

Welcome to the

46TH ANNUAL ART IN THE REDWOODS FESTIVAL

Thursday, August 16

6 P.M. TOP HAT DINNER – A Gala Celebration of Art and Artists



Plans are well underway to make the Top Hat Dinner in Art in the Redwoods Annual Celebration in the Coleman Auditorium be the best event of the year. Chefs Robert Schneider and Mary Wesley, from the Sea Ranch Lodge, are working out a menu that will bring together the best of local foods from sources that produce their foods in organic or sustainable methods. By working with the farms in the area, even the flowers will be local. Everyone's goal is to bring together the best of everything from our coast.

During his distinguished culinary career, Mr. Schneider has opened, operated, and has been chef at several restaurants in the San Francisco Bay Area including the Hayes Street Grill, Café Beaujolais, and Pier 23 Café. Robert was the Owner and Chef of the Hunt Club Café in San Anselmo, and the critically acclaimed Acorn in the SOMA district of San Francisco. He has extensive catering experience through his Robert Schneider Catering Company.

Most recently Robert returned from living and working in Paris as the Propriétaire of an American chef in Paris. Robert was the cofounder and co-chair of the Easter Basket sale for AIDS at Fort Mason and the editor and author of the *Open Hand Cookbook* published in 1989, which was on the Chronicle's best sellers list for 15 weeks.

Mary Wesley, Executive Sous Chef, is a native of California and grew up and attended grammar and high school in Point Arena. Mary later moved to upstate New York to pursue a profession in the culinary arts where she attended the Culinary Institute of America in Hyde Park. There she received an occupational studies degree in culinary arts and a certificate in baking and pastry arts. Mary was also the assistant teacher for the school's formal dining room —The Escoffier Room.

She was also on the Dean's list and served as Elected Class Leader for three consecutive years. Prior to joining the culinary team at Sea Ranch Lodge, Mary worked as Chef and Manager at The Food Company in Gualala, and as a Sous and Pastry chef for the Ahwahnee Hotel in Yosemite.



This year the wine pairings will be managed by Melissa Stackhouse, wine maker extraordinaire of the La Crema Winery in the Russian River Valley. An evening of fine dining with friends and neighbors is the perfect way to celebrate the importance of art to our community. The walls will be covered with some of the entries in the Art in the Redwoods Fine Art Exhibit. The highlight of the evening will be the raffle of a watercolor and ink painting/drawing done especially for this event by one of our best local artists – Duane Gordon. Tickets for the evening are \$150. Call the office at 884-1138 to buy your tickets with a credit card. You must have reservations because this event is sure to sell out.

