



SUMMER 2018

# CULINARY & VINTNER

## *Signature Events*

TOUR DE FORKS

CRESTED BUTTE WINE & FOOD FESTIVAL

ARTrageous GALA

CENTER FOR THE ARTS GOLF CLASSIC



CENTER FOR THE ARTS  
*Crested Butte*

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information at [www.crestedbuttearts.org](http://www.crestedbuttearts.org)



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# Welcome to the Culinary & Vintner

Welcome to the Culinary & Vintner Signature Events Program! Here you may discover our fun, delicious and creative fundraisers, each one saturated with adventures in haute cuisine and forays into fine wine. So lift your glass and find your fork, because these tantalizing events are sure to whet your appetite while simultaneously supporting the Center.

*What's inside*



8 – 39

## 17th Annual Tour de Forks

JUNE 22 – SEPTEMBER 8

Our cornerstone fundraising series — Tour de Forks — brings together food and architectural enthusiasts to visit a variety of private homes and dine on epicurean delights. Dining is an experience, as the hottest trending chefs from Crested Butte and around the nation showcase their greatest and most creative talents. Homes range from idyllic pastoral ranches to downtown Crested Butte marvels. This year Tour de Forks features live outdoor concerts, brushes with inspiring filmmakers, a live jazz brunch, and a pre-concert meet and greet with a premier singer-songwriter. Several events feature sommelier paired courses to perfectly complement every delicious morsel.

*Fundraising has  
never been  
so delicious!*

## 31 Reservations

Ready to purchase your tickets to one of these delectable events? Turn to page 31 for Reservation Instructions and a Reservation Form. All events benefit the Center with tax donation receipts available. Make sure you've got a seat at the table!



cover photos by Nathan Bilow

[www.crestedbuttearts.org](http://www.crestedbuttearts.org)

# Signature Events Program

## 7th Annual Crested Butte Wine & Food Festival

JULY 25 – JULY 29



40 – 55

Striving to enlighten and educate attendees with a variety of seminars, elevated dining events, food pairings and outdoor activities, the festival

highlights world-class national, regional and local chefs and sommeliers along with well-known and boutique wineries to each event. The signature Grand Tasting features over 500 wines from more than 35 wineries, suppliers and distributors. A new variety of wine-related activities and seminars this summer include art classes, foraging, a horseback ride, a wildflower walk and unique tastings on chocolate and spirits, bourbon and barbecue, cigars and wine, and sake and vodka. Oenophiles, connoisseurs, foodies or folks who just like food and wine — the festival has something for everyone.

## Center for the Arts Golf Classic

AUGUST 23



56 – 57

Play at the *new and improved* Center for the Arts Golf Classic and help raise money for the Center for the Arts! Twelve lucky teams of four have the opportunity to play

all 18 holes at the Robert Trent Jones Jr. Championship Course at The Club at Crested Butte in a “Four-Person Team Scramble” format. Enjoy lunch and drink stations throughout the course, a Golfer Welcome Package and an Awards Party with cocktails, appetizers and live music.

## ARTrageous Gala

AUGUST 9



58 – 59

Highlighting the intersections of visual, performance and culinary arts, the ARTrageous Gala is an immersive, interactive experience with the

art that inspires us. Constellations of artists conduct live demonstrations giving you the opportunity to learn about their muses, methods and materials. The Live and Silent Auctions allow you to bid on pieces created at the Gala, as well as other pieces of original art and a treasure trove of absolutely unique items. After an elegant dinner, head to the dance floor with live music from the multi-dimensional Ryan Dart & Friends.

## 60 – 61 Support the New Building!

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photo by Nathan Bilow

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FROM THE  
GROUND UP  
flowers

With visiting Portland Chefs John Gorham & Pat Manning

photo by Nathan Bilow



Fri  
JUN  
22



photo by Nathan Bilow

# Prodigal Opening Celebration

*Destination*  
Gothic Road  
Corridor

*Arrival Time*  
6:00 p.m.

*Excursion*  
*Maximum*  
75

*Toll*  
\$225

*Tour Guides*  
Kathleen & Peter  
Esposito

*Sommelier*  
Judy Byron,  
Grand Vin  
(Crested Butte, CO)

THE SHOW-STOPPING SUMMERTIME FEATURE of the Esposito home is the massive 4,000 square foot deck hosting a heated outdoor kitchen and bar, hot tub, large firepit and multiple seating areas. The 14-foot projection screen with



*Chef John Gorham*

high-end surround sound is perfect for experiencing blu-ray concerts that rival a live show. The technological wonders of the audio visual systems find competition only in the yawning views down valley, overlooking the entire town of Crested Butte and taking in the full brunt of Whetstone, Gibson Ridge and Axtel. Entertaining is a tremendous focus throughout the almost 7,000 square foot home with a downstairs bar and game room (with pinball and shuffleboard); soundproof media and theatre room (complete with massage chairs); and an open design kitchen, dining and great room with floor to ceiling windows devised to bring in light and views from every direction. Car aficionados will covet the seven-bay, 2,800 square foot heated garage while the private spaces offer plenty of pampering opportunities with a sauna, steam showers, indoor hot tub and Jacuzzi. Perched on three acres between Crested Butte and Mt. Crested Butte privacy abounds while remaining convenient to anything the valley has to offer.

A "chef of the people," Chef John Gorham celebrates a range of global cuisines at his influential restaurants. Chef Gorham's accolade-ridden career in Portland as owner and chef of a host of restaurants includes: Viande Meats &



photo by Nathan Bilow

Sausages (“Artisan of the Year,” *Willamette Week*); the underground Simpatica Supper Club (“number one meal in the world,” *USA Today*); Spanish-inspired Toro Bravo (“Chef of the Year,” *Portland Monthly*; “Restaurant of the Year,” *Willamette Week*); and the globally inspired family style Tasty n Sons (“Restaurant of the Year,” *Willamette Week*). Chef Gorham has additionally opened the steakhouse Tasty n Alder, Israeli-inspired Mediterranean Exploration Company and Shalom Y’all, and Bless Your Heart Burgers. PLAZA DEL TORO, a gastronomic society, serves as his culinary laboratory and the home of Spanish oriented La Ruta del Toro. Chef Gorham is additionally the founder of La Ruta PDX: a gastronomic festival in Portland focusing on Spanish culinary culture and wine. He is the author of two cookbooks: *The Toro Bravo Cookbook: Stories. Recipes. No Bull* and *Hello! My Name Is Tasty: Global Diner Favorites from Portland's Tasty Restaurants*. Chef John is joined by his Chef de Cuisine at Toro Bravo, Pat Manning. Chef Pat grew up on the Western Slope and is a Western alumni.

Judy’s passion for wine began in 1980 when she enrolled in a Geology course at the University of Iowa called the World of Wines. Now as a Level 1 certified Sommelier, Judy has been selling the select wines of Grand Vin since 2006. Wine has taken her around the globe to experience the best of the regions of Argentina, Chile, New Zealand, Italy, Portugal and Spain as well as Oregon and California. She excels at making wine tasting and learning fun, funny, easy and accessible, perfectly matching someone’s food, mood and even the weather. Judy loves broadening individuals’ palates to experience the unique and wonderful wines that exist throughout the world.



*Chef de Cuisine*  
Pat Manning

*Chefs*

Chef John Gorham,  
Toro Bravo Inc  
(Portland, OR)

Chef de Cuisine  
Pat Manning  
Toro Bravo  
(Portland, OR)



photo by Nathan Bilow

Fine food, fine wine with visiting Chef John Tesar



photo by Nathan Bilow

Sun  
JUN  
24



photo by Nathan Bilow

## With a Knife & a Cork

*Destination*  
Town of  
Crested Butte

*Arrival Time*  
6:00 p.m.

*Excursion*  
*Maximum*  
30

*Toll*  
\$500

*Tour Guides*  
Dr. Bill & Denise  
Hayes

*Chefs*  
Executive  
Chef / Partner  
John Tesar,  
Knife  
(Dallas, TX)

THE ART OF BILL AND DENISE HAYES' HOME LIES IN the architectural components themselves. The first you encounter are the doors. Each completely different salvaged antique door is a showcase of ornate, beautifully carved wood hand selected by Denise.



*Chef John Tesar*

Unique panels of engraved and varied scrolls create the rises of the spiraling staircase, each individually illuminated. Deeply dark, naturally patinaed beams arch over the great room like a small cathedral, fastened with elaborate ironwork. The angular modernity of the fireplace couples with distressed woodwork, hammered metal and rusted iron kitchen accents. Indeed, four different metal artisans custom crafted each piece from the trusses to the chandelier. An old world nuance dances with clean lines and geometric shapes, rough and sleek all at once.

John Tesar is a three-time James Beard Best Chef Southwest semifinalist, Top Chef Contestant, and sought-after consultant. His modern American cuisine has garnered much acclaim, including nods from *Esquire*,



photo by Nathan Bilow



photo by Lydia Stern



Sommelier  
Dan Dowling

*Food & Wine, New York Magazine and The New York Times.* He's appeared on "The Today Show" and "The Early Show," and won the inaugural season of Food Network's "Extreme Chef." His current restaurant, Knife, is a reinvention of the steakhouse and features Texas born beef — including a 240-day aged ribeye, lamb, and pork.

Sommelier Dan Dowling is the founder of Elevated Winesource, focusing on private wine cellar management and private wine events. With over 10 years of experience in the world of high end wine and food, Dan is also the Wine Director of the fabulously deep and prestigious offerings at Soupçon Bistro. For this event, Dan pours fine wines from around the world paired in perfect harmony with Chef John's extravagant menu. Afterwards, participants have the unique opportunity to round out their own personal wine cellars with the wines featured at this dinner, with ordering opportunities through Elevated Winesource.

*Sommelier*  
Founder  
Dan Dowling,  
Elevated  
Winesource and  
Wine Director &  
General Manager,  
Soupçon Bistro  
(Crested Butte, CO)



photo by Nathan Bilow

## Dine with award-winning Chef Michael Busse

photo by Nathan Bilow



Chef Michael Busse

Fri  
JUN  
29

photo by Nathan Bilow

## Home on the Range

*Destination*D-Bar Ranch,  
Eagle Ridge Ranch  
of Ohio Creek*Arrival Time*

6:00 p.m.

*Excursion**Maximum*

40

*Toll*

\$200

*Tour Guides*Margo & Kent  
Dunbar*Chef*Chef / Owner  
Michael Busse,  
Garlic Mike's  
(Gunnison, CO)

THE 35-ACRE DUNBAR RANCH is surrounded by 4,900 acres of hay meadow and ranchland in the heart of the Ohio Creek Valley. The neighboring forest is protected by a conservation easement, one of the largest in the valley. Herds of elk wander against the backdrop of Flat Top Mountain, Red Mountain and Carbon Peak. Within walking distance is Ohio Creek and private fishing rights. Private hunting rights and private hiking and biking trails complete this rural lifestyle experience. The 7,100 square foot residence offers a main home, guest home and barn at the end of the road in Eagle Ridge. Horses graze in the corral. With stone and reclaimed timber harkening back to the days of old log cabins, the home blends into the landscape with cultural ease. Inside, Margo Dunbar has focused on a ranch style design expressed through modern simplicity. Earth tones, dark trusses and rough, antique timbers exude a cliché defying mountain chic when combined with Vetrazzo recycled concrete and glass countertops, and floors that range from pebbles to clay tiles from France. Native American, Western and indigenous art from the famous Gilcrease Museum in Tulsa, punctuate throughout.

