

1. **Harding Trading Company.** “Three Hour Tour” by Spencer Reynolds, who is represented by Archimedes Gallery, has inspired Chef Nate Beckland to create a Sea Scallop entree served with sweet corn puree, cauliflower, shitake and asparagus hash.
2. **Castaways.** Just imagine Jumbo Seared Sea Scallops with Blood Orange-Passion fruit 'Pudding', Squid Ink Tobiko and Mango-Sweet Pepper Salsa. Start off with a "Strata-Tini" with Vodka, Blood Orange, Clementine and Sparkling Rose Bubbles, all inspired by “Orange Strata” by an acrylic and resin on panel painting by Aimee Dieterie, represented by White Bird Gallery.
3. **Public Coast Brewing.** Enjoy a Jalapeno infused Mango Sour Cocktail based on a Bronze Coast Gallery sculpture by Jim Eppler of a raven that is about to be surprised by taking a big bite from “found” jalapenos.
4. **Sweet Basil’s Café.** Chef John Sowa has been drawn to a turtle carved by Josh Henrie, represented by White Bird Gallery. Going back to his New Orleans roots, he will be offering a traditional mock turtle soup.
5. **The Bistro.** Chef Jack Stevenson will provide an old-school “Salmon Oscar” inspired by “Keta” a unique mixed media piece by Mark Gatewood, represented by Bronze Coast Gallery.
6. **Bruce’s Candy Kitchen.** Candy maker Brian stopped by the Imprint Gallery and all it took was one look at “Domestic Production” ...a whimsical cow sculpture by Sara Swink, for him to start dreaming of salted caramels...which have wonderful whipped cream as one of their main ingredients. They will be available during the weekend in the gallery.
7. **Pizza a ‘fetta.** James Faurantino prefers to keep his offering a surprise, but we know it is based on a sculpture by Bronze Coast Gallery Alaskan artists Jacques & Mary Regat, entitled “Copper River Reds.”
8. **Insomnia Coffee Company.** Take a break from the day and enjoy “The Enchanted Chai,” a balanced cup of bold black Assam tea, cardamom, cinnamon and ginger, steeped in milk and sweetened with honey or sugar, and based on a mystical piece by Dan Hillier, represented by Archimedes Gallery.
9. **CB Smokehouse** has chosen a piece by Dan Hilliard called “Lunar Seas” depicting an old bearded man with a ship and moon above his head. Represented by Archimedes Gallery, this artist has inspired a pepperoni pizza braut, thinking that the old guy must have been fueled on his sea going journeys by many a similar “dog.”

10. **The Driftwood Restaurant and Lounge** Chef Paul Nofield is offering the perfect lunch: Split pea soup with ham hocks and a smoked salmon, cream cheese, capers, tomatoes, red onion, and lemon zest spread on flat bread, inspired by Jeffrey Hull's "Smokin' Sunset Surf" watercolor.

11. **The Lazy Susan Café.** A painting by Randall David Tipton entitled "Above the Falls, Above the Shore" at White Bird Gallery is the basis for a new "Spring Morning Benedict" combining spinach, tomatoes and avocado, with hollandaise sauce and served with potatoes or fruit.

12. **EVOO.** An "Autumn Leaves" blown glass bowl by Suzanne Kindland of Icefire Glassworks reminded Bob and Lenore Neroni of the image of James Beard foraging in the woods for edibles. And...it just so happens that Spring Unveiling weekend is also James Beard's birthday...so as a tribute to him, and because it has been suggested that he resembles the master, Bob will be shaving his beard, sporting a bow tie, and creating a menu that pays homage to this culinary giant. Reservations are required for the evening dinner shows.

13. **Newmans at 988.** Chef John Newman and Sous Chef Eric Kliwer have collaborated on a prix fixe menu for the weekend based on the work of four artists represented by DragonFire Gallery. The Escargot appetizer pays tribute to Andrew Holmberg's garden sculpture, the spinach salad course takes its inspiration from "Sunset Ridge," a photograph by Tad Hetu, the rabbit entrée was inspired by the "What's up Doc" painting by Bev Jozwiak and the poached pear dessert is based on a Virginia Parks encaustic painting.

14. **Bald Eagle Coffee House** will offer a Layered Spring Vegetable Soup inspired by the "Into the Woods" exhibit next door at the Cannon Beach Gallery.

15. **Wayfarer Restaurant.** Jeffrey Hull's "Pea Soup" watercolor has inspired Chef Josh Archibald to present a puree of organic spring peas with pan friend Willapa Bay oysters, finished with Oregon Olive Mill dressed pea tendrils.

16. **The Irish Table.** Chef Crystal Corbin has created a special crostini "Dungeness Club Toast" with Boursin cheese topped with wine and dill vinaigrette, saluting Jeffrey Hull's spectacular "Deep Into Sunset" oil painting.

17. **Sleepy Monk Coffee Roasters.** Start your day with a "Rugged Rockies Madness" which is Espresso, Steamed Milk, Chocolate, Amaretto & Caramel Sauce, topped with Real Chocolate Whipped Cream, a based on a 14K gold ring by Sharon Amber, depicting the Rocky Mountain Range.

18. **Pelican Brewing Company's** salute to Spring and Jeffrey Hull's "Hangin' Out" painting includes Pacific Northwest scallops seared lightly till golden brown, with a wild mushroom risotto and saffron butter sauce, accompanied by sautéed sugar snap peas.

19. **The Stephanie Inn.** Based upon Icefire's Blown glass "Watergardens" and "Bad Hair Days" bowls by Suzanne Kindland and Jim Kingwell, Chef Aaron Bedard has created a sumptuous Wine Pairing dinner featuring a Fresh Dungeness Crab Salad served with a 2016 Poet's Leap Riesling, followed by a Savory Seafood Chowder served with a 2016 Au Contraire Chardonnay. Crispy Skin Duck Breast with sea salt roasted potatoes, grilled rapini, roasted carrots and blueberry chutney makes up the main course, accompanied by a 2015 Soter Pinot Noir. Finishing off the evening is silky, house-made, salted caramel ice cream with roasted Oregon hazelnuts and spiced dark chocolate fudge, served with Sleepy Monk Bogsman Brew Coffee. Reservations required.