THE MOUNTAIN PALATE

FOOD & WINE EVENTS PLANNER
OCTOBER 2018-MAY 2019
We are thrilled to share with you the Club’s **Food and Wine Events Planner** for October 2018 through May 2019. Alongside our dedicated team of Food and Beverage Managers and talented Chefs, we present a full calendar of unique dinner series, wine educations with tastings, and other exciting specialty nights. A favorite with a twist for the ladies will be Bella moving to Cochise/Geronimo Clubhouse to accommodate a greater number of attendees, and without having to make reservations 30 days prior to the events. Each featured wine or specialty dinner is complemented by extraordinary menus created by our culinary team.

In addition to the dinner and wine events schedule are member-favorite monthly cooking classes hosted by our creative culinary team, holiday programs and brunches, Fall Bash at Cochise/Geronimo Clubhouse, Spring Bash event at our brand new Seven Clubhouse, and much more! With the diversity of themes and tastes, this planner will certainly offer something memorable for every palate.

“One cannot think well, love well, sleep well, if one has not dined well”

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**Virginia Wolf**
**THINGS TO KNOW**

**RESERVATIONS**
Reservations for events are available on the member website or by calling Member Services at 480-488-1363. Please know that our wine events often sell out quickly, but we always take an active waitlist for those interested. Pricing for events are per person and do not include tax or gratuity. Alcohol is not included unless specified.

**ADVANCED RESERVATIONS**
Reservations for the cooking classes may be made up to 30 days prior to each event.

**FOOD & BEVERAGE MINIMUM**
Your Desert Mountain Club dining minimum applies to all of these events.

**CANCELLATION POLICY**
Our wine programs are priced to ensure a wonderful value for the overall experience. For the Wine Education Series, cancellations will be billed if not made 48 hours in advance. For Wine Dinners, cancellations will be billed if not made 72 hours in advance. For all other events, the 48-hour cancellation policy applies.

**WINE PROGRAM THROUGH THE WINE STORE**
The Wine Program enables members to buy wine featured from each event through our Wine Store. Due to our liquor license policy, the Wine Store can accept payment through credit cards only. Purchases from the Wine Store do not apply to your food and beverage minimum.

*The details inside the booklet are the most accurate at the time of printing, but we do reserve the right to make changes when necessary. For the most up-to-date information of all Desert Mountain events, please visit the member website.*
DINNER SERIES 2018/19

GRAPESEED WINE DINNER
Wednesday, October 24, 2018  |  6 p.m.
Cochise/Geronimo Clubhouse

HEITZ WINE DINNER
Wednesday, November 7, 2018  |  6 p.m.
Cochise/Geronimo Clubhouse

CAKEBREAD CELLARS WINE DINNER
Friday, December 7, 2018  |  6 p.m.
Cochise/Geronimo Clubhouse

MINER FAMILY WINE DINNER
Friday, January 18, 2019  |  6 p.m.
Cochise/Geronimo Clubhouse

GRGICH HILLS ESTATE WINE DINNER
Wednesday, February 20, 2019  |  6 p.m.
Cochise/Geronimo Clubhouse

FRANK FAMILY WINE DINNER
Friday, March 22, 2019  |  6 p.m.
Cochise/Geronimo Clubhouse

ROMBAUER WINE DINNER
Wednesday, April 17, 2019  |  6 p.m.
Cochise/Geronimo Clubhouse

KEENAN WINE DINNER
Wednesday, May 8, 2019  |  6 p.m.
Cochise/Geronimo Clubhouse

Bella Constantina
SOUTH AMERICA
Wednesday, January 9, 2019  |  6 p.m.
Cochise/Geronimo Clubhouse

AUSTRALIA/NEW ZEALAND
Wednesday, February 6, 2019  |  6 p.m.
Cochise/Geronimo Clubhouse