It is an absolutely stunning location to host the famous Michael Busse, chef and owner of Garlic Mike's, and one of Tour de Fork's most sought after veterans. It might be his gregarious personality and ear to ear grin. But it might also be his ability to prepare succulent Osso Buco Milanese and indulgent Oysters Rockefeller with an old world instinct inherited from his mother, mixed with new inspiration from recent voyages to the Umbria region of Italy, and backed by formal training at the Academy of Culinary Arts. Through over 20 years of showcasing his Italian cuisine at



Garlic Mike's, he has earned the Gunnison People's Choice Awards for "Best Chef" and "Best Restaurant" for many years, and was the 2009 Chefs on the Edge Champion. Mike has been featured on the Travel Channel's "Food Paradise" and "Spotlight America," a national travel program, as well as programming in Grand Junction and Denver.

## The Ultimate Luxury Ranch Estate



Situated in one of Colorado's most stunning landscapes, *The D-Bar Ranch* is the finest offering in *Eagle Ridge Ranch*. With commanding views of Carbon Peak, Whetstone and Red Mountain, the ranch sits within walking distance of Ohio Creek.

7 Bed | 7.5 Bath | 7,100 SqFt Main and Guest Home  
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With live concert by singer-songwriter Travis Meadows



Chef Kent Rathbun

The  
JUL  
5



photo by Nathan Bilow

# Hoe Down in the Hay

*Destination*  
Slate River in rural  
Crested Butte

*Arrival Time*  
VIP Dinner  
& Concert:  
5:00 p.m.

Concert Only:  
Doors open at  
6:30 p.m.

Concert:  
7:00 – 9:00 p.m.

*Dinner  
Excursion  
Maximum*  
75

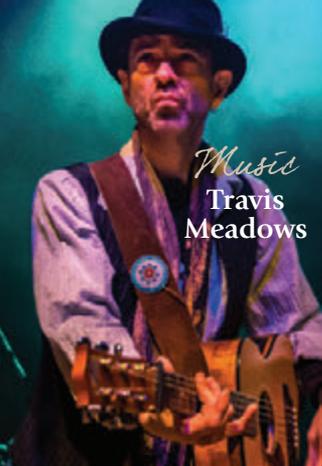
*Toll*

VIP Dinner &  
Concert:  
\$225

Concert Only:  
\$20

WELCOME BACK TO THE CHAMBERLAND RANCH for an al fresco gourmet backyard cuisine, elevated barbecue and live outdoor concert by Travis Meadows! The Chamberland's 70 acres dotted with wildflowers, wild roses and raspberries interspersed throughout the hay meadows are pure pastoral heaven. Ribbed with the winding Slate River, the property boasts three-quarters of a mile of soothing and therapeutic riverfront — the shining jewel of the land. Black bear, moose and fox additionally claim this as their home, while cow elk move their calves between meadow and river in the spring. Unrestrained views of Paradise Divide, Crested Butte Mountain and Teocali stretch in every imaginable direction.

VIP guests dine beneath Mt. Whetstone's alpenglow with concoctions prepared by Texas legend Chef Kent Rathbun flaunting an eclectic and distinctive character sharpened on the global influences of Southwestern, Mediterranean, American, Cajun / Creole and the Pacific Rim. This signature blend of flavors became the foundation of his first restaurant, Abacus (Dallas, Texas), a five-star pinnacle of fine dining, receiving Mobil Four-Stars, AAA Four Diamonds, and *Bon Appetit's* "Best of the Year." Chef Kent then opened Jasper's (Plano, Texas) with a home cooking flair featuring a modern outdoors theme on steaks, fish, rotisserie chicken and beyond. Jasper's was named one of *Esquire Magazine's* "Top 20 Best New Restaurants in America." Chef Kent is a four-time James Beard Foundation "Best Chef" nominee, appeared on the Food Network's "Chef du Jour," and was a competitor on "Iron Chef America." His catering services have drawn the attention of Oprah Winfrey, Presidential Inaugural Balls, and the "Taste of the NFL."



*Music*  
Travis  
Meadows



photo by Nathan Bilow

# Meadow

## EXTENDED FISHING EXPERIENCE AT THE CHAMBERLAND RANCH

Want to fish the private waters of the Slate River that winds through the Chamberland's property? Five very fortunate people have the opportunity to additionally purchase a private fishing trip, guided by three experienced local fly fishing experts. Each person will have their own beat and the experience includes waders and equipment for everyone, from beginner to advanced. Visit the "Hoe Down in the Meadow" event page at [www.crestedbuttearts.org/tour-de-forks](http://www.crestedbuttearts.org/tour-de-forks) and click on the link to purchase! **Friday, July 6. 9 a.m. – 12 p.m. \$500**

Serenades from hostess Missy herself, along with local musicians Evelyn Roper, Chris Coady and Bill Dowell warm up the crowd for the Travis Meadows concert. Nashville's underground musician is a true artist and unforgettable performer, raising chills with his raspy-voiced storytelling and heartrending confessionals. Originally from Mississippi, the rawness of his words and vocals rise up from a deep well of honesty, chiseled through pain and loss, death and rebirth, from battles with cancer, alcohol, drugs, and conversations with God and demons. His songs have been recorded from Lynyrd Skynyrd to Hank Williams Jr. and Wynonna Judd. *Rolling Stone Country* exclaims of Travis, "Nashville's most badass songwriter ... has penned some of country's most stinging songs."

This will be an evening for the memory books.

*VIP tickets include table seating with dinner and drinks from 5:00 – 7:00 p.m. in front of the concert stage; VIP parking; and cocktail service in the VIP section during the concert. General Admission tickets enjoy a cash bar with the concert beginning at 7:00 p.m.*

*Tour Guides*  
Missy & Phil  
Chamberland

*Chef*  
Kent Rathbun,  
Imoto (Dallas, TX)

*Music*  
Singer-Songwriter  
Travis Meadows

Opening Acts:  
Missy Chamberland

Evelyn Roper  
Chris Coady  
Bill Dowell

photo by Nathan Bilow



Tue  
**JUL**  
 10

*Theatrical Evening  
 of Food & Flair*

*Destination*  
 Buttercup in  
 Mt. Crested Butte

*Arrival Time*  
 6:00 p.m.

*Excursion  
 Maximum*  
 32

*Toll*  
 \$200

*Tour Guides*  
 Shelley & Mike  
 Lockwood

*Chef*  
 Sous Chef  
 Ian Scott,  
 Revelden  
 (Crested Butte, CO)



IT'S AN EVENING FULL OF VISUAL and performance art in this special Tour de Forks, with painter Shelley Lockwood's home serving as the backdrop for a sneak peek into the Crested Butte Mountain Theatre's 2018 Summer Season.

For Shelley Lockwood, the natural environment that surrounds her home inspires her as an artist — the starlight that enters the master bedroom at night, the sentinel's views down valley of Whetstone from their airy nest. The golds, reds and blues that grow from these surroundings enter her paintings — not as landscape — but in the rich and bright shades of color that dominate them. The regionally unusual curvilinear wall of the front of the house allows plenty of creative window space for Shelley to pull light and inspiration in from the mountains. Elements of the home show like an art gallery — the rainforest and leathered granite, the suspended lightbulb chandelier chosen because it illuminates artwork at different levels, the custom Italian glass sculptures, the onyx tiles, the antique tribal Soumack rug from the Caucasus Mountains in Azerbaijan. Her own work, reminiscent

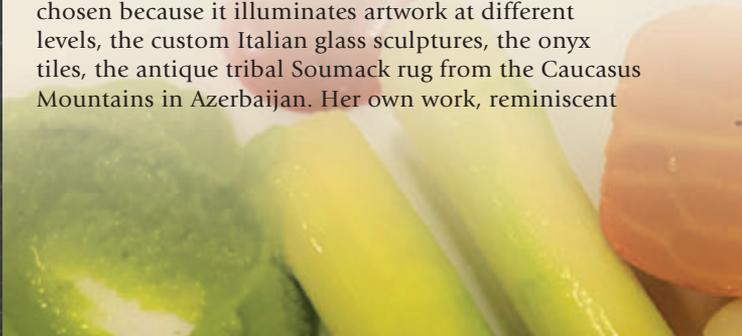




photo by Nathan Bilow



Sous Chef Ian Scott

of Gustav Klimt, with its textures of gold leaf, ravens and bluebirds line the walls.

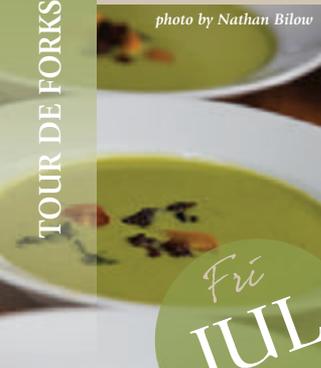
Chef Ian Scott's upbringing in the farms of Vermont plays strongly in his appetite for working with fresh local foods. Ian completed his formal training at the New England Culinary Institute specializing in classical French cuisine. Cooking at The Cliff House (Manitou Springs, Colorado) set him up to serve as Sous Chef for Soupçon Bistro under Executive Chef and Proprietor Jason Vernon. Chef Ian additionally helped design and open the Three Penny Taproom (Montpelier, Vermont), pairing local Vermont foods with premium brews before returning to Crested Butte to help open and serve as Sous Chef of Supper at Sunflower, now Revelden. The American melting pot of cuisine and culture serves as his influential inspiration — igniting classic French techniques with the sister spice of New Orleans Creole, while incorporating the spontaneity, freshness and simplicity of farm to table. His love of simple yet elegant dishes drives a creative mix of old world peasant and fine French dining, concocting his own special blend of upscale comfort food with a touch of Vermont flare.

The longest running community theatre on the Western Slope, since 1972 the Mountain Theater has showcased the incredible talent of Crested Butte through the annual "Ten Minute Plays Festival," award winning full-length musicals, and cutting-edge theatre. Throughout this event, diners are entertained with a diverse range of vignettes from the Mountain Theater's 2018 Summer Season with captivating song, dance, costume and performance.



## Summer luncheon with an optional morning hike

photo by Nathan Bilow



Fri  
JUL  
13



photo by Nathan Bilow

# Luncheon Among the

*Destination*  
Trappers Crossing

*Arrival Time*  
Hike: 9:00 a.m.

Lunch: 12:00 p.m.

*Excursion*  
*Maximum*  
30

*Toll*  
\$100

*Tour Guides*  
Seth Novatt &  
Priscilla Natkins

*Chefs*  
Chef / Owner  
Dana Zobs &  
Chef / Owner  
Stacey VanAernem,  
Crested Butte's  
Personal Chefs  
(Crested Butte, CO)

THIS IS THE PERFECTLY PLANNED Crested Butte day — hiking with friends followed by a gourmet lunch in one of those iconic private homes you've always wanted to visit.

Those wishing to participate in the optional hike may gather at 9:00 a.m. at Seth Novatt and Priscilla Natkins' home in Trapper's Crossing, perched just on the edge of the hill above the Wood's Walk. If you're looking for an easy saunter, one group heads out languorously around the Wood's Walk and Lower Loop from the home. For the more adventurous, a second group climbs the Plunge up through the spruce-fir forest to a ridgeline overlook into Red Lady Bowl and Democrat Basin of the Oh Be Joyful Valley.

Hikers return at noon for a gourmet lunch, and participants just wishing to dine may join the group at this juncture.

The Novatt-Natkins home is the perfect basecamp for such hiking excursions, close enough to town to walk, yet distanced just the right amount in a tremendous aspen grove to provide for plenty of privacy and quiet. From the deck overlooking the Slate River Valley, Crested Butte Mountain stands tall into view from across the water and willows. Comfortable and rustic, decorated in a simple Americana style and accented with folk art, the true emphasis is on the abundance of light allowed to filter inside, capturing the greens of summer and golds of autumn spectacularly. This is a home that allows the magnificent outdoors sing the loudest.

