the foothills overlooking Boulder.

### ***Menu***

#### ***Tuna Poke***

Small Cubed Raw Tuna with Ginger, Soy Sauce,  
Serrano Chili, Sesame and Chive on a Rice Cracker

Crostini with Goat Cheese, Toasted Hazelnuts,  
Brown Butter and Honey Drizzle

Phyllo Stuffed with Wild Mushrooms,  
Mascarpone and Thyme  
*'07 Contratto Millesimato Brut*

Petite Lobster Tails Poached in Butter and Champagne  
Composed Salad with Seasonal Vegetables and Fruit  
Tangerine Vinaigrette  
*'11 Jean-Marc Brocard Domaine Sainte-Claire Chablis*

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Grilled Beef Tenderloin with Mustard Tarragon Sauce  
Roast Fingerling Potatoes with Rosemary  
Seasonal Vegetable  
*'12 Daou Vineyards Cabernet Sauvignon*

Strawberry Shortcake  
Chocolate Truffle  
Lemon Mousse  
Fresh Berries  
*'12 Jorge Ordoñez #1 Selección Especial*

*A recipient of the London Music Masters Award and BBC 3 New Generation Artist scheme, the Russian-French violinist has appeared as a soloist with leading orchestras around the world, including the Detroit Symphony and Los Angeles, London, and Munich Philharmonics. In January 2013 she was named godmother of El Sistema France, in recognition of her dedication to music education.*

<b><i>Destination</i></b>	2000 Kohler Drive
<b><i>Arrival</i></b>	Monday, July 20, 7:00 PM
<b><i>Tour Guides</i></b>	Caryl and David Kassoy



On a lovely patio nestled against the Boulder foothills, enjoy drinks and savory treats prepared by **Steve Eisler** of **Bay Window Catering**. A short recital by **Festival Artist Gábor Bretz** will follow. A dessert reception featuring sweet morsels will end this special evening.

*Hungarian bass-baritone Gábor Bretz is in great demand as a top operatic and symphonic soloist across Europe and the United States. Recent performances include as soloist with the New York Philharmonic, the London Symphony Orchestra, the German Radio Orchestra, the Helsinki Philharmonic, and the BBC Symphony Orchestra, and in operatic roles with the Metropolitan Opera, the Royal Opera House, and the Bayerische Staatsoper in Munich.*

Don't miss this opportunity to hear and meet one of the Festival's featured performers in an intimate setting.



\$75 per person

Limited to 20 guests

<b><i>Destination</i></b>	390 Inca Parkway
<b><i>Arrival</i></b>	Wednesday, July 22, 6:30 PM
<b><i>Tour Guides</i></b>	Karyn Sawyer

We are always glad to welcome the participation of all the **Bradford Heap** establishments. For this evening, **Chef Bret Bertin** of **Salt Bistro** will showcase the best produce of many area farms and gardens as he prepares this fresh mid-summer meal.

### ***Menu***

Cheese and Charcuterie Boards  
Full Circle Farm Compressed Melon and Local Berry Jam

Local Beet Salad with Fresh Strawberries, Basil Oil,  
Haystack Mountain Goat Cheese and Mustard Greens  
Roasted-Strawberry Balsamic Vinaigrette

Korean Marinated Pork Belly, Asian Cucumber Slaw,  
Charred Baby Bok Choy and Avocado Purée

Pan-Seared Sea Scallops  
Citrus-Infused Couscous Salad with Local Arugula,  
Orange Purée and Shaved Jalapeño

Lime Tres Leches Cake with Cream Cheese Buttercream  
Blueberry Lavender Syrup and Spiced Macadamia Nuts

Selected Wines

\$125 per person

Limited to 10 guests



<b><i>Destination</i></b>	1595 Blue Sage Court
<b><i>Arrival</i></b>	Saturday, July 25, 7:00 PM
<b><i>Tour Guides</i></b>	Doree and Jerry Hickman (Host Home) Becky Roser and Ron Stewart

Your hosts invite you to an evening of savory cuisine, a special wine, and intimate live music. **Chef Corey Buck**, formerly of **John's Restaurant** and now **Oyster Road**, will preside over four courses of delicacies from the sea and more. Join **Music Director Jean-Marie Zeitouni**, guitar virtuosa and **Festival Artist Ana Vidovič**, and other music lovers for this exquisite night to remember!