WASHINGTON/OREGON
Wednesday, March 6, 2019  |  6 p.m.
Cochise/Geronimo Clubhouse

CALIFORNIA
Wednesday, April 3, 2019  |  6 p.m.
Cochise/Geronimo Clubhouse
Founded in Healdsburg, CA, by a small team of wine industry insiders who share a passion for the kind of artisan winemaking too often lost in an increasingly corporate landscape. We give artisan winemakers the freedom to pursue their dream projects, such as highlighting exceptional regions, outstanding vineyards and even tiny vineyard blocks with production as low as 25 cases. In return, our Partners get access to exceptional small-production wines crafted exclusively for GrapeSeed. GrapeSeed is a community that directly connects wine lovers to the finest winemakers around—individuals whose wines have consistently received the highest marks from the leading critics, including Robert Parker and Wine Spectator. In addition to one-of-a-kind wines, GrapeSeed Partners also have behind-the-scenes access to wine country. Through VIP access, unique wine country experiences and exclusive events, GrapeSeed offers a dynamic interaction between wine lovers and award winning artisan winemakers.

Chef passed hors d’oeuvres
NV Celebrant, Methode Champenoise Brut, CA | 2016 Sassoferrato, Gianneckchini Ranch Sangiovese, Mendocino

FIRST COURSE
Peeky Toes Crab Salad Carrot and Lime Coulis Coriander and Radish Salsa Cumin Dressing, Peppery Cress 2017 Sassoferrato Brickbarn Vineyard Vermentino, Santa Ynez Valley

SECOND COURSE
Roasted Cod Fish with Black Truffle Crust Braised Heart of Romaine Fall Root Vegetables, Wild Mushroom Broth 2016 Dark Sea Putman Vineyard, Pinot Noir Sonoma Coast

THIRD COURSE
Duo of Roasted Rack of Lamb Braised Lamb Shank Sun Choke and Baby Artichoke Fricassée Cipollini Onion, Natural Juices 2015 Elementary Game Ranch Cabernet Sauvignon, Napa Valley 2015 Sassoferrato Monte de Ferro, Red Blend Alexander Valley

FOURTH COURSE
Cypress Grove Goat Cheese Pink Peppercorn Fall Bitter Green, Cabernet Syrup 2016 Elementary Lone Tree Vineyard Cabernet Sauvignon, Alexander Valley
HEITZ CELLAR WINE DINNER
Wednesday, November 7, 2018 | 6 p.m. hors d’oeuvres, 6:45 p.m. dinner
Cochise/Geronimo Clubhouse | $135

Founded in 1961, Heitz Cellar is a true Napa Valley legend that has helped shape the history of Napa Valley winemaking. Pioneering vintner Joe Heitz ushered in Napa’s modern era fifty-five years ago with his iconic, globally-celebrated wines including Napa Valley’s first vineyard-designated Cabernet Sauvignon, the renowned Heitz Cellar Martha’s Vineyard. In 2018, the winery entered an exciting new chapter as the Heitz family passed this rich legacy into the hands of the Lawrence family, whose deep roots in agriculture and commitment to the same core values of fine winemaking made it a perfect match. Heitz Cellar will continue to craft wines in the quintessential Heitz style. Made with an unwavering commitment to quality from organically farmed, 100% Napa Valley fruit, Heitz wines are reflective of our commitment to the stewardship of the Napa Valley.

Menu

Chef passed hors d’oeuvres
2017 Sauvignon Blanc | 2014 Grignolino

FIRST COURSE
Maine Diver Scallops Ceviche
American Caviar
Lime and Cilantro Dressing
2015 Chardonnay Napa Valley

SECOND COURSE
Wild Alaskan King Salmon with Ratatouille
Prosciutto Crisp, Bacon Jus
2013 Cabernet Sauvignon Napa Valley

THIRD COURSE
Braised Pork Belly with Lentils Ragout
Root Vegetables, Black Truffle Jus
2012 Cabernet Sauvignon Trailside Vineyard

DESSERT
Chestnut Cream “Mont Blanc”
2004 Cabernet Sauvignon Trailside Vineyard
Since its founding in 1973 by Jack and Dolores, Cakebread Cellars has been famous for its warm, gracious hospitality and unmatched wines. With an enduring commitment to quality, the belief that life’s occasions are elevated by good people, good food, and good wine flows through everything they do. Sharing these tenets and this journey with you not only brings them great joy, but also gives them the motivation to always look to improve. They take great pride in sharing their family with your family. With 40 harvests under their belts, and the second generation of winemaking Cakebreads now running the winery, their little family winery has become one of the most successful and respected wineries in America, renowned for its world-class vineyards, wines, and hospitality. It is their commitment to quality, and history, that they feel truly blessed to share with you.