Chefs Dana Zobs and Stacey VanAernem of Crested Butte's Personal Chefs have gained a premier reputation and obsessive following because of their focus on seasonal, local and organic ingredients and talents for constructing these quality components into simple, honest and delicious dishes. They excel at hand-crafted artisan foods such as

photo by  
Nathan  
Bilow



# Aspens

photo by Nathan Bilow

homemade cheeses, bread and pastries, yogurt, and salt cured meat and fish. Dana's 24-plus years in the food industry include an Associate Degree from the Culinary Institute of America in Napa Valley, managing Lil's for seven years, serving as chef for Whole Foods, and developing and tasting recipes for Williams Sonoma. Stacey has dedicated her life to food made from scratch and utilizing the local bounty. Her influences arise from her experience as a pastry chef as well as from her travels around the world.

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*Music*  
Steve Poltz



The  
**AUG**  
2

## Singer-Songwriter Evening

*Destination*  
Mt. Crested Butte &  
Center for the Arts

*Arrival Time*  
5:00 p.m.

*Excursion*  
*Maximum*  
40

*Toll*  
\$175

*Tour Guides*  
Bob Valentine &  
Steve Bolton

*Chefs*  
Executive Chef  
Chris Schlaudecker,  
The Club at  
Crested Butte  
(Crested Butte, CO)

COME MEET THE MUSICIAN STEVE POLTZ before his concert at this special Tour de Forks held in partnership with Center for the Arts and Crested Butte Music Festival. Enjoy drinks and appetizers before the show at Bob Valentine and Steve Bolton's private home in Mt. Crested Butte with



appetizers by Executive Chef of The Club at Crested Butte, Chris Schlaudecker. You'll have plenty of time to head down to the Center for the Arts at 8:00 p.m. for the live show with Steve Poltz presented by the Crested Butte Music Festival. This Tour de Forks includes the opportunity to meet Steve

Poltz before the show, tickets to the concert at the Center, as well as the food and beverages you'll enjoy beforehand.

Singer-songwriter and guitarist Steve Poltz is an unhinged genius, his concerts rife with comedic political satire and personal stories that can take an unsuspecting audience from laughter to tears and back again in the space of a single song. He is a master of improvisational songwriting, working without a set list for the freedom to instantly react to the mood of a room. The Canadian-

*photo by Nathan Bilow*



# Social

photo by Nathan Bilow

American musician famously co-wrote “You Were Meant for Me” with Jewel and is a founding member of indie-rock group the Rugburns. In his folksy sound he’s interested in it all — the big and the small, the sublime and the ridiculous, the terrestrial and the cosmic. With nine albums under his belt, as well as the soundtrack for the acclaimed Sundance-screened documentary film, *Running Wild — The Life of Dayton O. Hyde*, Steve was named “San Diego’s Most Influential Artist of the Decade.”

The home where you’ll get to meet Steve is refined yet comfortable, seemingly teetering on the edge of Washington Gulch from high on the hillside beneath Crested Butte Mountain. From the multiple balconies larger than life visions of Whetstone and Axtel fill the viewshed as the open pastures of the old Rozman Ranch spread out below. Bright, bold Leonetto Cappiello posters from the 1920’s and light-filled original paintings from local artist Nicholas Reti grace the walls and entertain the eye. Tucked into the aspens, the home exudes the aura of isolation while remaining close — a perfect setting for jetting off to the concert afterward.

The allure of the artistry and techniques of cooking drew Chef Chris Schlaudecker into the professional culinary world. His formal training at the renowned Culinary Institute of America in Hyde Park, New York is fortified with over 30 years of experience of bringing refined food to the table from a variety of regions. Classical French as Executive Chef at Poppies Bistro Cafe in Aspen. Southeastern influences from serving as Chef de Cuisine at Toucan Cafe in Savannah, Georgia. Chef de Cuisine at Cuvee World Bistro and Dogwood Grille in Basalt for a touch of alpine flair. His favorite ingredients are influenced by the seasons — such as fresh corn relishes in the summer and garden snipped herbs of chive, chervil, thyme, and tarragon. He brought this expertise into his position as Chef de Cuisine at Uley’s Cabin, before turning to serve with The Club at Crested Butte as Executive Chef of all culinary their outlets.

# Flex your adventure muscles.

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the BagJump or crush it at mini golf.  
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thing, Crested Butte has you covered.

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butte

COLORADO'S LAST GREAT ADVENTURE TOWN IS CALLING.

photo by Nathan Bilow



photo by Nathan Bilow

Tue  
AUG  
7

# Fun-Loving Farm Raised Progressive

THIS EVENT OFFERS THE SINGULAR OPPORTUNITY TO visit four separate homes in one spectacular evening. Gallyvant amongst the tightly knit and fun-loving neighborhood of Wildhorse at Prospect. Mere steps away from each other, this evening will certainly take on the persona of a jovial block party as you skip from home to home, sampling a different course at every stop. The views alone are worth it, as the homes all sit on the edge of thousands of acres of National Forest land, looking unobstructed down into the serpentine valley of the East River as it winds its way towards the dramatic buttresses of Gothic and the knife ridge of Mount Bellevue. Similar in design, diversity is expressed through four distinct personalities. The inimitable location offers peace and quiet in a dramatic setting, close to ski and bike trails, yet minutes from town.

The dynamic and personable chef duo of Denise and Kevin Reinert are the perfect match for this fun-loving event. They are the owners of Gunnison Valley's newest culinary sensation — Burnell's Farmhouse Eatery, receiving rave reviews and top ratings mere weeks after opening last summer. Named after Kevin's maternal family in Illinois, and capitalizing on the farm fresh concept the name implies, Burnell's features inventive gourmet meals focusing on local ingredients. Denise comes to the kitchen with over 22 years in the culinary industry. The couple owned and operated Crested Butte's Elizabeth Anne Bed & Breakfast serving decadent breakfasts and connoisseur-driven evening wine and food pairings for their guests. Their creative fare finds its muse in two gastronomic powerhouses — New Orleans and Santa Fe — combined with Denise's Southern roots and proclivity towards elevated comfort food.

*Destination*  
Wildhorse at Prospect

*Arrival Time*  
5:00 p.m.

*Excursion*  
Maximum  
34

*Toll*  
\$200

*Tour Guides*  
Andrea & Chris Cappy

Mike Kelley

Mary Alice & Paul Kirincic

Martha & Fred Vang

*Chef*  
Chefs / Owners  
Denise & Kevin Reinert, Burnell's Farmhouse Eatery (Gunnison, CO)

photo by Nathan Bilow



Sun  
AUG  
12



photo by Nathan Bilow

## Fore-ay Into Film



*Destination*  
Skyland

*Arrival Time*  
5:30 p.m.

*Excursion*  
*Maximum*  
30

*Toll*  
\$225

*Tour Guide*  
Elisabeth Burch

*Chefs*  
Executive Chef  
Kalon Wall,  
Revelden  
(Crested Butte, CO)

TEETERING ON THE EDGE OF the meticulous greens of the 7th tee, one of the most stunning features of Elisabeth Burch's home is the boundless openness that spreads from the deck and across the expanse of the course, before reaching the ridgetops of Mineral Point, Treasure, Baldy and Gothic. Natural landscape, lavish flower gardens and the serene pond envelope the property. It is a place where you might never want to go inside. Once there, however, a treasure trove of English antiques richly fill every nook and surface. A grandfather clock from Bath of the 1780's. A Welsh cupboard from the 1620's. An oak Bible box regaling from the 17th century. All of these meld seamlessly into the warm ambiance of the home through a recent redecoration that perfectly fuses the modern, western and classic. A new addition serves as the voluptuous sitting and media room, including intriguingly concealed Murphy beds that expand the sleeping capacity to 15. It is the perfect setting for musing over thought-provoking and independent filmmaking.



*Chef Kalon Wall*

Chef Kalon Wall, the culinary wizard behind Revelden, brings his farm to table magic to this event. Kalon attended the New England Culinary Institute in Vermont and studied at Fore Street restaurant in Portland, Maine. Afterwards he traveled to Europe to study food and wine in northern Italy and San Sebastian, Spain, particularly at Martin Berasetegue, a 3 Star Michelin rated restaurant. Upon returning, Kalon became

Film  
Rising from  
the Ashes



the Executive Chef at Plonk Wine Bar in Bozeman, Montana specializing in wine pairings and multi-course Chef Table dinners. Chef Kalon further refined his skills under Frank Bonnano at Mizuna in Denver, and served as Executive Chef at East Side Bistro in Crested Butte before becoming the founding chef of Revelden. There his menu is ingredient driven from local farming, whole animals and thoughtfully sourced foods.

In collaboration with the Crested Butte Film Festival, award-winning director and producer T.C. Johnstone attends this event presenting a selection of his films for screening and discussion on the power of storytelling and the filmmaking process. This intimate and personal environment is ripe with opportunities to ask questions and get to know this culture-shifting filmmaker. *Rising From Ashes*, for example, documents the



Director T.C. Johnstone

development of a national cycling team in Rwanda with individuals that survived the traumatization of genocide, becoming ambassadors of hope. Executive produced by Oscar-winning actor Forest Whitaker, *Rising From Ashes* won 19 film festivals, received U.S. and international distribution, and was a catalyst for creating the Rising From Ashes Foundation supporting the work of peace and second chances in Africa. Johnstone also founded the Gratis 7 Media Group Foundation producing films designed to create measurable change from assisting the poor to educating the next generation.

Guest  
Filmmaker  
Director T.C.  
Johnstone

Film  
Crested Butte  
Film Festival  
selected shorts  
highlighting works  
and influences of  
T.C. Johnstone



photo by Nathan Bilow

## Soul-satisfying brunch with jazz by the Tin Men

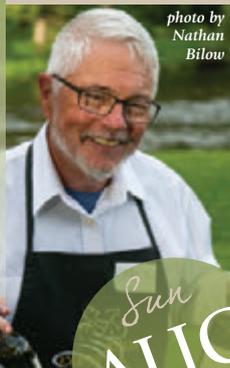
photo by  
Nathan  
Bilow

photo by Nathan Bilow

Sun  
AUG  
19

## New Orleans Jazz

*Destination*  
Mt. Crested Butte*Arrival Time*  
10:00 a.m.*Excursion  
Maximum*  
50*Toll*  
\$200*Tour Guides*  
Maureen & Keith  
Gamble*Chef  
Owner*  
Curtis Higgins,  
Elk Avenue Prime  
(Crested Butte, CO)*Music*  
The Tin Men

THIS NEW ORLEANS JAZZ BRUNCH PROMISES to be the most lively and energizing Sunday you've spent in years. You're sure to leave kicking up your heels, armed with a lighthearted joviality to last the whole day.

It's all hosted at the home of Maureen and Keith Gamble whose home contours perfectly to fully spotlight the unobstructed back drop of the dramatic buttresses and



Chef Curtis Higgins

runs of Crested Butte Mountain. It's the ideal roost to begin the day with a strong cup of coffee, an adult breakfast beverage, a soul-satisfying Creole inspired brunch, and see where the wind blows next. Perched high on the edge of the hillside, your views encompass not only the village below, but Whetstone Mountain in full unhindered bloom. While externally oriented to scrupulously capture the mountains, inside the timber framed beams steal the show, easily illustrating how the whole home was designed around them. Sensational yet graceful arcs are further accented and strengthened by metal turnbuckles.

runs of Crested Butte Mountain. It's the ideal roost to begin the day with a strong cup of coffee, an adult breakfast beverage, a soul-satisfying Creole inspired brunch, and see where the wind blows next. Perched high on the edge of the hillside, your views encompass not only the village below, but Whetstone Mountain in full unhindered

*"There is no sincerer love than  
the love of food."* George Bernard Shaw



*Music*  
The Tin Men

## Brunch

Chef Curtis Higgins of Elk Avenue Prime Steakhouse cooks up a delectable New Orleans brunch with an inspired twist to start your Sunday morning off with some spice and pizzazz as you dine al fresco. Chef Curtis was apparently born with a natural penchant for cooking, rising through the ranks of even the first restaurant he ever worked. Before owning Village Grill in Richardson, Texas, he flashed his culinary prowess on the private audiences of Club Corp of America. Now on Elk Avenue, and with a hard-driven, passionate and consistent desire to be the best in every way, Chef Higgins prides himself on his braising and sous-vide techniques with meats in addition to specialties such as Sweet Louisiana Lump Crab Deviled Eggs with Smoked Sea Salt or Jumbo Lump Crab Cake over Corn Crema with Fried Green Tomato and Parsley Oil. So just imagine the magic he'll spin when he turns his sense of perfection on the rich and multi-faceted culinary traditions of the Crescent City.