### ***Menu***

#### ***Assorted Passed Hors d'oeuvre***

Selection of Cheese and Cured Meats  
Oysters on the Half Shell  
Grilled Shrimp

*Award-Winning Gruet Sparkling Wine*

#### ***Hamachi 'New Style Sashimi'***

Curry Oil, Baby Cucumber, Coconut Sticky Rice,  
Ginger and Sweet Soy  
*Ginjo Sake or Sapporo Beer*

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***Duo of Crab***

Maryland Blue Crab Cake, Pesto Beurre Blanc

Alaskan King Crab, Lemon Mustard, Arugula

*'89 Grgich Hills Chardonnay 5L Bottle*

*from the host's cellar*

Diver-Caught Scallops

Fennel-Pollen Crusted Scallops, Valencia Oranges,

English Peas, Granny Smith Apples and Wine Vinaigrette

*'13 Reustle Winery Grüner Veltliner*

Pancetta-Wrapped Filet

Heirloom Tomato, Eggplant, Fried Squash Blossom

*'90-'91 Beringer Private Reserve Cabernet Sauvignon*

*from the host's cellar*

***Selection of Desserts***

Fresh Berries

Shortbread Cookies

Chocolate

*Ms. Vidovič is “an exceptionally gifted and interesting musician...one of the most technically accomplished young players around...detailed, precise and polished. Vidovič's playing is nuanced and intensely personal, both deeply felt and deeply thought.” ~Washington Post*

<b><i>Destination</i></b>	2491 23rd Street
<b><i>Arrival</i></b>	Tuesday, August 11, 6:15 PM
<b><i>Tour Guides</i></b>	Barbara Miller and Jim Alleman

The Festival of Dinners is extremely pleased to include **Chef Corey Cunningham** of the longtime Boulder restaurant presence, **The Mediterranean**, to its annual roster. Diners are sure to enjoy **The Med's** unusual combination of flavors from all around the sea that lends its name.

### ***Menu***

Smoked Colorado Bass with Petite Gallette,  
Crème Fraîche and Chives

Local Melon Gazpacho, Microgreens,  
Lemon Cucumber and Basil Oil

Three-Beet Carpaccio with Baby Farm Lettuces,  
Broken Shovel Goat Cheese,  
Black Fig Gastrique, Mint and Sea Salt

Mushroom Ravioli with Local Corn Sformato, Asparagus,  
Artichoke Succotash and Mushroom Brodo

Sorbet Intermezzo

Roasted Colorado Lamb Loin with Black Olive Gnocchi,  
Heirloom Tomatoes, Kale and Provençal Olive Oil

Lillet-Glazed Western Slope Peaches  
Grilled Lemon Pound Cake, Colorado Honey Ricotta  
Basil Syrup

Selected Wines

\$125 per person

Limited to 10 guests

<b><i>Destination</i></b>	7134 Cedarwood Circle
<b><i>Arrival</i></b>	Thursday, August 13, 6:30 PM
<b><i>Tour Guides</i></b>	Connie Holden and TK Smith (Host Home) Stacia and Ted Lupberger

**Chef William Kelley** of Louisville's **Zucca Italian Ristorante** will demonstrate his passion for seasonal and rustic Italian fare in this dinner of classical favorites.

***Menu***

***Passed Hors d'oeuvre***

Grilled Baby Artichokes, Golden Egg and Pignoli,  
Baccalà Arrabbiata

***Antipasti***

Aged Pecorino Romano, House Porchetta and Crostini

***Bucatini alla Carbonara***

Fresh Pasta, Eggs, Guanciale, Pecorino and Black Pepper

***Coda di Bue***

Braised Oxtail, Roman Gnocchi,  
Roasted Romanesco Sauce

***Torta di Formaggio***

Roman-Style Lemon Poppy Seed Ricotta Cheesecake,  
Chocolate Ganache and Berry Foam

Selected Wines

**Destination** 838 Lincoln Place  
**Arrival** Saturday, August 15, 6:00 PM  
**Tour Guides** Carlyn and Michael Smith

Featuring Isabelle Farms produce, **Executive Chef Guy Lloyd** of **The Academy** will create a unique pairing of new, fresh cuisine and revered wine favorites in one of the Academy's lovely private cottages.