**Menu**

Chef passed hors d’oeuvres

| 2016 Chardonnay, Napa Valley | 2016 Pinot Noir “Two Creeks”, Anderson Valley |

**FIRST COURSE**

Goat Cheese Salad with Roasted Baby Beets, Pistachio Vinaigrette, Chard Orange Segments, Arugula

*2017 Sauvignon Blanc*

**SECOND COURSE**

Ahi Tuna Tournedos with Parsnip Cream, Grapes and Walnuts, Soubise, Purslane

*2015 Chardonnay “Reserve”*

**THIRD COURSE**

Braised Lamb Shank with Rosemary Polenta, Bean Fricassée, Tomato Confit, Natural Juice

*2015 Merlot*

**DESSERT**

Cardamom Infused Point Rye Bleu Cheese Ice Cream, Port Caramel

*2016 Cabernet Sauvignon*
Miner Family Winery is a dynamic, family-owned winery tucked away along the eastern hills of the Oakville appellation in the heart of Napa Valley. It was founded in 1998 by Dave and Emily Miner along with his parents, Ed and Norma. Miner Family Winery makes reserve style wines using fruit from Napa Valley as well as other specifically selected California vineyards. Miner is known for a powerhouse collection of red wines, with its portfolio being led by The Oracle, an elegant Bordeaux style blend, and the classic Miner Oakville Cabernet Sauvignon. Miner wines are crafted to reflect the pure clarity of the varietal while capturing the essence of the vineyard. Miner Family Winemaker, Stacy Vogel uses a combination of old world winemaking techniques, as well as modern technology to make wines that reflect the unique characteristics of individual vineyards or “terroir” where specific varietals grow best. The fusion of superb vineyard sites and thoughtful winemaking allows Miner to deliver elegant, expressive wines.

**Menu**

Chef passed hors d’oeuvres

2017 Sauvignon Blanc  |  2014 Merlot, Stagecoach Vineyard

**FIRST COURSE**

Maryland Crab Cake
with Saffron Butternut Squash Cream
Warm Coconut Gel, Micro Chives
2016 Viognier

**SECOND COURSE**

Red Bird Chicken Ballotine with
Morels, Stewed Carrots with Ginger
Creamy Perigourdine Sauce
2016 Chardonnay

**THIRD COURSE**

Braised Veal Cheeks,
Black Olive Polenta, Broccolini
Cherry Tomatoes
2015 Emily’s, Cabernet Sauvignon

**DESSERT**

Brie De Maux with Mascarpone
and Black Truffle Cream
Arugula Salad, Hazelnut Butter
2013 The Oracle
Miljenko “Mike” Grgich first gained international recognition at the celebrated “Paris Tasting” of 1976. Then, in a now-historic blind tasting, a panel of eminent French judges swirled, sniffed, and sipped an array of the fabled white Burgundies of France and a small sampling of upstart Chardonnays from the Napa Valley. When their scores were tallied, the French judges were shocked: they had chosen the 1973 Chateau Montelena Chardonnay, crafted by Mike Grgich, as the finest white wine in the world. Mon Dieu! The results stunned the international wine establishment and immediately earned Mike a reputation as one of the greatest winemakers in the world. The Paris Tasting served notice to the world that the California wine industry was on the move, and it laid the groundwork for the creation of Grgich Hills Cellar. After his victory in Paris, Mike sat down with Austin Hills and his sister, Mary Lee Strebl, from the Hills Bros. Coffee family, and on Independence Day 1977, they gave birth to Grgich Hills.