In typical New Orleans brunch fashion, live jazz brightens your meal here provided by members of New Orleans' Tin Men, featuring the boundless charm of Washboard Chaz (percussion and vocals), the precocious wit of Matt Perrine (sousaphone), and the generous dose of originals by Alex McMurray (guitar and vocals). Together they explore a truly eclectic array of North American Pop from jug band to swing jazz to New Orleans R&B to Motown to Easy Listening. Through it all they put a zany spin on the material and make it their own through nationwide tours and five albums to date. *Offbeat Magazine* describes them as "One of the most interesting bands to emerge from New Orleans in years."

photo by Nathan Bilow

Dine on a private nature reserve with optional fishing & lodging

photo by  
Nathan  
Bilow



Sat  
AUG  
25



photo by Nathan Bilow

## Catch of the Day

### Destination

The Reserve on  
the East River

### Arrival Time

5:30 p.m.

### Excursion Maximum

40

### Toll

\$200

### Tour Guides

Conni & John

Mahoney

Chris Kopf

### Chef

Chef Ivan Giani,  
Boxer Corporation  
(Crested Butte, CO)

DESIGNED AS A RETREAT FOR THOSE who cherish nature, The Reserve on the East River is a shared ranch containing 1,500 acres of land, much of which is protected by conservation easement. Vast expanses of hay, wildflower and native grass meadows stretch luxuriously along the two miles of riverfront property, home of



Chef Ivan Giani

trophy Rocky Mountain trout and subsequent private fishing rights. Bald eagles, black bears, elk and mule deer all call this their home. The lodge, where dinner is served, sits in a grove of cottonwoods right on the banks of the East River. Exuding a finely appointed early Americana feel, the lodge serves as the social hub of The Reserve with dining and sitting areas and a kitchen perfect for catering. Walk through the waterfront Fisherman's Lounge with equipment lockers and wet bar and you find yourself on a deck overlooking the rushing water. As home sites are still available in this exclusive development, this is the perfect place to fantasize about what life might be like to cast a fly in this pristine river.

Chef Ivan Giani honed his skills in the famed Cape Winelands Cuisine of South Africa's Franschhoek Valley under Chef Chris Erasmus (Pierneef à La Motte Restaurant, La Motte Wine Estate), taking additional culinary clues and lessons from greats such as British celebrity chef Gordon Ramsey, Executive Chef Seth Greenburg (Citizen Beverly Hills) and South African Chef Shaun Schoeman (Solms-Delta Wine Estate, Franschhoek). Upon moving to



photo by Nathan Bilow



photo by Nathan Bilow

### EXTENDED FISHING & LODGING EXPERIENCE AT THE RESERVE

Two couples will have the tremendous fortune to stay at the plush guesthouse next door to the lodge at the conclusion of this Tour de Forks event, waking up the following morning with the incredible opportunity to embark on a guided fly fishing tour of the private waters on the East River at The Reserve. Bidding for the Extended Reserve Experience Package begins at \$600 and includes your Tour de Forks tickets. Win one of these two couple's packages at the ARtrageous Gala and auction on August 9, or bid online at [www.artrageous.cbo.io](http://www.artrageous.cbo.io) (Need not be present to win!).

the United States, Chef Ivan brought his sensibility of color and spice as Cook for Braai South African Restaurant (New York), Executive Chef at Kaia Wine Bar (New York), and as Chef de Cuisine at Springbok (Houston). With obvious influences from his birthplace, Ivan's passion blooms with fresh local products, working first to bring out the natural flavors of the food, subtly enhancing them with some of his favorite spices of coriander, chili, turmeric and cumin. From Ivan you might expect Sagebrush Smoked Trout with a Honey Suckle Gastrique or Espresso and Brown Sugar cured Elk Tenderloin with Fennel Pollen and Local Root Vegetables, bringing together global influences into the wild game and fish the ambiance of The Reserve exudes.

# FROM THE GROUND UP

*flowers*



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*photo by Nathan Bilow*

## HOW TO MAKE YOUR RESERVATIONS

- Advance reservations are required for all events. Reservations may be made online through the Center's website, emailed, mailed or over the phone. Reservations will be processed in the order they are received. Many events sell out early, so we urge you to register as soon as possible
- The preferred method for making your reservation is online at [www.crestedbuttearts.org](http://www.crestedbuttearts.org)
- You may also scan and email your reservation form to [info@crestedbuttearts.org](mailto:info@crestedbuttearts.org)
- You may also mail your reservation form with a check or credit card information to: Center for the Arts; P.O. Box 1819; Crested Butte, CO 81224
- All major credit cards are accepted
- Please include all guests names when registering
- Once your reservations are processed, you will receive an email confirmation from our ticketing service
- Directions to all destinations and other important details will be included in an email the week of the event
- Reservations for most events will close one week prior to the event to accommodate our chefs
- The tax deduction for each event will vary. A tax receipt will be sent to you in the fall

## CANCELLATIONS

- If you cancel at least seven days before an event, you may transfer to another event OR apply your entire payment as a tax-deductible gift to the Center
- There are no refunds unless the Center changes or cancels the event
- If your plans change after making a reservation, please call the Center for the Arts at (970) 349-7487
- If you cancel less than seven days before an event, or do not attend an event, you may not transfer and your tax-deductible gift will be reduced by the costs of the food and wine that have been purchased for you
- Due to the nature of our events, we are unable to accommodate individual dietary requirements. Thank you in advance for your understanding

# CULINARY & VINTNER SIGNATURE EVENTS REGISTRATION FORM

NAME OF ATTENDEES \_\_\_\_\_

HOME MAILING ADDRESS \_\_\_\_\_ (UNTIL \_\_\_ / \_\_\_)

LOCAL MAILING ADDRESS \_\_\_\_\_ (UNTIL \_\_\_ / \_\_\_)

HOME PH (\_\_\_\_) \_\_\_\_\_ (UNTIL \_\_\_ / \_\_\_) LOCAL PH (Imperative!) (\_\_\_\_) \_\_\_\_\_ (UNTIL \_\_\_ / \_\_\_)

E-MAIL ADDRESS (Imperative!) \_\_\_\_\_

PLEASE SIGN US UP FOR THE FOLLOWING ITINERARIES

## TOUR DE FORKS

**JUN 22** PRODIGAL OPENING CELEBRATION ■ 6:00 p.m. .... \$225 X \_\_\_\_\_ = \$ \_\_\_\_\_

**JUN 24** WITH A KNIFE & A CORK ■ 6:00 p.m. .... \$500 X \_\_\_\_\_ = \$ \_\_\_\_\_

**JUN 29** HOME ON THE RANGE ■ 6:00 p.m. .... \$200 X \_\_\_\_\_ = \$ \_\_\_\_\_

**JUL 5** HOE DOWN IN THE HAY MEADOW ■ VIP Dinner & Concert 5:00 p.m. .... \$225 X \_\_\_\_\_ = \$ \_\_\_\_\_

& TRAVIS MEADOWS CONCERT ■ 7:00 p.m. General Admission ..... \$20 X \_\_\_\_\_ = \$ \_\_\_\_\_

**JUL 10** THEATRICAL EVENING OF FOOD & FLAIR ■ 6:00 p.m. .... \$200 X \_\_\_\_\_ = \$ \_\_\_\_\_

**JUL 13** LUNCHEON AMONG THE ASPENS ■ Hike 9:00 a.m. Lunch 12:00 p.m. ... \$100 X \_\_\_\_\_ = \$ \_\_\_\_\_

**AUG 2** SINGER-SONGWRITER EVENING SOCIAL ■ 5:00 p.m. .... \$175 X \_\_\_\_\_ = \$ \_\_\_\_\_

**AUG 7** FUN-LOVING & FARM RAISED PROGRESSIVE ■ 5:00 p.m. .... \$200 X \_\_\_\_\_ = \$ \_\_\_\_\_

**AUG 12** FORE-AY INTO FILM ■ 5:30 p.m. .... \$225 X \_\_\_\_\_ = \$ \_\_\_\_\_

**AUG 19** NEW ORLEANS JAZZ BRUNCH ■ 10:00 a.m. .... \$200 X \_\_\_\_\_ = \$ \_\_\_\_\_

**AUG 25 CATCH OF THE DAY** ■ 5:30 p.m. .... \$200 X \_\_\_\_\_ = \$ \_\_\_\_\_  
**SEP 8 THE GRAND FINALE** ■ 6:00 p.m. .... \$200 X \_\_\_\_\_ = \$ \_\_\_\_\_

**CRESTED BUTTE WINE & FOOD FESTIVAL**

**JUL 25 WINE & DINE LOCATORE'S LUNCHEON** ■ 11:00 a.m. .... \$120 X \_\_\_\_\_ = \$ \_\_\_\_\_  
**JUL 26 WINE & DINE TASTES OF SPAIN** ■ 11:00 a.m. .... \$120 X \_\_\_\_\_ = \$ \_\_\_\_\_  
**JUL 26 WINEMAKER DINNER RISK TAKING WINES & VENTURESOME CUISINE** ■ 6:00 p.m. .... \$750 X \_\_\_\_\_ = \$ \_\_\_\_\_  
**JUL 27 VIP FOUNDER'S BRUNCH** ■ 8:00 a.m. Free to Patron & Connoisseur Pass holders \_\_\_\_\_ X \_\_\_\_\_  
**JUL 27 WINEMAKER DINNER EPICUREAN'S DELIGHT** ■ 6:00 p.m. .... \$300 X \_\_\_\_\_ = \$ \_\_\_\_\_  
**JUL 29 BURSTING WITH BUBBLES BRUNCH** ■ 10:00 a.m. .... \$150 X \_\_\_\_\_ = \$ \_\_\_\_\_

*To make reservations for all other Wine & Food Festival events such as seminars, hikes and the Grand Tasting, visit [www.cbwinelandfood.com](http://www.cbwinelandfood.com).*

**ARTrageous GALA**

**AUG 9 ARTrageous GALA** ■ 6:00 p.m. .... \$150 / person X \_\_\_\_\_ = \$ \_\_\_\_\_  
 \$1,300 for a table of 10 X \_\_\_\_\_ = \$ \_\_\_\_\_

**CENTER FOR THE ARTS GOLF CLASSIC**

**AUG 23 CENTER FOR THE ARTS GOLF CLASSIC** *Register online for golf, or to sponsor a golfer, at [www.cftagolfclassic.com](http://www.cftagolfclassic.com)*

I AM ENCLOSING A CHECK PAYABLE TO THE CENTER FOR THE ARTS  PLEASE BILL MY VISA, MASTERCARD, DISCOVER, AMERICAN EXPRESS  
 NAME \_\_\_\_\_ NO. \_\_\_\_\_ - \_\_\_\_\_ - \_\_\_\_\_ EXP. DATE \_\_\_\_\_ / \_\_\_\_\_  
 Reservations for *Culinary & Vintner Signature Events* may be made online at [www.crestedbuttearts.org](http://www.crestedbuttearts.org); or by scanning and emailing this form with credit card information to [info@crestedbuttearts.org](mailto:info@crestedbuttearts.org); or fax this form with credit card information to Center for the Arts to (970) 349-5626; or by mailing this form with check or credit card information to P.O. Box 1819, Crested Butte, CO 81224.