### **Menu**

Chef's Selection of Passed Appetizers  
*'13 Juvé y Camps Cava Brut Nature Gran Reserva, Spain*

Little Cranberry Island Maine Lobster Salad  
Field Greens and Heirloom Tomato  
Brown Butter Citrus Vinaigrette  
*'13 Surrau Branu Vermentino di Gallura, Sardinia*

House-Made Ravioli  
Hazel Dell Mushrooms and Roasted Garlic  
*'13 Mas de Libian Khazan, Côtes du Rhone*

**Steak 'Sinatra'**  
Hanger Steak, Jimmy Nardello Peppers, Spanish Olives,  
Spanish Brandy and Roasted Root Vegetables  
*'12 Le Macchiole Bolgheri Rosso, Tuscany*

Sabayon and Berries  
Pignoli Shortbreads

<b><i>Destination</i></b>	230 Inca Parkway
<b><i>Arrival</i></b>	Tuesday, August 18, 6:00 PM
<b><i>Tour Guides</i></b>	Margot Crowe (Host Home) Karen and John Neff

The Festival of Dinners welcomes one of its most loyal chefs, enterprising restaurateur and farmer **Eric Skokan** of **Black Cat Bistro**. He will showcase what he has been cultivating and concocting in a delightful late summer dining experience.

### ***Menu***

Blue Crab with Cucumber, Borage and Mint

Black Cat Farm Prosciutto and Summer Vegetables  
Horseradish

Fennel Flan with Heirloom Tomatoes and Fennel Flowers

Pacific Cobia with Grilled Lemons  
Summer Beans and Truffles

Black Cat Farm Lamb Roasted over Rosemary  
Polenta Soufflé and Smoked Tomatoes

Fresh Peaches with Lemon Basil  
Panna Cotta

Selected Wines

\$125 per person

Limited to 20 guests

<b>Destination</b>	7305 Spring Court
<b>Arrival</b>	Wednesday, August 19, 6:00 PM
<b>Tour Guides</b>	Christina and Peter Kertesz

“Made in America,” “locavore,” “farmers markets,” “farm-to-table dinners” – we have all heard of or been part of these in recent years. With its history of producing world-class wines and a cuisine that is both traditional and contemporary, what better region than California to reflect this trend?

**Executive Chef Matt Ochs** and owner **Phil Goddard** of the **Greenbriar Inn** have created a menu to complement the wines chosen by your host from his personal collection. This promises to be a memorable meal and an opportunity to taste some of the best wines California has to offer. One of the wines found its way across the border. Can you guess which one? Join us for our dinner and find out.

### **Menu**

House-Made Duck Sausage, Roasted Red Peppers,  
Sweet Garden Basil Pesto

Champagne Scallop and Shrimp Ceviche,  
Fried Tortilla Cup and Garden Salsa

Basil-Crusted Ahi Tuna, Eggplant, Bell Pepper,  
Golden Raisin Caponata and Lemon Syrup  
*NV Domaine Chandon, Brut, 'Etoile,' Rosé, Sonoma, Napa*

Pan Fried Razor Clams, Shelled Broad Beans, Wild Garlic,  
Roasted Tomatoes and White Wine Butter  
*'13 Emmolo, Sauvignon Blanc, Napa, California*

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Mixed Garden Baby Greens, Shaved Fennel,  
Roasted Macadamia Nuts and Tangelo Supremes  
Vinaigrette

***Intermezzo***

Raspberry and Golden Tomato Sorbet  
Basil Granita

Roasted Squab Breast, Roasted Jerusalem Artichokes,  
Parsnip Purée and Blood Orange Butter  
*'10 Calera, Pinot Noir, Mills Vineyard, San Benito,  
Central Coast, California*  
*'04 Roar, Pinot Noir, Gary's Vineyard, Monterey,  
Central Coast, California*