**Mena**

Chef passed hors d’oeuvres

2015 Fumé Blanc | 2014 Merlot

**FIRST COURSE**
Grilled Maine Scallops
Endives Confit
Blood Orange Glaze

2014 Chardonnay

**SECOND COURSE**
Crispy Duck Breast with
Honey Spice, Baby Turnips
Red Plum Gastrique, Pain d’Epices

2015 Cabernet Sauvignon

**THIRD COURSE**
Braised Beef Short Ribs with
Black Olives, Butternut Squash

Braised Red Cabbage, Natural Juices

2013 Zinfandel

**DESSERT**
Chocolate Bomb with
Passion Fruit Crème Brûlée

Mango Chutney

2014 Violetta
The Vineyard’s story began with the purchase of a home. Frank Family’s story began with a patriarch who laid the foundation for three generations to become a part of a historical winery. Throughout our every day, our every guest interaction, and our every vintage, we hope to carry this story forward, and pass it down through more generations to come.

Our interest in wine has grown from a passion into a business, where hard work in the vineyard pays off in the bottle. We produced just 200 cases in our first year and now produce nearly 75,000 cases a year. In 2015, we also received Napa Green certifications for both land and winery. Frank Family Vineyards began because Rich wanted to create something for his family. Now, we want all visitors to leave the winery feeling overwhelmed by the experience, left with a connection to the place because of the interactions with our people.

**FIRST COURSE**
Marinated Hamachi Tuna
Heart of Palm Pickled Red Onion
Caviar Cream
2017 Chardonnay

**SECOND COURSE**
Roasted Arctic Char with Fava Bean
White Asparagus, Baby Carrots
Fiddlehead Fern, Red Wine Béarnaise
2017 Pinot Noir

**THIRD COURSE**
Roasted Venison Saddle with Mole
Crunchy Almond Butter
Black Trumpet Mushrooms and English Peas
2015 Cabernet Sauvignon

**DESSERT**
Bittersweet and Milk Caramel Tart
Toasted Pistachio Ice Cream
Macerated Raspberry
2014 Cabernet Sauvignon “Reserve”
When founders Koerner and Joan Rom- bauer moved their two children, two horses and five dogs to Napa Valley in 1972, they arrived armed with an appreciation for the intimate relationship between food and wine. Their appreciation stemmed from Koerner’s great aunt Irma Rombauer having authored internationally renowned cookbook the Joy of Cooking and his ancestors originating from the winegrowing region of Rheingau, Germany, where wine is considered an essential complement to a meal. Appreciation bred passion, and Rombauer Vineyards was established in 1980. Thirty eight years later, the winery, known for their unmistakable chardonnay, remains owned and operated by first, second and third generation members of the family.

Menu

Chef passed hors d’oeuvres

2016 Chardonnay | 2015 Cabernet Sauvignon

**FIRST COURSE**
Chilled Oyster Velouté
Lemon Grass
American Caviar
2016 Sauvignon Blanc

**SECOND COURSE**
Roasted Pork Tenderloin with Prosciutto and Broccoli Rabe
Potato Gratin, Sage Juice
2015 Merlot

**THIRD COURSE**
Grilled Beef Tenderloin Florentine
Robuchon Mashed Potatoes
English Peas Fricassé
Red Wine Shallots Sauce
2014 Diamond Selection Cabernet Sauvignon

**FOURTH COURSE**
Warm Bleu Cheese on Grilled Ciabatta
Port Reduction, Frisée
Toasted Hazelnuts
2016 Zinfandel
The history of Keenan Winery started over 40 years ago. Certain that mountainside vineyards in Napa Valley could produce world class wines, in 1974 Robert Keenan purchased 180 acres in the Spring Mountain District at an elevation of 1700 feet. Located on the eastern slope of the Mayacamas mountain range, Spring Mountain District gained recognition as an American Vineyard Appellation (AVA) in 1993. The low vigor soils unique to the region were known to create a stressful environment for vine growth, setting up perfect conditions to encourage vineyards planted on the steep, rocky, mountainsides to produce wines of great concentration, structure, and pure varietal flavors. Today Keenan Winery produces four superb and distinctive wines exclusively from grapes grown on our Spring Mountain Estate: Chardonnay, Cabernet Sauvignon Reserve, Cabernet Franc and a Merlot Reserve from the Mailbox Vineyard.

