

**Welcome to the 16<sup>th</sup> Annual Spring Unveiling Arts Festival. While you're here, we invite you to experience the "Foodie Feature" of the event. Our local chefs, candy makers and coffee houses have partnered with our galleries, selecting a work of art that has inspired them to create their own edible art for the weekend. Enjoy!**

**Castaways** Lisa Lamoreaux's "Moon Love" painting" has inspired a Mediterranean pasta a la Sardinia with jumbo prawns, semi-sundried tomatoes, artichoke hearts, onions and fresh basil, tossed with fettuccine in a white wine-heirloom tomato sauce. And, there's a drink special! A "Sassari" blood orange vodka, limoncello and prosecco float! The artist is represented by **White Bird Gallery**.

**Bruce's Candy Kitchen** After he saw the big metal roses, poppies and daisies created by Richard Hays at **Haystack Gallery**, Brian Taylor created a collection of "Floral Fragrance Flavored Truffles" decorated with flowers representing the artists metal garden sculptures.

**Sweet Basil's** Chef John Sowa is offering a special "Venison Osso Bucco," served with polenta and pomegranate gravy and based on the "New Beginnings" wildlife sculpture by Rip Caswell found at **Primary Elements Gallery**.

**The Bistro's** Chef Matt Dueber is presenting an Asian style "Crab in the Shell" hors d'oeuvre drawing his inspiration from Christopher Mathie's painting of a crab, entitled "Tougher Than You Think" at **White Bird Gallery**.

**Seasons Café's** Chef Doug Brown is serving a grilled salmon filet in a lemon white wine butter sauce, with seasonal vegetables and wild rice, based on Brad Lorang's hand tinted steelhead salmon sculpture available at **Primary Elements Gallery**.

**Tom's Fish and Chips** will be serving their Famous "Fish Tacos" inspired by the original oil painting, "Wind Fall," by Oregon Artist Dan Dunn, represented by **Primary Elements Gallery**. The dish features two corn tortillas stuffed with blackened artichoke cod, fresh slaw and Cotija cheese.

**Pizza a'fetta** has a "Rustic Spring Pizza," with made-daily authentic crust, topped with virgin olive oil, Montrachet sauce, mozzarella and smoked provolone cheeses, zucchini squash, rosemary baby potatoes, portabella mushrooms, cherry tomatoes, and red onion, and topped with cured pancetta bacon, Montrachet cheese and Greek oregano inspired by Victoria Parson's "Chick and Ladies" sculpture at **Bronze Coast Gallery**.

**A&J's Ice Cream Plus** is featuring "Maui Wau" a new flavor for the weekend, perfectly paired with a sign depicting a hula girl from Wailuku, Maui, painted by Steve Neill, represented by **Primary Elements Gallery**.

**Bella Espresso's** "Wilderness Dirty Chai" starts off with Oregon spice chai, mixed with Alpenrose milk, and a shot or two of their finely roasted Bellissimo espresso, topped with cinnamon and nutmeg, also inspired by "Chick and Ladies" at **Bronze Coast Gallery**.

**Chocolate Café** Here's proof that anything is better when made into candy. Like the brandy infused strawberries dipped in chocolate based upon the blown glass fruit featured by **Primary Elements Gallery**.

**Morris' Fireside** has paired with **Bronze Coast Gallery** for a "Flowery Prawn" Cocktail with eight large prawns served with fresh fruit and rosemary-olive garlic toast inspired by Scott Peck's "Red Calla" image and "Shucks Ahoy!" baked oysters in the half shell with a mixture of shallots, garlic, green onion, parmesan cheese all deglazed with brandy and served with fresh green salad, rice pilaf and steamed vegetables, inspired by "Playmates Jr." a bronze by Jacque and Mary Regat.

**Crepe Neptune** is serving their "Famous Crepe" with Nutella, fresh strawberries, bananas, ice cream and whipped cream inspired by a Richard Hays big red metal poppy at **Haystack Gallery**.

**Insomnia Coffee** Be sure to try "The Little Bee Cardamom Latte" with honey drizzle, based on Lora Zombie's piece "Mr. Bumblebee" at **Archimedes Gallery**.

**The Driftwood** Inspired by **Jeffrey Hull's** "Road to Oysterville" that will be unveiled during the weekend, owner Paul Nofield is featuring "Willipa Bay Oyster Stew" served in a bread bowl. He says "I could almost smell the brine of the oyster flats. The clouds of grey put a chill through me. I yearned for warmth, nourishment and bringing people together."

**Bill's Tavern** is doing "Seared Ocean Scallops with Mango Salsa" inspired by Eric Abel's colorful "Gone Tropo" at **Archimedes Gallery**.

**The Lazy Susan** has a peppered bacon, mushroom and feta omelette served with fruit and an English muffin inspired by "Sunset Moonrise 2," a painting by Erik Abel, represented by **Archimedes Gallery**.

**The Basketcase** has a "Red Hot Dragon Fire Latte" hot in more ways than one and honoring **DragonFire Gallery**.

**EVOO's** Bob and Lenore Emery are partnering with three galleries in the creation of their cooking shows. On Thursday guests will be joined by Ivan McLean from **Northwest By Northwest Gallery**, on Friday by Jeff and Carol Hull from **Jeffrey Hull Gallery** and on Saturday by Jim Kingwell and Suzanne Kindland from **Icefire Glassworks**. Each gallery has inspired a different course. Reservations are required.

**Newmans at 988's** Chef Abe Bund is offering a "Yellow Fin Tuna Carpaccio" appetizer based on George Perrou's "Garden View" painting, as well as "Dungeness Crab Stuffed Salmon with Wild Mushrooms Risotto" inspired by David Jonathan Marshall's "Lollipop Sea." Both artists are featured at **Modern Villa Gallery**.

**Bald Eagle Coffee** is serving a "Layered Spring Soup," attributed to "The Compendium of Beasts" show opening at **Cannon Beach Gallery**.

**Cannon Beach Café** will offer "Tame the Beast Pork Stew" slow cooked with green chilis and black beans, reflecting the theme of the **Cannon Beach Gallery's** juried "Compendium of Beasts" show.

**The Wayfarer Restaurant & Lounge** will be serving "Campfire Tuna" (Sashimi grade Oregon Albacore tuna and Nevor shellfish farm smoked oysters baked in a sealed pouch, served over a charred asparagus risotto with a traditional remoulade sauce as a tribute to **Jeffrey Hull's** "Silent Guardian" painting.

**The Irish Table** has created a special crostini "Dungeness Crab Toast" with Boursin cheese topped with wine and dill vinaigrette, saluting **Jeffrey Hull's** "Hanging Out" painting.

**Sleepy Monk Coffee** will feature "Clockwork Orange" a special drink made with French roasted espresso and steamed milk, with real caramel, vanilla and a hint of orange attributed to the Flower Orange Art Clock by David Scherer at **DragonFire Gallery**.

**Cannon Beach Public House & Hardware** is offering a "Chinese Appetizer" that includes crispy prawn and pork wontons, along with BBQ pork with hot mustard and dipping sauce inspired by Jason Frederick-Law's bronze outrigger "Island Hope." Another of his bronze boats, "Horizon" is the inspiration for the "Sake Wrench" cocktail pairing with dry cedar aged sake, yazi ginger vodka, agave syrup and fresh lime juice, served up and chilled with candied ginger garnish. Both sculptures are from **Bronze Coast Gallery**.

**The Stephanie Inn** will be serving a "Fennel Dusted Halibut Fillet" prepared with shaved asparagus, toasted almonds and Bee Local Honey beurre blanc, honoring a special creation from **Icefire Glassworks**.

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