Pan-Roasted Block-Cut Bison Striploin,  
Ranch-Fried Sweet Potatoes, Sautéed Haricots Verts,  
Cabernet and Blackberry Broken Vinaigrette  
*'96 Dalla Valle, Cabernet Sauvignon, Estate, Napa,  
North Coast, California*  
*'01 Bond, The Matriarch, Proprietary Blend, Napa,  
North Coast, California*

Dark Chocolate Mousse, White Chocolate Raspberry Truffle,  
Raspberry Coulis and Chocolate Nest  
*NV Privé Vineyard, Quinta do Ruby Port*



<b>Destination</b>	733 13th Street
<b>Arrival</b>	Saturday, August 22, 6:00 PM
<b>Tour Guides</b>	Sophie and Jack Walker

Join Sophie and Jack for a casually elegant late summer dinner in their Chautauqua area garden and home. Renowned Belgian chef, **Willem De Froy** of **Guillaume's European Catering**, just back from Burgundy, will be presenting a classically French dining experience with a petite riff or two! Just for fun, there will be an optional opportunity for participation in creating the entremet course.

### ***Menu***

Phyllo Cup with Forest Mushrooms  
Belgian Endive Leaf, North Sea Shrimp and Chive Salad  
*Champagne*

Pan-Seared Scallops in the Shell  
Slivered Smoked Salmon and Black Truffle Butter Sauce  
Chilled Classic Vichyssoise  
*Chablis Premier Cru*

### ***Entremet***

Beet and Tarragon Sorbet  
Crispy Roasted Duck with Orange Brandy Sauce  
French Green Beans and Pan-Fried Carrots  
*Red Burgundy Grand Cru*  
Petite Pavlova with Berries  
Chef's Own Truffles au Chocolat Belge  
*Coffee, Brandy and Aged Port*

The 2015 Colorado Music Festival – the first under Music Director Jean-Marie Zeitouni – promises to be truly spectacular.

Running from July 1 through August 9, it will feature festival and chamber orchestra concerts, the popular *Music Mash-Ups*, two *Young People's Concerts*, a new recital series, and an expanded, five-concert chamber music program.

Throughout the festival concert-goers will come to know Zeitouni's personal affinity for vocal music. Opening night features leading contralto Marie-Nicole Lemieux in works by Ravel and Rossini. Later in the season, the festival presents Bartók's masterful one-act opera, *Bluebeard's Castle*, featuring Metropolitan Opera regular, Hungarian bass-baritone Gábor Bretz, and Canadian-Hungarian soprano Krisztina Szabó. Closing the season will be an evening of choral works by Mozart and Handel featuring Festival Artist soprano Sarah Coburn.

Other highlights include:

- One-night-only special performances by pianist and Van Cliburn Competition Gold Medalist Olga Kern, and later in the season the classical music/comedy duo Igudesman & Joo.
- Exciting Music Mash-Ups including the world premiere of *Bartók + Björk* from composer/conductor Steven Hackman; the Colorado premiere of *Copland + Bon Iver* featuring *SHEL*; and an evening with singer/actress Storm Large and her band, *Le Bonheur*.

- The Colorado premiere of American composer Michael Daugherty's 2011 Grammy Award-winning piano concerto *Deus ex Machina* and the North American premiere of *Festive Overture* by Spanish composer Benet Casablancas.
- *Cellobration* – a week-long cello mini-festival with performances of the complete Bach Suites and Beethoven Sonatas for piano and cello, as well as two cello-centric orchestral programs.
- A focus on nature in celebration of the centennial anniversary of Rocky Mountain National Park. Programs include two concerts in collaboration with Colorado photographer John Fielder, featuring images from his photo collections choreographed with Sibelius' Symphony No. 5 and Beethoven's Symphony No. 6 (*Pastoral*), as well as two performances of Charles Ives' Pulitzer Prize-winning Symphony No. 3.

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.