**FIRST COURSE**
Grilled Quail, Arugula Salad
Blueberries, Stilton Dressing
Merlot Reduction
2014 Merlot

**SECOND COURSE**
Oven-Dried Tomato and Goat Cheese Tart, Garlic Confit
Kalamata Olives, Pesto
2013 Cabernet Sauvignon

**THIRD COURSE**
Braised Beef Cheeks with Red Wine, Roasted Endive
Parmesan Chips
2013 Cabernet Sauvignon Reserve

**DESSERT**
Bitter Chocolate Mousse
Stewed Cherries, Spiced Pecans
2013 Zinfandel
Bella Constantina has been a Desert Mountain favorite with the ladies for many years. This is a ladies only wine gathering held at Cochise/Geronimo this year and offers an opportunity to taste a diverse sample of wines from all over the world. Each Bella will be unique to a specific region or, perhaps, a particular vineyard. The Desert Mountain chefs prepare a delectable menu that complements each wine with the opportunity to purchase through the Desert Mountain Wine Store. These events are very popular and sell out quickly. Don’t miss this wonderful chance to spend time with girlfriends or loved ones.
BELLA CONSTANTINA | SOUTH AMERICA
Wednesday, January 9, 2019 | 6 p.m. reception | Cochise/Geronimo | $80

Chef passed hors d’oeuvres
NV Alma Negra “Brut Nature” Sparkling - Mendoza, Argentina
2012 Leyda “Las Brisas Vineyard” Pinot Noir - Leyda Valley, Chile

FIRST COURSE
Ceviche Mezclado
Shrimp, Scallop, Calamari with Fruit Juice and Chiles
2016 Aniello Pinot Noir Blanco, Patagonia

SECOND COURSE
Humita de Pollo
Fresh Corn Cake, Braised Chicken Queso Fresco, Chimichurri
2013 Corazon Del Sol “Luminoso” Rhone Blend Uco Valley, Argentina

THIRD COURSE
Lamb Chop Asado
Chorizo, Blistered Tomato Rosemary Garlic Dijon
2015 Don Melchor Cabernet Sauvignon Alto Maipo Valley, Chile

DESSERT
Dolce de Leche
2016 Susana Balboa Late Harvest Torrontes

BELLA CONSTANTINA | AUSTRALIA/NEW ZEALAND
Wednesday, February 6, 2019 | 6 p.m. reception | Cochise/Geronimo | $80

Chef passed hors d’oeuvres
2017 Artrolabe Pinot Gris - Marlborough, New Zealand
2015 Artrolabe Pinot Noir - Marlborough, New Zealand

FIRST COURSE
Diver Scallop, Grilled Pulpo, Steamed Mussel, Tangerine Nage
2015 Kumeu River Chardonnay Auckland, New Zealand

SECOND COURSE
Fish & Chips
King Salmon, Macadamia Tempura Gaufrette, Aioli
2012 Bindi “Composition” Pinot Noir Victoria, Australia

THIRD COURSE
Smoked Tenderloin
New Zealand Red Deer, Gingerbread Parsnip, Stone Fruit
2014 Ochota Barrels “Shellac Vineyard” Syrah Barossa Valley, Australia

DESSERT
Lychee Passion Fruit Panna Cotta NV Dandelion Pedro Ximenez 30 year Australia
BELLA CONSTANTINA | WASHINGTON/OREGON
Wednesday, March 6, 2019 | 6 p.m. reception | Cochise/Geronimo | $80

Chef passed hors d’oeuvres
NV Domaine Serene “R” Pinot Noir Rosé - Willamette Valley, Oregon
2016 Patricia Green “Freedom Hill Vineyard” Pinot Noir - Willamette Valley, Oregon

