Opera Feasts 2018-19 – Season 11

Opera Feasts are a major fundraising program of the Arizona Opera League of Tucson. We are in our eleventh year of the program. Opera Feasts are multicourse gourmet meals served in private homes that are themed to the operas presented by Arizona Opera. They cost $125 per person, of which $75 is tax deductible if you itemize. The hosts donate all of the costs of the Feasts so that Arizona Opera gets 100% of the money raised.

This year, we have six Opera Feasts, including one in Green Valley. The creative Feast menus are set out in this packet, with the number of seats available, and the date and time. You will be sent the directions by email to the Opera Feast a few days before the event. You should keep track of the dates of the Feasts you have chosen on your calendar. We do not notify you upon receiving your order unless a Feast is already sold out. We then give you the choice of being on a waiting list, switching to another Feast, making a full charitable donation, or receiving a refund.

Opera Feasts are great fun and you get to meet old friends and new in a setting where you can talk about opera (or not) over good food and drink. Bon appétit. For questions, email jeansaralee@msn.com or call 520-529-4961. Jean Cooper, Chair, Opera Feasts 2018-19

**MARIA DE BUENOS AIRES OPERA FEAST**
Saturday, September 29, 2018, 10 seats, 6 pm

**CHARLIE PARKER’S YARDBIRD OPERA FEAST**
Saturday, November 10, 2018, 14 seats, 6 pm

**LA TRAVIATA OPERA FEAST**
Saturday, January 29, 2019, 12 seats, 5 pm

**SILENT NIGHT OPERA FEAST**
Saturday, March 2, 2019, 12 seats, 6 pm

**MARRIAGE OF FIGARO OPERA FEAST (Tucson)**
Saturday, April 6, 2019, 6 pm, 10 seats

**MARRIAGE OF FIGARO FEAST (Green Valley)**
Wednesday, April 10, 2019 10 seats, 5:30 pm
MARIA DE BUENOS AIRES OPERA FEAST

Saturday, September 29, 2018, 10 seats, 6 pm

Appetizers and drinks: mini empanadas, milanesa bites, and “carlitos” (toasted cheese fingers with ham and tomato sauce) served with an Argentine white wine.

First Course: Isabel’s Red Argentine shrimp and avocado cocktail served with an Argentine rose wine

Main Course: Grilled steak with chimichurri sauce, roasted sweet onions, papa fritas, and tossed salad, served with an Argentine Malbec

Dessert: Panqueques (Argentine crepes) filled with dulce de leche and bananas, topped with a chocolate drizzle.

This first Opera Feast of the season is hosted by Jean Cooper, who was an exchange student in Argentina, and took her college boards in Buenos Aires. This menu is based on those dishes Jean remembers from her time with her Argentine “family.” Her “sister” Dina loved milanesa, her “brother” Carlos showed Jean how to make carlitos in a toaster oven, her Argentine “Mama” Isabel liked to make empanadas when she visited Jean’s family in the US, and you also will have her really delicious shrimp cocktail, made with the red Argentine shrimp. Grilled steak and chimichurri sauce is Argentina’s gift to meat lovers, with the accompaniments that were served almost every night for supper when Jean lived there. Malbec is Argentina’s most famous red wine. End with a dessert with dulce de leche and bananas. This menu is the soul of Argentina on a plate, much like tango is its soul in dance.
CHARLIE PARKER’S YARDBIRD OPERA FEAST

Saturday, November 10, 2018, 14 seats, 6 pm

Appetizers: pimento cheese bites, miniature beef sliders, and mini chicken tacos, in tribute to some of Charlie Parker’s favorite foods, served with beer, wine, and hard liquor if you insist.

First Course: Cup of chicken and andouille gumbo with a small salad

Main Course: A Trio of Kansas City style barbecued meats: brisket, baby back ribs, and grilled pork belly, served with southern greens with ham bits and Charlie’s favorite macaroni and cheese

Dessert: Sweet Potato Pie ala mode

Your host for this Opera Feast is Jeannette Segel. She has put together a Feast that pays tribute to Charlie Parker in many different ways. Charlie was a gourmand, or at least a prodigious eater, who could put away nine burgers at a sitting or four full plates of Mexican food. Jeannette will give you tastes to remind you of Charlie’s favorite meals, as well as a classic pimento cheese, beloved all over the South and those parts of the Midwest influenced by the South. Charlie was from Kansas City, with its barbecue culture. Jeannette has arranged for true barbecue to be served with your main course, together with traditional sides of greens and mac and cheese. You will end with a beloved dessert, sweet potato pie ala mode. Feel the jazz of Charlie Parker in this Feast. This is not a Feast to come to dressed fancy, since the meal is jazzy but casual. Like Charlie.
LA TRAVIATA OPERA FEAST

Saturday, January 29, 2019, 12 seats, 5 pm

Hors D’Oeuvres and cocktails: Stuffed mushrooms two ways— with a crabmeat filling and with a duxelles filling, assorted French cheeses, homemade baguette slices; French sparkling wine and Kir royale to drink

Fish Course: Coquilles Saint-Jacques ala Parisienne (scallops) served with a French white wine

Meat course: Boeuf roti (beef roast), gratin Dauphinois, green beans, served with a French red wine and a crusty homemade Provencal bread

