Welcome to the 16th 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!

**Castaways** - Lisa Lemmon's "Moon Love" painting has inspired a Mediterranean pasta alla la Sardinia with zucchini prawns, semolina-touched tomatoes, arugula hearts, onions and fresh basil, tossed with fetuccina in a white wine-herboman tomato sauce. And, there's a drink special. A "Sassy" blood orange vodka, limoncello and prosciutto flat! The artist is represented by White Bird Gallery.

**Bruce's Candy Kitchen** - After he saw the big metal rays, peppercorn and daisies created by Richard Hay at Haystack Gallery. Brian Taylor created a collection of "Floral Fragrance Flavored Truffles" decorated with enameled representations of the artist metal gardens sculpture.

**Sweet Basil** - Chef John Iwa is offering a special "Venson Ox Acso Bucos" served with polenta and young spinach - "Red Hot Dra" to the "Fluid Flavored Truffles" served up and chilled with candied ginger garnish inspired for the "Sake Wrench" cocktail pairing with dry cedar aged sake, yazi ginger vodka, agave, and whipped cream. Chef Abe Bund is offering a "Yellow Fin Tuna Carpaccio" appetizer based on the "New Beginnings" wildlife sculpture by Rip Caswell found at Bronze Coast Gallery.

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

**Seasons Café** - 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 Lerman's hand tinted steelhead salmon sculpture available at Primary Elements Gallery.

**Tom's Fish and Chips** will be serving their famous "Fish Taco" inspired by the original oil painting, "Gone Full" by Oregon Artist Dan Ullman. Chef John Sowa is offering a special "Venison Osso Bucco," served with polenta and young spinach greens and based on the "New Beginnings" wildlife sculpture by Rip Caswell found at Primary Elements Gallery. The dish features two corn tortilla stuffed with blackened arice, cord, fresh slaw and Queso cheese.

**Pizza a'fetta** has a "Basic Spinto Pizza," with made-daily authentic crust, topped with virgin olive oil, Montechet sauce, mozzarella and smoked provolone cheeses, mushroom, squash, rosemary baby potatoes, portabilla mushrooms, cherry tomatoes, and red onion, and topped with cured pancetta bacon. Montechet chef and Greek oragano inspired by Victoria Parsons' "Cluck and Ladies" sculpture at Bronze Coast Gallery.

**AJ's Ice Cream Plus** has "Mauri Wait" a new flavor for the weekend perfectly paired with a sign depicting a hula girl from Waialua, Maui, painted by Steve Nell, represented by Primary Elements Gallery.

**Bella Espresso** - "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 steamed vegetables, inspired by "Playmates Jr." a bronze by Jacque and Mary Regat.

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

**Inesomnia Coffee** - "Never to try the "Little Box Carlton Lorto-Lato" with honey drizzle, based on Lara Zimmerman's piece "Mr. Bumblebeel" at Archimedes Gallery.

**The Driftwood** is represented by Jeffrey Hull's "Road to Oysterville" that will be unveiled during the weekend, owner Paul Nofeld is featuring "Willows Bay Oyster Stew" served in a bowl he says. He could almost smell the ocean tangerine of the ocean. The clouds of gray put a chill through my tissue. Yearned for warmth, nourishment and bringing people together.

**Bill's Tavern** is doing "Seared Onion Scallopos with Mango Salata" inspired by Eric Abel's colorful "Some Troye" at Archimedes Gallery.

**The Lazy Susan** has a peppered bacon, mushroom and foto smokedette served with fruit and an English muffin inspired by "Sunset Moonrise 2," a painting by David Scherer at Cannon Beach Gallery.

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

**Newman at 988's** Chef Abe Bund is offering a "Yellow Fin Tuna Carpaccio" appetizer based on George Perrou's "Garden View" painting. Jim Kingwell and Jeffrey Hull have a "New Beginnings" wildlife sculpture available at Bronze Coast Gallery.

**Primary Elements** is serving their Famous "Fish Taco" inspired by the original oil painting, "Gone Full" by Oregon Artist Dan Ullman. Chef John Sowa is offering a special "Venison Osso Bucco," served with polenta and young spinach greens and based on the "New Beginnings" wildlife sculpture by Rip Caswell found at Primary Elements Gallery.

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

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**White Bird Gallery** has inspired a "Hanging Out" painting. "Fenel Dusted Halibut Fillet" prepared with shaved asparagus, artichoke hearts, onions and fresh basil served on 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 creation "Dungeness Crab Toast" with fourme cheese topped with wine and dill vinaigrette, saluting Jeffrey Hull's "Hanging Out" painting.

**Sleepy Monk Coffee** features "Clockwork Orange" a special drink made with French roasted espresso and steamed milk, with macadamia and a hint of orange inspired to the flower Orange Art piece by David Scherer at Bronze Fire Gallery.

**Bronze Coast Public House & Brewery** 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's "Bronze outrigger "Island Hope." Another of his bronze "Island Hope" in the inspiration for the "Sake Wrench" cocktail pairing with dry cedar aged sake, 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** is serving a "Fennel Dustel Hallfiet Fitlets" prepped with shaved asparagus, toasted almonds and Bee Local Honey beurre blancs, honoring a special creation from Jeff's Glassworks.

Special thanks for the grant from the Tourist and Arts Fund and the Cannon Beach Tourism and Arts Commission.