FIRST COURSE
Columbia River Sturgeon
Sweet Peas, Toasted Faro, Pancetta
2015 Adelsheim “Staking Claim” Chardonnay
Willamette Valley, Oregon

SECOND COURSE
Semolina Orecchiette with
Italian Sausage Ragout, Roasted Mushrooms,
Sweet Peppers, Reggiano
2016 Leonetti Merlot
Walla Walla, Washington

THIRD COURSE
Beef Short Ribs
Charred Baby Carrots, Rosemary Potatoes
Cabernet Reduction
2014 Owen Roe “Dubrul Vineyard”
Cabernet Sauvignon - Yakima Valley, Washington

DESSERT
Red Berry Lemon Cheesecake
2012 Adelsheim “De Glace” Dessert
Pinot Noir - Willamette Valley, Oregon

BELLA CONSTANTINA | CALIFORNIA
Wednesday, April 3, 2019 | 6 p.m. reception | Cochise/Geronimo | $80

Chef passed hors d’oeuvres
2015 Robert Sinskey Pinot Blanc - Los Carneros
2014 Alban “Patrina” Syrah - Edna Valley

FIRST COURSE
Santa Barbara Salt Prawns
Baby Greens, Candied Apricot
Smoked Bacon Vinaigrette
2016 Alban Viognier - Edna Valley

SECOND COURSE
Pork Carnitas, Apple, Radish,
Jicama, Cabbage, Tomatillo Sauce
2016 Roar “Gary’s Vineyard” Pinot Noir
Santa Lucia Highlands

THIRD COURSE
Pepper Crusted Beef Tri Tip
Baby Fennel, Blackberry
2015 Paradigm Cabernet Franc
Oakville

DESSERT
Chocolate Mousse Bomb
Raspberry Gelée, Vanilla Sauce
2012 Tobin James “Liquid Love”
Late Harvest Zinfandel
WINE TASTING EVENTS

WINE EDUCATION SERIES 2018/2019
5:15-5:45 p.m. WINE EDUCATION | 6-7:30 p.m. WINE TASTINGS
$45 per person per event

Every month, we will offer education of the wines being showcased for dinner. Afterwards, we will feature 20 wines for tasting from an entire region and they will be paired with four regional small plates' food stations.

Each event will be held at Cochise/Geronimo Clubhouse.

TUESDAY, OCTOBER 9, 2018 - NAPA VALLEY
There is a reason Napa Valley is known all over the world. Stunning natural beauty aside, this California winery region produces some of the world’s best wines.

TUESDAY, NOVEMBER 20, 2018 – THE 6 NOBLE GRAPES
Chardonnay, Riesling, Sauvignon Blanc, Pinot Noir, Merlot, Cabernet Sauvignon.
It will allows us to highlight these wines from around the globe.
All six varietals pair well for Thanksgiving.

WEDNESDAY, DECEMBER 12, 2018 – WASHINGTON/OREGON
There is no better time to get acquainted with the wineries of the Pacific Northwest than right now. For Oregon and Washington, the most recent growing seasons ushered in terrific weather, amounting to record breaking high quality harvests, and in turn, outstanding wines.

TUESDAY, JANUARY 22, 2019 – MOUNTAIN FRUIT vs. VALLEY FLOOR FRUIT
This will allow us to explain the differences and what to look for. We will use examples from around the globe, not regionally nor varietal specific.

TUESDAY, FEBRUARY 12, 2019 – CHARDONNAY/PINOT NOIR
This will allow us to explain why the two varieties are always planted together.

TUESDAY, MARCH 26, 2019 – BORDEAUX BLENDS
We will focus on the six original Bordeaux varietals, as well as the story of Carménère. We will have options from all over the world, both red and white blends.

TUESDAY, APRIL 30, 2019 – 30 UNDER $30
We will present 30 wines priced under $30 and we will show that not all good wine needs to be expensive. Good time to stock up for the summer as well.
COOKING CLASSES

WEDNESDAY, OCTOBER 10, 2018
LATIN COOKING | OUTLAW KITCHEN | 5 p.m. | $70
Latin cooking basics: Chef Arturo will show you the basics of Latin cooking, such as sauces, proper techniques to marinate meat and fish. Enchilada sauces, Vera Cruz, fish marinades, etc.