Salad Course: Mixed greens and cucumbers in a light mustard vinaigrette

Dessert course: French tarte Provencal, served with crème fraîche and blueberry ice cream, plus a French dessert wine

Your hosts for the Traviata Opera Feast are Moira and Charles Geoffrion. Moira is an artist, and you will get to visit her studio during the cocktails and hors d’oeuvres. It is always great fun to see her latest projects. The meal will feature the food and wine of France, both citified and more countrified, to follow the path of the opera’s leading lady in her quest for love and understanding.
SILENT NIGHT OPERA FEAST

Saturday, March 2, 2019, 12 seats, 6 pm

Scottish hors d’oeuvres served with French champagne: Terrine of seasonal fowl liver and Scottish Salmon with caviar

French salad and main course in a tribute to French chef Paul Bocuse:
 Fricassée salad aux lardons served with a white Bordeaux wine
 Blanquette de Veau, served with a red Côtes du Rhône

Palate cleanser of blood orange sorbet with mint

German Dessert of Black Forest cake and baba au rhum with baumkuchen, served with a German Trockenbeerenauslese Riesling

Your hosts for this Opera Feast are Evie and Ed Marquart and Jack and Heidi Wells. The Feast will be held in the Marquart’s home in Tucson, although they will be gone for much of the year in Baltimore. Evie has hosted so many Opera Feasts over the years that she could not imagine passing up this year, so she asked Jack and Heidi Wells to co-host this Feast with her and Ed. They will create an evening of tastes from France, Germany and Scotland, to reflect the three groups of soldiers that participated in one night of peace in World War I. It is based on a true story, one that is very moving.
MARRIAGE OF FIGARO OPERA FEAST (Tucson)

Saturday, April 6, 2019, 6 pm, 10 seats

Cocktails and tapas: Empanada Gallega Gigante with veggies, olives and tuna; gazpacho shots; Spanish meat and cheese board. Gin and tonic is Spain’s favorite cocktail, but you can also have a glass of cava or dry sherry as you mingle and get in the mood for a night in Spain.

First Course: Shrimp al Ajillo (Garlic) with chorizo. Toasted bread for mopping up the juices of this classic Spanish dish, as piquant and delightful as the opera’s beginning.

Main Course: Albondigas with Mushrooms (Spanish meatballs of beef and pork in a Spanish tomato sauce topped with roasted mushrooms), served with roasted potatoes and asparagus with Romesco sauce for dipping. A rustic main course because Figaro and Susanna are the help, after all.

Salad of greens, shaved fennel, oranges, and toasted almonds (a refreshing bit of tang and crunch before the sweet finale, much like the parental surprises in the opera).

Dessert: Cheese flans, a dessert that looks like a classic flan but is more like a light cheesecake in a caramel sauce (like the opera’s final act, which is based on hidden identities).

Your host for the Marriage of Figaro Feast in Tucson is Jean Cooper. The Spanish wines accompanying each course will come from Jean’s private collection. This menu is inspired by the plot of the opera, its twists and turns, as Mozart weaves a spell of musical delight. Vamos a comer.
MARRIAGE OF FIGARO FEAST (Green Valley)

Wednesday, April 10, 2019 10 seats, 5:30 pm

Appetizers: Cheese balls and Vienna sausages in light pastry crust; aspic and shrimp deviled eggs, cream cheese and quince jam on dark rye squares

First Course: Ujhazis Chicken and Sausage soup with peas, cauliflower and noodles

Second Course: Gundel salad with champagne vinaigrette

Main Course: Weiner Schnitzel (veal), scalloped potatoes, asparagus with mushrooms

Dessert: Sacher torte chocolate cake with bittersweet chocolate glaze and freshly whipped cream

The meal will be accompanied by fine Austrian wines

Your hosts for the Marriage of Figaro Opera Feast in Green Valley are Tamara and Reg Kahrimanis, Mel Mounts, and Cheri Smith. In celebration of Salzburg’s most illustrious composer, you are invited to an Austrian Feast at the home of Reg and Tamara Kahrimanis. Some of the courses have a Hungarian accent in honor of the Austro-Hungarian Empire. The evening will end with a special program of Mozart arias, sung by a graduate student from the University of Arizona.
ORDER FORM FOR OPERA FEASTS

Each seat is $125, of which $75 may be deductible. You can write a check to cover your order made out to Opera League of Tucson. Write “Opera Feasts” in the lower left hand corner of your check so that our Treasurer will know where to credit it. If you use a credit card, it should be a VISA, Mastercard, or American Express. We do not take Discover cards. Mail your Order Form and payment to Jean Cooper, 5878 N. Bright Star Drive, Tucson, AZ 85718. Keep the first page of this packet to indicate the amount of the tax deduction you can take for your order.

_____ seats for Maria de Buenos Aires Feast, September 29, 2018
_____ seats for Charlie Parker’s Yardbird Feast, November 10, 2018
_____ seats for La Traviata Feast, January 26, 2019
_____ seats for Silent Night Feast, March 2, 2019
_____ seats for Marriage of Figaro Feast (Tucson), April 6, 2019
_____ seats for Marriage of Figaro Feast (Green Valley), April 10, 2019

TOTAL AMOUNT of ORDER $______

Name(s)______________________________________________

Address_____________________________________________

Email_______________________________________________

If paying by credit card, Credit Card #____________________,
Exp. Date: ________, Zip Code where card is issued: ________