**THANK YOU!**



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ARCHITECTURE



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*~ a happy client ~*

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215 Elk Avenue

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RedLadyRealty.com

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photo by Nathan Bilow



Sat  
SEP  
8



photo by Nathan Bilow

# The Grand Finale

*Destination*  
Prospect

*Arrival Time*  
6:00 p.m.

*Excursion*  
Maximum  
30

*Toll*  
\$200

*Tour Guides*  
Geri & Bob Orlinski

photo by Nathan Bilow



Chef David Wooding

IN THIS GRAND FINALE, give a regal toast to a summer well spent with a reunion of Tour de Forks favorite Chefs David Wooding of Soupçon Bistro and visiting Chef Dana Rodriguez of Work & Class in Denver. Let's end this season with a bang!

As we begin to turn our attention towards the incoming snows of winter, the Orlinski's home is a perfect setting for the change of season. If you've ridden the Prospect lift in the winter, you've experienced the Orlinski's home on your chair ride to the top. Situated on the edge of the base of the Prospector run and neighbored by federal wetlands, a more enviable, and truly ski in ski out residence does not exist. Understandably, the best room in the house just might be the mud room off the ski run, with cubbies for all the children and grandchildren. Once inside, however, the most magnificent feature of the house prevails — the immense cathedral ceilings and mirrored church-like floor to ceiling windows to take in every inch of Crested Butte Mountain, the East River Valley and White Mountain. Aside from the stunning and truly uniquely fluted stone fireplace, the chef's kitchen stands out as a family gathering center.

Chef David Wooding cooks on the cutting and progressive edge, gaining a reputation for elevating "normal" cuisine, recreating it to be as exciting as it is accessible. He thrives on spontaneity driven by freshness, his imagination excelling with additional French, Italian, and Nouveau American airs. David studied Culinary Arts at



*Chef Dana  
Rodriguez*



*photo by Nathan Bilow*

the Johnson County School, and previously served with Chef Michael Turner of the Classic Cup and Linda Dewar of JJ's, both in Kansas City. His experiences include Executive Chef and Chef positions at Bonez, Maxwell's, Lobar, Secret Stash, Red Room, AlpenChix and Marchitelli's. As the new Executive Chef of Soupçon Bistro, David's evocative expertise and range of talent truly shines.

Executive Chef Dana Rodriguez began her formal cooking career at Panzano, an upscale Italian restaurant in the Hotel Monaco in Denver. Under the wing of award-winning chef Jennifer Jasinski (Panzano, Bistro Vendôme, Euclid Hall Bar and Kitchen), Dana became Sous Chef at Panzano. She continued working with Jasinski for many years, going on to become a Sous Chef at Rioja and Chef de Cuisine at Bistro Vendôme. But it is perhaps Dana's roots of grinding corn down to masa for tortillas with the mother in her native Chihuahua, Mexico that speaks to Dana's excitement about cooking food that is close to the heart.

*Chef*  
Executive Chef  
David Wooding,  
Soupçon Bistro  
(Crested Butte, CO)

Executive  
Chef / Owner  
Dana Rodriguez,  
Work & Class  
(Denver, CO)



*photo by Nathan Bilow*

# CRESTED BUTTE REMODELS

By Dustin Kujawski

KITCHEN  
REMODELS

BATHROOM  
REMODELS

SMALL TO  
MEDIUM  
HOME  
PROJECTS

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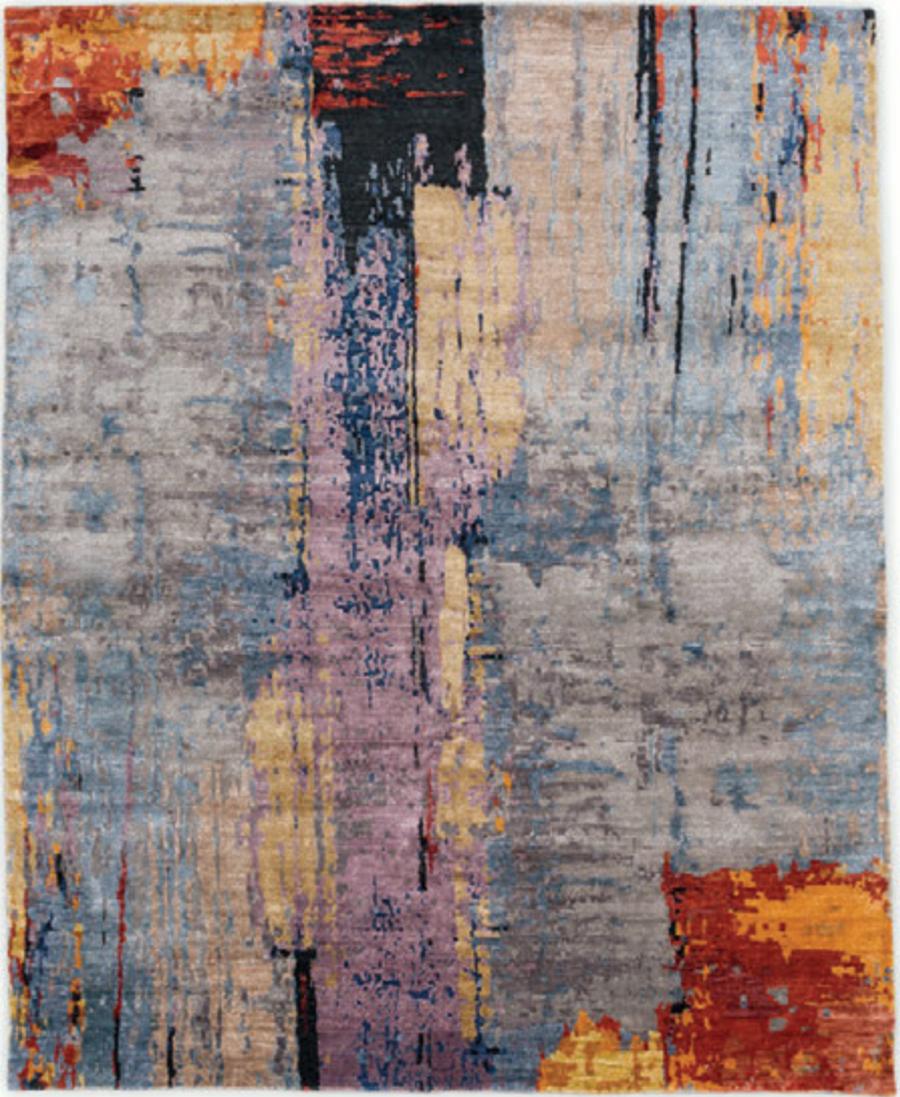
CRESTED BUTTE FILM FESTIVAL

## *Summer Soirée*

*An enchanting evening fundraising event*

*Tuesday,  
June 26*

PLEASE JOIN US FOR COCKTAILS & HEAVY APPS  
6 PM, PRIVATE HOME DOWNTOWN CB  
\$150 tickets & info at [cbfilmfest.org](http://cbfilmfest.org)



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GALLERY

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*Pull up a chair. Take a taste. Come join us.  
Life is so endlessly delicious.* Ruth Reichl

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# Event Categories

## WINE & DINE

Seated, multi-course meal featuring cuisine from one, two, or three renowned chefs and paired with wine from a featured winemaker, sommelier or wine expert.

## GUIDED TASTINGS

Fun, educational, flights and tasting seminars.

## FLIGHTS & BITES

Wine and food pairing events giving attendees opportunities to nibble small bites that serve to enhance the tasting experience.

## ADVENTURES

Outdoor excursions blended with wine and / or food tastings for the ultimate experience!

### PRESENTING SPONSORS



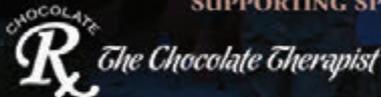
### CULINARY CHAMPION

Robert & Noel McCarter

### ASSOCIATE SPONSOR



### SUPPORTING SPONSORS



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*Elevate Your Palate!*  
A Benefit for  
Center for the Arts  
CRESTED BUTTE  
July 25-29, 2018  
wine & food festival



THE CRESTED BUTTE WINE & FOOD FESTIVAL couples world-class national, regional and local chefs with well-known and boutique wineries in an exciting and informative tasting and dining five-day extravaganza. Wine enthusiasts adventure into exquisitely prepared lunches and dinners paired with sommelier presented wines; horseback riding and foraging excursions; and tastings on the wild side from chocolate and spirits to bourbon and barbeque.

Saturday's signature Grand Tasting culminates in over 500 wines and the chance to order your favorites on the spot. Win large format, small batch and rare bottles from the unique Wine Auction. The experience is completed with live music, artful appetizers and unique vendors.

Oenophiles, connoisseurs, foodies or folks who just like food and wine — the festival has something for everyone.

# Festival Passes

## PATRON PASS

COUPLE: \$2,500

SINGLE: \$1,500 (Early Bird pricing until 7/25; Regular \$1,750)

**BENEFITS:** VIP entry to Grand Tasting; entry to Wednesday Flights & Bites: Dessert First; entry to Friday Winemaker's Dinner; entry to Friday VIP Founder's Brunch; entry to two Wine & Dine Lunch or Pairing Adventure events; entry to Sunday Bursting with Bubbles Brunch; and free entry to up to four Guided Tastings or Flights & Bites offerings.

## CONNOISSEUR PASS

SINGLE: \$700

**BENEFITS:** VIP entry to Grand Tasting; entry to Wednesday Flights & Bites: Dessert First; entry to Friday Winemaker's Dinner; entry to Friday VIP Founder's Brunch; and free entry to one Guided Tasting or Flights & Bites offering.

## TASTING PASS

SINGLE: \$175

**BENEFITS:** VIP entry to Grand Tasting; entry to Wednesday Flights & Bites: Dessert First; and one Guided Tasting or Flights & Bites offering.

## TICKETS

Singular tickets to individual events also available. Purchase both passes and tickets at [www.cbwineandfood.com](http://www.cbwineandfood.com). Reservations required for all ticket and pass holders.