MONDAY, NOVEMBER 5, 2018
PASTA | CONSTANTINO’S KITCHEN | 5 p.m. | $70
Chef Shane and Josh at Constantino’s will show you how to make Pastas. Stuffed/Sheeted Pastas/Extruded, proper techniques and execution of pasta dough. With a few simple tools and ingredients at home, learn how to make fresh pastas for the family or impress a group of friends.

MONDAY, DECEMBER 10, 2018
YULE LOG | CONSTANTINO’S KITCHEN | 10 a.m. | $70
Our Pastry Chef Korrin will teach you how to make the perfect Yule Log for Christmas start to finish, Meringue Mushroom, Roulade, Filling, Frosting and more decoration.

FRIDAY, JANUARY 11, 2019
BRUNCH & BUBBLES | C/G KITCHEN | 5 p.m. | $70
What’s better on a Sunday early afternoon than spending it with family and friends enjoying Artisanal Brunch selections and sipping mimosas. Learn how to make classic Brunch items, such as Eggs Benedict, The Ultimate Sticky Buns and Corned Beef Hash with Chef Adam.

MONDAY, FEBRUARY 4 & 18, 2019
PIZZA | CONSTANTINO’S KITCHEN | 5 p.m. | $70
Due to the popularity of this class, the team at Constantino’s will show you how to make Pizza like a pro.

WEDNESDAY, MARCH 20, 2019
CANAPÉS DEMONSTRATION | SUNSET TERRACE | 12 p.m. | $65
Chef Bertrand will show you how to make several Canapés (hors d’oeuvres) for a reception. Get your party started with finger food to tempt your appetite.

MONDAY, APRIL 15, 2019
HEALTHY COOKING | CONSTANTINO’S KITCHEN | 5 p.m. | $70
Chef Nate from Café Verde will show you how to cook healthier food, such as Spinach and Feta Quinoa Bites, Herb Labneh with Crackers and Crudités, Spring Soups and more!
HUNGRY FOR MORE?
ADDITIONAL CULINARY EVENTS

DESSERT MOUNTAIN SPEAKER’S SERIES
Oct. 16, Nov. 27, Jan. 15, Feb. 19
Mar. 19, Apr. 16 - 5:30–9 p.m.
$36 inclusive of tax and gratuity +
$95 Annual Membership Fee
Cocktails, dinner and a guest speaker presentation each month. Please visit the member website for complete details for each event.

FALL BASH - BEST OF SCOTTSDALE
Saturday, October 13 - 6 p.m.
Cochise/Geronimo Clubhouse - $99
Gather with friends and family for the “Best of Scottsdale” with Arabian horses, Polo ponies and riders, Barrett-Jackson cars, food and live music by the seven piece “Static Band”.

WITCHFEST 3 - Ghouls Night Out
Friday, October 26 - 6:13–9:13 p.m.
C/G Clubhouse – $60
Ditch your groom and ride your broom to Witchfest 2018! This year we’re inviting witches, zombies, and creatures of the night. Psychic readings, bewitching beverages and freakishly great food. Mind reading hypnotist is the featured entertainment with a costume contest to close the event.

HOME & LIFESTYLE PARTY
Friday, November 2 - 4-6:30 p.m.
C/G Clubhouse - $35
The Desert Mountain Community Foundation presents the Home and Lifestyle Party. This interactive expo promises to give you an evening of new ideas, innovative products and practical advice in home improvement, gardening and lifestyle! The tasting menu will showcase delicious bites from around the Club.

THANKSGIVING
Thursday, November 22
11:30 a.m.–3:30 p.m.
C/G Clubhouse - $70 for adults
$27 for children 5-12
Eat, drink and be thankful! Thanksgiving is a time to surround yourself with good food, good friends and family.

