

What happens when 29 chefs, candy makers or baristas walk into a gallery and are inspired by a watercolor, bronze sculpture, or colors infused into a glass vase?

It's great fun to find out! During the Cannon Beach Gallery Group's Spring Unveiling Arts Festival they will all feature special creations on their menus, available only during the weekend. Below are brief descriptions of what is planned. **A complete guide to all of the gallery/restaurant pairings will be available to visitors during the weekend, and many of the works selected from the galleries will be on display in the restaurants.**

Castaways Owner Megan will be wearing a Faryn Davis necklace, by one of **White Bird Gallery's** featured artists. Their "Stuffed Quail" with green olive tapenade, crispy leeks, potato croquette and sautéed vegetables mimics the piece. They're also offering a "Pink Paisley Martini."

Lumberyard Rotisserie and Grill will offer an "Oyster dish" inspired by a Jason Frederick-Law piece entitled "Song Junk" at **Bronze Coast Gallery**.

Bruce's Candy Kitchen. Check out the huge candy sculpture at **Modern Villa Gallery**, inspired by the "Lollipop Trees" painting by David Jonathan Marshall.

Sweet Basil's Chef John Sowa is offering a special "Alligator Jambalaya," based upon a sculpture by Tom McCallum found at **Primary Elements Gallery**.

The Bistro's Chef Matt Dueber is presenting "Roasted Spring Salmon" with fava beans, asparagus and crème fraîche over fingerling potatoes, drawing his inspiration from a cast glass and metal salmon sculpture by Christopher Smith, featured artist at **White Bird Gallery**.

Seasons Café's Chef Doug Brown is serving his "Ravioli with Crab" based upon Tom McCallum's crab sculpture, presented by **Primary Elements Gallery**.

Tom's Fish & Chips is offering traditional "Cod Fish and Chips" inspired by an original oil painting, "Crossing The Bar," by Artist Dan Dunn, featured at **Primary Elements Gallery**.

Pizza a'fetta has a "Northern Italian Roostica Pizza," made with fresh basil pesto, zucchini, squash, rosemary, baby red potatoes, Italian red onions, sun dried tomatoes, broccoli, topped with fresh goat cheese, inspired by Hans Schiebold's "Implied Landscape #102" at **Bronze Coast Gallery**.

A&J's Ice Cream Plus is making a dessert called "Denial" that includes bubble gum ice cream, orange sherbet and your choice of either chocolate or chocolate peanut butter ice cream, based upon the "Lackadaisical Denial" painting by Zoe Vidgoff at **Archimedes Gallery**.

Bella Espresso's freshly brewed "Harvest Tea," infused with apples, oranges, pears, and kiwi, and served over ice with slices of fresh pear is inspired by Linda Prokop's "Apparently" painting displayed at **Bronze Coast Gallery**.

Chocolate Café Here's proof that anything is better in candy. Like the chocolate truffles filled with apple or pear brandy or strawberry liqueur, based upon the blown glass fruit featured by **Primary Elements Gallery**.

Morris' Fireside has a "Yes You Can Bloody Mary," that is truly a meal in a glass with celery, asparagus, salami, carrot curl, wax pepper and a few pickled herring. It's inspired by Nathan Bennett's Sculpture. Can you "Bear" to try it? Or you can try the "Bow Tie Shrimp Salad" with chopped celery, green onion and peppers and served with garlic toast, based on the Randy Mulder sculpture made from found objects. Both artworks are at **Bronze Coast Gallery**.

Crepe Neptune is serving a special "Grilled Chicken Crepe" with pesto, cheese, tomato and spinach inspired by Georgia Gerber's "Ain't Nobody Here" bronze at **Northwest By Northwest Gallery**.

Insomnia Coffee has a "White Chocolate Cappuccino" with white fluffy foam and espresso, based on the clouds and larger-than-life bonsai tree in Blaine Fontana's mixed media piece entitled "Patience" at **Archimedes Gallery**.

The Driftwood is unveiling a "Maine Lobster Roll," with mounds of lobster claw and knuckle, a light mixture of celery hearts, onion and mayonnaise served on a rustic buttered roll, inspired by "Sunset Shore," a painting by watercolor artist **Jeffrey Hull**.

Bill's Tavern is offering a "Greek Lamb Burger" with feta yogurt sauce, pickled red onions and sweet potato fries that can be paired with any of their tasty craft beers. Its theme comes from "The Kegabus," a Jeremy Fish piece that plays on Greek Mythology and Beer featured at **Archimedes Gallery**.

The Local Grill & Scoop is serving a "Strawberry Cheesecake Trifle," honoring Sarah Goodnough's new collection being unveiled at **Modern Villa Gallery**.

The Lazy Susan has a "Canyon View Omelette" with ham, broccoli and smoked gouda cheese, served with fruit or potatoes and a toasted English muffin, inspired by a metal photo print by Tad Hetu called "Sunrise Over Bryce Canyon," represented by **DragonFire Studio and Gallery**.

The Basketcase has a "Floating Glass Ball Latte" special mirroring a blown glass ball from **Primary Elements Gallery**.

EVOO Cooking School's presentations are sure to please with shows on Thursday with Jeffrey Hull Gallery; Friday with Northwest By Northwest Gallery; and Saturday with Icefire Glassworks. Chef Bob is unveiling his inspired courses at the same time along with their typical four -course menu paired with wines. A special treat is that the artist each night is their guest at dinner for all to meet. Reservations are required.

Newmans at 988's Chef John Newman is offering "Steamer Clams" with rye bread toast, based upon Douglas Granum's bronze, entitled "Raven Discovers Mankind in a Clam Shell," featured by **Northwest By Northwest Gallery**.

Bald Eagle Coffee is serving a "Layered Spring Soup," inspired by the "The Shirley Gittelson Retrospective" at **Cannon Beach Gallery**.

Cannon Beach Café's Chef Michael Campiche will offer his grandmother's recipe for "Chicken Cacciatore," the perfect reflection of Chuck Gumpert's "Leaving the Urban Sanctuary" painting, on view at **Dragon Fire Studio and Gallery**.

The Wayfarer Restaurant & Lounge will be presenting "Local Mussels and Chorizo" sautéed with roasted garlic in a savory seaweed broth inspired by **Jeffery Hull's** new original "Down the Coast."

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

Sleepy Monk Coffee will feature "Bali Organic Blue Moon Coffee" with hints of peat, charred wood, toasted nut and light chocolate, based on the multicolored contemporary clock created by David Scherer, represented by **DragonFire Studio and Gallery**.

Cannon Beach Public House & Hardware is offering a "Halibut Chowder" inspired by Jacques & Mary Regat's "Shadow Play" sculpture and a "Sazerac Cocktail," suggested by Randy Mulder's "Apothecary" sculpture, based on the story of a New Orleans apothecarian who offered friends toddies made using a double-ended egg cup as a jigger, then known as a "coquetier," from which the word "cocktail" was derived. Both sculptures are from **Bronze Coast Gallery**.

The Stephanie Inn will serve an exclusive "Four Course Prix Fixe" menu, with wine pairings on Thursday evening influenced by art from **Icefire Glassworks**, including a frisée salad, sweet pea soup, rack of lamb with baby beet risotto, and black & white pot de crème. The menu will also be offered during the rest of the weekend in conjunction with the regular menu. Reservations are required.

Warren House will feature "Smoked Seafood Fettuccine with Roasted Red Pepper Sauce" inspired by Jo Lundberg's "One Dark Drizzly November in My Soul" depicting a contemplative smoking sailor. The artist is represented by **Archimedes Gallery**