## 2018 SCHEDULE OF EVENTS

### WEDNESDAY, JULY 25

- 11:00 a.m. **WINE & DINE: LOCAVORE'S LUNCHEON** A multi-course "ultra farm-to-table" lunch and exclusive tour of the most innovative farm and wine production in the Valley. With Chef Josh Niernberg (Bin 707 Foodbar), Chef Callie Koch (Tassinong) and pairings by Joe Buckel (Buckel Family Wines). At Tassinong Farms. \$120
- 3:00 p.m. **GUIDED TASTING: VAN GOGH & PINOT** Join local artist Mary Tuck for an afternoon of wine tasting and painting in the spirit of Van Gogh's "Almond Blossoms. With Sommelier Jeff Hollings. On the Center for the Arts Outdoor Stage. *Presented by the Art Studio of the Center for the Arts.* \$45
- 8:00 p.m. **FLIGHTS & BITES: DESSERT FIRST** Sample some of the finest chocolates, pastries, confections and desserts from Nutritionist and Chocolatier Julie Nygard (The Chocolate Therapist), Baker Rachel Alter (Pedals and Pastries), and Pastry Chef Danielle Riesz-Gutter (Wildflour Sweets). Paired with wines from winemaker Rick Moshin (Moshin Vineyards). \$100

### THURSDAY, JULY 26

- 10:00 a.m. **PAIRING ADVENTURE: TASTINGS AMONGST THE CASTLES** Adventure into the wilderness on this guided horseback ride through Swampy Pass Trail and enjoy an array of select wines from Winemaker James Blanchard (Blanchard Family Wines) at trail's end. \$120
- 11:00 a.m. **WINE & DINE: TASTES OF SPAIN** Take your taste buds on a culinary trip to Spain with this luncheon from Chef Kate Ladoulis (Django's) and Chef Claudette Zepeda-Wilkins (El Jardin). Featuring Spanish wines hand selected by guest Sommelier Nicholas Gabriel (Breakthru Beverage). At Django's. \$120
- 2:00 p.m. **GUIDED TASTING: CHOCOLATE & SPIRITS PAIRINGS** Chocolatier Julie Nygard (The Chocolate Therapist) and Palisade's artisanal craft distillery of a variety of spirits, Peach Street, are paired for a unique blend of flavors sure to expand your taste buds to new and delicious horizons. At The Dogwood. \$50
- 2:30 p.m. **FLIGHTS & BITES: BOURBON & BARBECUE** A timeless combination—bourbon whiskey tasting (Law's Whiskey House), paired with mouthwatering, smoked barbecue by famed Dallas Chef Kent Rathbun (Imoto). At The Depot. \$5 - \$25

- 6:00 p.m. **WINEMAKER'S DINNER: RISK TAKING WINES & VENTURESOME CUISINE** An INCREDIBLE culinary and vintner collaboration, this exclusive dinner features wines from the winemaker with a cult following, Abe Schoener (Scholium Project) and a unique menu by progressive Executive Chef David Wooding (Soupçon Bistro), and Chef Michael Marsee (Hogwood BBQ). At Soupçon Bistro. \$750
- 7:30 p.m. **GUIDED TASTING: WORDS & WINE** Sink into absorbing prose with a food-centric twist featuring best-selling authors Anne Elliott, Barbara Samuel & Michelle Major while enjoying select wines from Sommelier Judy Byron of Grand Vin — a truly novel finish to your day. At the Depot. *Presented by the Literary Arts Department of the Center for the Arts.* \$50

**FRIDAY, JULY 27**

- 8:00 a.m. **VIP FOUNDER'S BRUNCH** Invitation-only breakfast. Rub elbows with festival Chefs, Winemakers and Sommeliers over a sumptuous breakfast buffet with all the local trimmings from Chef Dana Zobs and Chef Stacey VanAernem (Crested Butte's Personal Chefs), handcrafted Zyr cocktails and a selection of wines, teas and coffee. At the home of Jeff Hermanson. Free to Patron and Connoisseur Pass holders
- 9:30 a.m. **PAIRING ADVENTURE: A FORAGER'S AMUSE BOUCHE** Learn to craft wild artisanal appetizers using locally foraged flowers and plants. Led by naturalist Briana Wiles (Rooted Apothecary). Amuse provided by Briana in conjunction with guest culinary talent T.J. Curry (Soupçon Bistro). Wines provided by Steele and presented by Kamlin Fasano. *In partnership with the Crested Butte Wildflower Festival.* \$120
- 12:30 p.m. **FLIGHTS & BITES: ZAKUSKI & CAVIAR** Inspired by the Russian culinary tradition, Chef Ivan Giani (Boxer Corporation) prepares lavish small bites and caviar dishes to perfectly complement the featured beverage in all Zakuski offerings — vodka. *In partnership with Zyr Vodka.* At the Nordic Inn. \$100
- 2:00 p.m. **GUIDED TASTING: SAKE** Learn about the fermented rice wine gaining unprecedented popularity, and come away with a deeper appreciation for the ancient drink. Led by a resident sake expert from Pioneer Wines. \$50
- 3:30 p.m. **GUIDED TASTING: CIGARS & WINE** Explore the world of tobacco and grape pairings in this seminar led by Copper Cane Wine and Provisions. On Center for the Arts Outdoor Stage. \$50
- 6:00 p.m. **WINEMAKER'S DINNER: EPICUREAN'S DELIGHT** A once-in-a-lifetime gastronomical voyage led by a trio of award-winning chefs: Chef Brother Luck (Four by Brother Luck), Chef Tim Egelhoff (Tim Egelhoff Chef Services), and Chef Rose Reyes (Montanya). A meal sure to linger in memory for years to come. Featuring Relic Wines at a private home. \$300

**SATURDAY, JULY 28**

- 10:30 a.m. **ADVENTURE: SUNFLOWERS & SOULFOOD** Join the Crested Butte Wildflower Festival in a strolling tour of Crested Butte's finest local gardens and award-winning flowerbeds ending with a scrumptious lunch at Southern food hotspot, Slogars. Pairings provided by Wine Expert Jennifer Burke (Duckhorn). \$120
- 11:00 a.m. **GUIDED TASTING: COOKING WITH WINE!** Taste fine wines selected by Master Sommelier Sean Razez, before enjoying them artfully incorporated in a dish prepared by Chef David Wilkins (The Divvy). At The Divvy in Mt. Crested Butte. \$50
- 2:00 p.m. **VIP GRAND TASTING ADMISSION** Get in before the crowds! \$125
- 3:00 p.m. **GRAND TASTING GENERAL ADMISSION** Sip, swirl, and saunter your way through over 500 national and international wines. Win large format, small batch, and hard to find bottles at the wine auction table. Enjoy live music and shop offerings from unique vendors. At the Big Mine Ice Arena. Early bird admission \$70 available through May 15. Regular Admission \$80

**SUNDAY, JULY 29**

- 10:00 a.m. **BURSTING WITH BUBBLES BRUNCH** Featuring an assortment of breakfast favorites from Chef Dana Zobs and Chef Stacey VanAernem (Crested Butte's Personal Chefs) and beverage selections from Sommelier Darin Thorn, this fun filled close to the festival will leave just the right taste in your mouth. At a private home. \$150
- 12:30 p.m. **PAIRING ADVENTURE: WINE, DINE & FLOAT FOR THE ARTS** For those with adventurous tastes, this excursion mingles river excitement with wine and food tasting. Drift along the lower Gunnison River while drinking-in wildlife sightings, and stunning views before arriving at spectacular Moncrief Ranch to enjoy a late lunch and wines by Colorado-based Black Arts Cellars. \$120

\*Events subject to change without notice.

With Winemaker Joe Buckel of Buckel Family Wines



photo by Nathani Bilow

## Locavore's Luncheon

*Destination*  
Tassinong Farms  
(Crested Butte  
South, CO)

*Arrival Time*  
11:00 a.m.

*Excursion*  
*Maximum*  
30

*Price*  
\$120

*Winemaker*  
Joe Buckel,  
Buckel  
Family Wines  
(Crested Butte  
South, CO)

### The chefs

The Chef and Owner of Grand Junction's Bin 707 Foodbar and Taco Party, Josh Niernberg has long been at the forefront of the local, farm-to-table movement. A trained Sommelier, Niernberg has been recognized as a



*Chef Josh Niernberg*

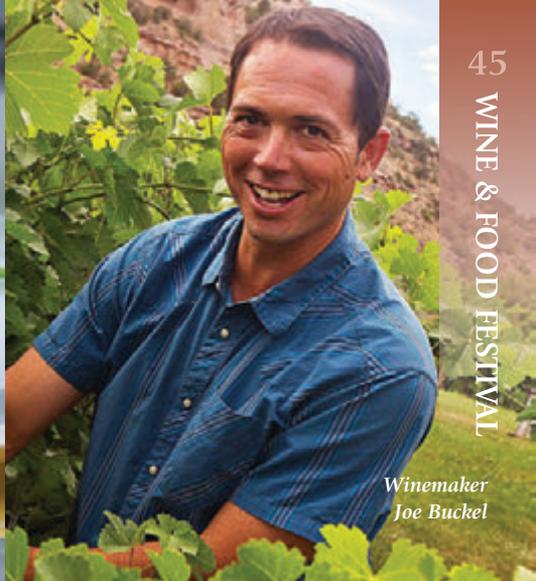
leader in the state as the first western Colorado chef to make the 2018 FIVE list — a group of five chefs who represent the staples of Colorado dining. With Bin 707 Foodbar, Niernberg had the idea to combine art, business and engineering to create a restaurant like no other — a think tank for food applied to industrial design

where Niernberg drives the development, prototyping, production and marketing.

Callie Koch, Head Chef of Tassinong Farms, Food and Wine, began her career with an early interest in the mysterious beauty of sourdough bread making. A stint in Europe allowed her to discover "truly good quality bread," and ignited in her a passion to make it, along with other simple, wholesome classics. Without formal schooling, Callie developed skills in the world of baking, fermentation, and cooking — approaching the arts through diligent self-study and opportunities to learn from other bakers and chefs. Before she joined the Tassinong team, she founded Ingrained Bakery, a small Northern Colorado bakery with a cult following that specialized in artisan sourdough breads, pastries and handmade butter.



photo by Nathan Bilow

Winemaker  
Joe Buckel

### *The winery*

Joe Buckel, Co-Founder and Winemaker for Buckel Family Wines has a talent for creating reputable wines that have garnered 90+ point ratings from *Wine Enthusiast*. Highly passionate about each step in the process of wine making — from walking the vineyards, harvesting grapes, and fermenting wine to barreling, racking, and bottling — Joe's wines have a complex, Old World style to them. With a palate schooled from an early age in his father's cellar, replete with legendary wines from Europe and California, Joe has worked as enologist at Flowers Vineyard and Winery and BR Cohn Winery, as well as Winemaker at Sutcliffe Vineyards.

### *The destination*

With sustainability at the center of their efforts, Tassinong is a farm-to-table gem in the heart of Crested Butte South and this luncheon offers the rare opportunity to tour their unique garden facilities. Their modern and intimate restaurant, The Food and Wine Shop, is as elegant as it is inviting — wood paneling, long slatted tables, modern decor and large windows make for just the right combination of hip and cozy. Using only produce grown onsite in repurposed ocean shipping containers, and baking all breads and pastries in-house, Tassinong serves nothing but "ultra-fresh" food, along with wine from nearby Buckel Family Wines — it doesn't get any more local! A wine bar with self-serve wine machines, salads, small plates, cheese and charcuterie boards, and baked goods reflect Chef Callie's meditation on simple, high-quality ingredients.

Head Chef  
Callie Koch

### *Chefs*

Head Chef  
Callie Koch  
Tassinong Farms,  
Food and Wine  
(Crested Butte  
South, CO)

Chef / Owner  
Josh Niernberg,  
Bin 707 Foodbar,  
Taco Party  
(Grand Junction,  
CO)

Dynamic luncheon featuring a duo of female Chefs



The  
JUL  
26

Wine & Dine

photo by Nathan Bilou

## Tastes of Spain

Destination  
Django's

Arrival Time  
11:00 a.m.

Excursion  
Maximum  
35

Price  
\$120

Sommelier  
Nick Gabriel,  
Breakthru Beverage  
(Glenwood Springs,  
CO)

### The chefs

Kate Ladoulis is the Executive Chef and Owner of Django's Kitchen in Crested Butte. She graduated top of her class at the French Culinary Institute of New York, additionally trained at the International Chocolate



Chef Kate Ladoulis

Academy, was invited to host a dinner at the prestigious James Beard House, and became a featured chef on the Celebrity Chef Tour. She thrives on setting the trends, exploring new flavors, textures and formats with all of the exciting developments in food chemistry and technique. Her philosophy is to keep her food fresh, her menu evolving and the dining adventurous. Django's Kitchen is a culmination of Kate's attention to detail and has been recognized as innovative, exceptional and unforgettable.

Hailing from the Baja peninsula, Claudette is a recognizable face in the San Diego culinary scene both for her extensive career and as a competitor on two seasons of Bravo's "Top Chef." She worked with famed Chef Javier Plascencia and James Beard Winner Chef Gavin Kaysen at El Bizcocho before becoming Executive Chef of the new "regional Mexican" restaurant El Jardin in San Diego.

With only 20% of all American chefs being women, this luncheon is an exceptional opportunity to witness the synergy of such a rare combination — two female executive chefs at the top of their game creating together.



photo courtesy Django's



photo courtesy Django's



photo by Nathan Bilow

## The sommelier

Nick discovered his passion for wine right here in the Gunnison Valley as a bartender for the Brick Cellar shortly after graduating from Western State College University. Wanting to further his career in the Gunnison Valley, Nick joined Classic Wines covering Gunnison, Crested Butte and the Roaring Fork Valley. Shortly thereafter Nick was presented with his dream job working for Breakthru Beverage, covering their fine wine portfolio as an Account Development Specialist for the Western Slope. Nick passed the Certified Exam with The Court of Masters Sommelier program in May 2014. He loves exploring all wines of the world but his favorites are French, Italian, Napa and Willamette Valley.

## The destination

Kate and Chris Ladoulis' collaborative endeavor — Django's — is Crested Butte's hub for food innovation with creative seasonal small plates that encourage diners to share and explore. Chic and sleek, the dining room is a vessel for their adventurous, Southern Europe inspired menu and eclectic wine list. They've been named "Best Food" and "Top 100 Restaurants Fit for Foodies in the U.S." by OpenTable and written up with numerous accolades from *Wine & Spirits Magazine*, *5280*, *Outside Magazine*, *Zagat*, *Chicago Tribune*, *Colorado Homes & Lifestyles* and *Dallas Morning News* among others. Not normally open for lunch, this is a coveted opportunity to sneak in and have the progressive ambiance all to yourself.



*Chef Claudette  
Zepeda Wilkins*

## *Chefs*

Executive Chef  
Claudette  
Zepeda Wilkins,  
El Jardín  
(San Diego, CA)

Executive Chef /  
Owner  
Kate Ladoulis,  
Django's Kitchen  
(Crested Butte, CO)

## With Winemaker Abe Schoener of The Scholium Project



Winemaker  
Abe Schoener

The  
JUL  
26

Winemaker Dinner

# Risk Taking Wines &

Destination  
Soupçon Bistro

Arrival Time  
6:00 p.m.

Excursion  
Maximum  
30

Price  
\$750

Winemaker  
Abe Schoener,  
The Scholium Project  
(Los Angeles, CA)

## Chefs

Executive Chef  
David Wooding,  
Soupçon Bistro  
(Crested Butte, CO)

Chef / Proprietor  
Michael Marsee,  
Hogwood BBQ  
(Crested Butte, CO)

## The chefs

Chef David Wooding likes to cook on the cutting and progressive edge. He has gained a reputation in Crested Butte for elevating "normal" cuisine, recreating it to be as exciting as it is accessible. He thrives on spontaneity driven by freshness, his imagination excelling as his



Chef David Wooding



Chef Michael Marsee

dishes take on additional French, Italian, and Nouveau American airs. David attended the Johnson County School where he studied Culinary Arts. He served with Chef Michael Turner of the Classic Cup and Linda Dewar of JJ's, both in Kansas City. David's experience includes Chef and Executive Chef positions at Bonez, Maxwell's, Lobar, Secret Stash, Red Room, AlpenChix and Marchitelli's. As the new Executive Chef of Soupçon Bistro, David's evocative expertise and range of talent truly shines.

Michael Marsee was formally trained at the New England Culinary Institute in Vermont, recently utilizing his skills traveling the world as the private chef for a prominent family based in Dubai. His style is decidedly contemporary, inspired by the international flavor profiles he's picked up from living and traveling abroad. His dishes flaunt layers of textures and flavors for a vibrant dining experience. Michael's prowess emerges from the wide

photo courtesy  
Soupçon Bistro





photo by Nathan Bilow

## Venturesome Cuisine

range of experiences he's led as a chef — from rustic open fire cooking on cattle drives, to precision modern techniques for more elegant gatherings.

### *The winemaker*

Abe Schoener has a near mythic status in the wine world, being called a “cult hero” and a “fearless, risk loving wine maker” by Robert Draper of the *New York Times Magazine*. Schoener garnered the praise and a global following for his complex, unorthodox wines, at the center of which is Schoener's unyielding drive to experiment with the outer boundaries of wine making.

A former philosophy professor at St John's College in Maryland, he took a sabbatical to work at Stag's Leap in Napa in 1998, and eventually gave up the day job. He made his first wine to sell in 2000 and has since been pushing the wine-label, so to speak, with his winery The Scholium Project. In a departure of traditional methods, Scholium uses only fruit from the small vineyards of individual farmers, which offer locations or farming practices that cannot be duplicated. For this reason, each wine produced is a single-vineyard bottle, and bears the name of its vineyard.

In 2012, Abe was a semi-finalist for the James Beard award for Outstanding Wine & Spirits Professional, and his wines are on the lists of some of the world's best restaurants, including Momofuku and The French Laundry.

### *The destination*

Soupçon is an enchanting small-space French & American bistro, highly regarded for its intimacy and reputation for presenting some of *the* best dishes in Crested Butte. Tucked away in an alley off Elk Avenue, the historic building is the former home of pioneering family, the Kochevars. Just 18 when he emigrated from Yugoslavia in 1916, Jake Kochevar worked in the coalmines and married local gal, Caroline. Nine children later and in need of more space, the family built the original log dwelling. Today the multi-light double-hung windows are representative of that era, when the Big Mine churned out as much as 11,000 tons of coal a week. The building has retained its charm and the intimacy of dining in this environment, along with the care of service, is unmatched.

the  
**critics**  
have **spoken**

WINE ENTHUSIAST  
**100 POINTS**

SAN FRANCISCO  
WORLD SPIRITS COMPETITION  
**DOUBLE GOLD**

PAUL PAGUET'S  
SPIRIT JOURNAL  
**★★★★★**

**ZYR**

ULTRA SMOOTH  
RUSSIAN  
VODKA



IMPORTED

40% Alc./Vol. (80 Proof) 750ml

nonGMO • no sugars • glutenfree



photo by Nathan Bilow



photo by Nathan Bilow

Fri  
JUL  
27

# VIP Founder's Brunch

THIS EXCLUSIVE INVITATION-ONLY BREAKFAST is free to any of our Patron or Connoisseur Pass holders and reason alone to invest in one of these all access passes. Rub elbows with the festival's celebrity Chefs, Winemakers and Sommeliers over a sumptuous breakfast buffet with all the local trimmings from Chefs Dana Zobs and Stacey VanAernem of Crested Butte's Personal Chefs. The fortunate affair is additionally paired with handcrafted and fresh Zyr vodka breakfast cocktails and a selection of wines, teas and coffee. Held at a private home, this elegant and inviting brunch is a further opportunity to witness the design and architecture of one of the valley's residences.



Chefs Dana Zobs and Stacey VanAernem of Crested Butte's Personal Chefs have gained a premier reputation and obsessive following due largely to their masterful ability to source and use seasonal, local and organic ingredients to create simple, honest and delicious dishes. They excel at handcrafted artisan foods such as homemade cheeses, bread and pastries, yogurt, and salt cured meat and fish. Dana's 24-plus years in the food industry include an Associate Degree from the Culinary Institute of America in Napa Valley, managing Lil's for seven years, serving as chef for Whole Foods, and developing and tasting recipes for Williams Sonoma. Stacey has dedicated her life to food made from scratch and utilizing the local bounty. Her influences arise from her experience as a pastry chef as well as from her travels around the world, incorporating ingredients and flavors with international techniques.

*Destination*  
Crested Butte

*Arrival Time*  
8:00 a.m.

*Price*  
Free to Patron  
& Connoisseur  
Pass Holders

*Host*  
Jeff Hermanson

*Chefs*  
Chef / Owner  
Dana Zobs &  
Chef / Owner  
Stacey VanAernem,  
Crested Butte's  
Personal Chefs  
(Crested Butte, CO)



Chef  
Brother  
Luck

Fri  
JUL  
27

Winemaker Dinner



photo by Nathan Bilow

## Epicurean's Delight

*Destination*

The Bench

*Arrival Time*

6:00 p.m.

*Excursion*

*Maximum*

80

*Price*

\$300

*Hosts*

Theresa & Ian  
Schaul

*Wine Expert*

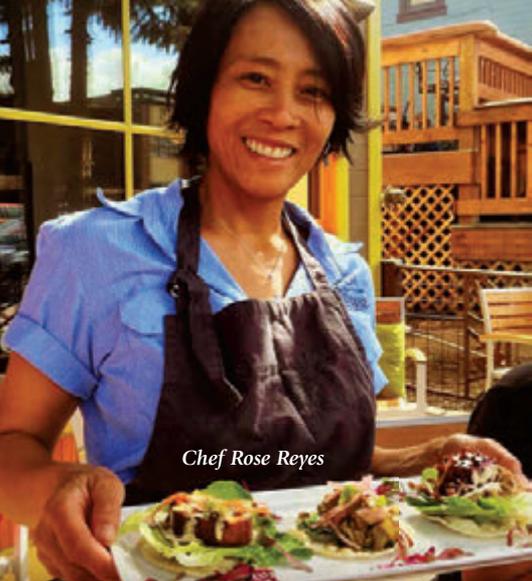
Annette  
Summersett,  
Relic Wines  
(Napa Valley, CA)

### The chefs

Most recognizable from his participation on Food Network's "Beat Bobby Flay," "Chopped," and Bravo's "Top Chef," Brother Luck has worked in fine dining kitchens around the world, including the Takitei and Kinjhoru Ryokans located in Kanazawa, Japan. Brother became a Certified Executive Chef and opened Four by Brother Luck in Colorado Springs. He has been awarded "Most Cutting Edge Restaurant" by *The Gazette* and "Best Local Chef" by the *Colorado Springs Independent*.

Formally trained at the distinguished Cook Street School of Culinary Art in Denver, Chef Rose Reyes integrates a dedication to freshness inspired by her mother into her Nouvelle Cuisine dishes that sparkle with an Asian Fusion twist. Her modern interpretations of wine country gastronomy reference classical French and Italian while assimilating the roots of her ethnic influences and drawing on a range of aesthetic and sensual experiences of eating — the visual and textural, ingeniously followed by a surprising and delightful explosion of tastes.

Private Chef Tim Egelhoff marries the artisanal world of classic European foundations with his Colorado inspired cuisine. Chef Tim completed stagiaires with Masa's in San Francisco, the Coyote Cafe in Santa Fe, and Tommy Tsunamis in Denver. He's journeyed to Europe, served as the Sous Chef at Crème Caramel in Monterey, experimented his way through the restaurants of San Francisco and Napa Valley. He served as owner and Chef of the Timberline Restaurant for 21 years. He was also Executive Chef at Maxwell's Steakhouse and 9380 Prime before turning his full attention to his private Chef endeavors.



*Chef Rose Reyes*



*Annette Summersett*

### *The wine expert*

Relic Wine Cellars specializes in small batch, artisan crafted wines. Deeply inspired by history and tradition, Relic takes great pride in the crafting of their wines and also in the distinct Sonoma Coast and Napa Valley vineyard sites from which they source their fruit.

Annette Summersett can be called the face of Relic — serving as the Sales, Marketing and Brand Ambassador for the winery. For the past seven years she has worked closely with owner and winemaker, Michael Hirby, and his wife and co-owner, Schatzi Throckmorton, to bring the story of Relic to the world.

### *The destination*

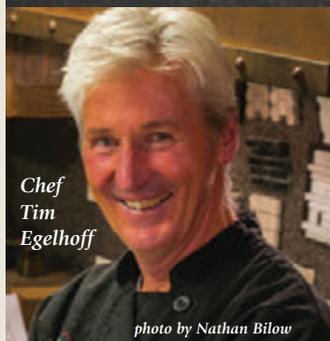
Theresa and Ian Schaul's home on The Bench occupies 35 tranquil acres, bursting with wildflowers and broad northern views of the surrounding mountains. The luxury home exudes warmth, quality and distinction with a lofty great room and ample windows to soak in the breathtaking views. The well-appointed dining area opens on to a stone walk-out terrace leading to a built-in fire pit, outdoor kitchen and tranquil eating space. Move from the dining room to the sunroom with east-facing views, or into the full-featured kitchen with reclaimed antique hewn beams. It will all be a heavenly place to experience these three accomplished chefs having their dishes paired with California's Relic Wine Cellars for an evening of pure culinary and vintner indulgence.

### *Chefs*

Executive Chef /  
Owner Brother  
Luck, Four by  
Brother Luck  
(Colorado  
Springs, CO);

Chef Tim Egelhoff,  
Tim Egelhoff  
Chef Services  
& Catering  
(Crested Butte, CO);

Chef Rose Reyes,  
Montanya Distillers  
(Crested Butte, CO)



*Chef  
Tim  
Egelhoff*

*photo by Nathan Bilow*

photo by  
Nathan  
BilowSommelier  
Darin ThornSun  
JUL  
29

photo by Nathan Bilow

## Bursting with Bubbles Brunch

### Destination

The Old  
Rozman Ranch

### Arrival Time

10:00 a.m.

### Excursion

Maximum

80

### Price

\$150

### Host

Johnny  
Johnson

### Sommelier

Darin Thorn  
(Crested Butte, CO)

### The chefs

Chefs Dana Zobs and Stacey VanAernem of Crested Butte's Personal Chefs have gained a premier reputation and obsessive following due largely to their masterful ability to source and use seasonal, local and organic ingredients to create simple, honest and delicious dishes. They excel at handcrafted artisan foods such as homemade cheeses, bread and pastries, yogurt, and salt cured meat and fish. Dana's 24-plus years in the food industry include an Associate Degree from the Culinary Institute of America in Napa Valley, managing Lil's for seven years, serving as chef for Whole Foods, and developing and tasting recipes for Williams Sonoma. Stacey has dedicated her life to food made from scratch and utilizing the local bounty. Her influences arise from her experience as a pastry chef as well as from her travels around the world, incorporating ingredients and flavors with international techniques.

### The sommelier

Darin Thorn is a sommelier with over 25 years experience in the food and wine industry, 20 of them right here in Crested Butte and the Gunnison Valley. He got his start in the kitchens of old heyday-haunts such as The Artichoke and The Trough, even working the very first lunch at Garlic Mike's. In 1997 Darin was offered a sommelier position for the region with Republic National Distributing Company. During the subsequent decades, he has delighted in educating people on the beauty and complexity of wine as he trains restaurant staff, leads wine dinners, and keeps a keen eye on new currents in the wine



photo by Nathan Bilow

industry. As his palate has deepened, he's come to regard Italian, French and Californian wines among his favorites, and relishes the opportunity to visit these regions and expand his working knowledge of their vintages. An active participant in the Crested Butte Wine & Food Festival, Darin brings warmth and charm to the table, and quickly puts people at ease in teaching about new wines.

### *The destination*

There are few homes as well known as the old Rozman Ranch. Homesteaded in the late 1800's, the original log structure was sided in 1910, and throughout its life has been surrounded by corrals and open pastures for the ranch's cattle, sheep and horses. Today, little has changed as the cozy structure has been restored to maintain its intimate warm and historic nature. Details such as the intricate Victorian trim, original doors and hardware of the era remain intact, while spindles from the front porch have been artfully incorporated into stairway banisters. From its perch looking down at Crested Butte, the property's only neighbors are the old guard of Red Lady, Mt. Crested Butte and Whetstone. The Crested Butte Land Trust permanently preserves the surrounding 150 acres of pastureland, ensuring the tranquil property will forever retain its pastoral ambiance. Step back into a simpler time and revel in the agrarian past of Crested Butte through this quaint historic home. Guests enjoy this beautiful Sunday morning brunch, and final celebration of the Crested Butte Wine & Food Festival, just as it should be — al fresco — to capitalize on the bounty of sunshine, open space and wildflowers.



Chef Dana Zobs



Chef Stacey Vanaernem

*Chefs*  
 Chef / Owner  
 Dana Zobs &  
 Chef / Owner  
 Stacey VanAernem,  
 Crested Butte's  
 Personal Chefs  
 (Crested Butte, CO)

An immersive & interactive art experience

The  
AUG  
9

photo by Lydia Stern

photo by  
Nathan  
Bilow

# The 2nd Annual ARTrageous Gala

## Destination

The Lodge at  
Mountaineer  
Square Ballroom

## Arrival Time

6:00 p.m.

## Toll

\$150 / person  
\$1,300 for a  
table of 10

THE CENTER FOR THE ARTS IS THE HUB in Crested Butte for art in all of its diversity of expression. The ARTrageous Gala is the perfect capsule to hold this colorful range of manifestations. Highlighting the intersections of visual, performance and culinary arts, the ARTrageous Gala is an immersive, interactive experience with the art that inspires us.

## Artist exhibitions & demonstrations

Here, artists of multiple mediums convene, conducting live demonstrations to explore the electrifying junctures between them. Imagine watching the silversmith and the chef similarly use the element of fire to sculpt their



photo by Nathan Bilow



photo by Nathan Bilow



*MUSIC*  
Ryan Dart

creations. Imagine being able to sample the chef's concoctions, served on a platter made by a potter, exhibiting her skills at wheel throwing just on the deck outside. Imagine being able to bid on the silversmith's ring, the potter's platter, a private party thrown by the chef. A host of painters, sculptors, dancers, musicians and bakers oscillate throughout, like a sky of revolving constellations. Take advantage to interact with the artists themselves, learn about their muses and materials, rub elbows with creativity, and find a piece of your own.

### *Live & silent auction*

Embrace the extraordinary ability to bid on items created in front of your eyes by the artists at the ARTrageous Gala, or other pieces of original art from a dozen other creatives. The live auction will feature a treasure trove of absolutely unique items truly not found anywhere else such as exclusive fishing opportunities on private waters, a rare vintage bottle of wine from a personal cellar, or travel to exotic locations to stay in private luxury residences. These are pieces that money couldn't buy — until now. Visit the Gala's Auction website at [www.ARTrageous.cbo.io](http://www.ARTrageous.cbo.io) for a sneak peek of the items you could win!

### *Dinner & dancing*

After an elegant, multi-course dinner, head to the dance floor to finish off the evening with live music and a bit of boogie. Embodying the theme of immersive and interactive — singer-songwriter, guitarist, harmonica player, farmer and visual artist Ryan Dart comes with a bevy of fellow musicians so you can kick up your heels properly. A native of Colorado, once a musician's road manager, a former habitant of Booneville, Arkansas between the Ozark and Ouachita Mountains, and now the owner of an organic vegetable and fruit farm in Berthoud, Colorado, Ryan's music is inspired by the difficult work of tilling the soil, the struggles of life on the road, and the many challenges we all face in this modern world. His is a matchless blend of mountain wisdom with hard times Southern grit, oscillating between country and rock with influences from Bob Dylan to Chris Robinson and a playlist that heralds from the countryside.

No other event brings you the crème de la crème of the local cultural arts scene in one elegant evening.

Play at the New & Improved Center for the Arts Golf Classic

The  
AUG  
23



photo by Nathan Bilow

# Center for the Arts Golf Classic

PRESENTING  
SPONSOR



THE CLUB AT  
Crested Butte

*Destination*  
The Club at  
Crested Butte

*Arrival Time*  
Tee Time:  
10:00 a.m.

Awards Party:  
3:00 p.m. – 4:00 p.m.

*Golfer  
Maximum*  
48

## Be a golfer

Spend a day on the links at the new and improved Center for the Arts Golf Classic! Twelve lucky teams of four have the opportunity to play all 18 holes at the stunningly picturesque Robert Trent Jones Jr. Championship Course at The Club at Crested Butte.

Following a “Four-Person Team Scramble” format, each player on the team hits a ball from the tee box, then the whole team plays from the best of the initial four balls. Tee, drive, putt and repeat until all 18 holes are complete. Put together your perfect strategic dream team — who has the best long shot? The best mid-range shot? Is the greatest putter? You’ll be greeted in the morning with a Golfer Welcome Package full of premier golfing gifts, and be able to indulge in delicious lunch dishes and cocktails provided at stations strategically located throughout the course. Golfers traveling to the tournament also have access to \$30 club rentals for the day and showers before the Awards Ceremony, if desired.

After your team has finished playing all 18 holes, head back to the clubhouse for the Awards Party brimming with cocktails, appetizers and live music. Did your dream team win the best team score? Raise the most money? Did you make the longest shot? Fun prizes and awards given for a host of accomplishments.

How do you participate? Each team is required to raise \$6,000 in sponsorships and personal donations from your friends and family, although you can always go for the gold and raise even more in support of the Center for the Arts!



photo by Nathan Bilow



photo by Nathan Bilow



photo by Nathan Bilow

## Be a sponsor!

Don't know how to golf but love a good party and the fundraising cause of the Center for the Arts? Find yourself a team to sponsor! Don't know a golfer to sponsor? No problem! Get in touch with us and we'll partner you up with one. Sponsors of at least \$200 are invited to the Awards Party to celebrate everyone's success.

To register for golf, or to sponsor a team, visit [www.cftagolfclassic.com](http://www.cftagolfclassic.com) and follow the links to the registration form.

*Toll*  
Minimum \$6,000  
per four person  
team, raised in  
personal donations  
or sponsorships



photo by Nathan Bilow



Center for the Arts  
building in the heARTS of Crested Butte

# Imagine

new opportunities to  
savor the culinary arts.  
The essential ingredient  
is your gift.



**GIVE NOW to help complete your new building!**

Contact Jenny Birnie, Executive Director

970.349.7487 | [jenny@crestedbuttearts.org](mailto:jenny@crestedbuttearts.org)





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At 5280, our pride for this state goes hand-in-hand with a deep commitment to our community. That's why we're proud to support incredible food and wine events like Crested Butte Wine Festival. The Festival benefits The Center for the Arts, which offers engaging opportunities and educational experiences to enrich and expand the life of our community.

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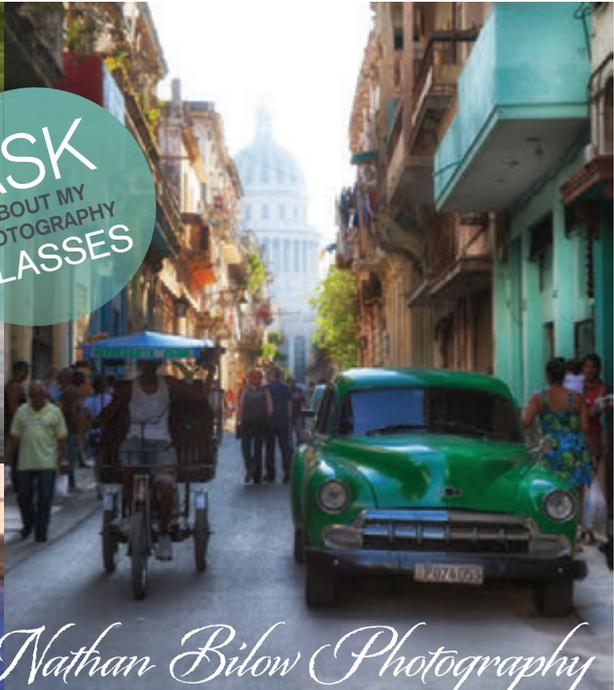
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