HOLIDAY WINE DINNER
Friday, December 7 - 6-9 p.m.
C/G Clubhouse - $140
In conjunction with Cakebread Cellars Wine Dinner.

NEW YEAR’S EVE ON THE MOUNTAIN
Monday, December 31
C/G Clubhouse – 6:00 p.m. reception
7:00 p.m. action stations,
8:30 p.m. -12:30 a.m. dancing - $120
Lights, Camera Action! C/G Clubhouse will feature a Vintage Hollywood Glamour dining/dancing event. Apache, Constantino’s and The Arizona Grill will each offer New Year’s Eve specials.

VALENTINE’S DAY DINNER
Thursday, February 14 – 5-9 p.m.
Apache/Constantino’s/Outlaw
Regular menus in addition to Valentine’s Day specials. Entertainment will be featured at Apache and Constantino’s.

DUETS VARIETY SHOW
Wednesday, March 13 – 6 p.m.
C/G Clubhouse - $115
A musical tribute to Cher, Elton John, Liza Minelli and Tom Jones. Duets pairs the talents and pizzazz of internationally acclaimed Tribute Artists for a memorable dinner show.

HAVANA NIGHTS
Wednesday, March 27 – 6 p.m.
The Arizona Grill at Outlaw - $75
Join us in your “Cuban inspired” best as we raise a drink and enjoy scrumptious Cuban inspired cuisine.
FOOD AND WINE FEST
Thursday, April 4 – 6:30 p.m.
Chiricahua Courtyard - $65
A perfect setting to enjoy great weather, fabulous food and interesting wines. Wine vendors will bring highly-rated wines to pair with culinary delicacies.

PASSOVER SEDER
DINNER & SERVICE
Friday, April 19 – 6 p.m.
C/G Clubhouse - $60
Dinner follows service. Price includes traditional Seder wine.

BREAKFAST WITH THE BUNNY
Saturday, April 20 – 10 a.m.–2 p.m.
Sonoran Clubhouse - $60 for adults
$30 for children 5-12
Breakfast buffet with special appearance by Mr. & Mrs. Easter Bunny with photo ops. This is an Eggstraordinary event for the entire family!

CONCERT ON THE LAWN
Saturday, April 20 – 6 p.m.
Outlaw Lawn - $88 for adults
$33 for children 5-12
Join us for a reception and buffet dinner followed by a Mountain favorite - Mogollon Band! Band begins performance at 7 p.m.

EASTER BRUNCH
Sunday, April 21 – 10 a.m. – 2 p.m.
C/G Clubhouse - $75 for adults
$37 for children 5-12
Enjoy a traditional Easter buffet with specialty buffet for the children.

SPRING BASH
Friday, May 3 – 6 p.m.
Seven Clubhouse - $99
Get ready for the final bash of the Winter Season. Dance the night away, and enjoy the best variety of food and beverage the Mountain has to offer.

CINCO DE MAYO
Sunday, May 5 – 6 p.m.
Outlaw Clubhouse - $50
It’s a Fiesta! Put on your Sombreros and celebrate where the salsa is hot. Margaritas will be flowing as the party gets going!

MOTHER’S DAY BRUNCH
Sunday, May 12 – 10 a.m.–2 p.m.
C/G Clubhouse - $60 for adults
$30 for children 5-12
Share Mom’s favorite day with a delectable buffet.

DM PROGRESSIVE DINNER
Tuesday, May 14 – 5:45-10 p.m.
Various Clubhouses - $105
A progressive dinner where members gather a Chiricahua Clubhouse and embark on a shuttle that takes them to various clubhouses for appetizers and dinner, finishing with desserts at Chiricahua Courtyard to the lilting sounds of a Spanish guitarist.

DECADES REWIND AT APACHE
Monday, May 20 – 6 p.m. reception
7 p.m. dinner buffet
Apache Clubhouse - $99
Enjoy classic rock hits from the 60s-70s-80s with performance by The Al Ortiz Band. Al Ortiz is a passionate and soulful vocalist and possesses a touring resume that includes national recording artists, Stevie Nicks and Khani Cole.

MEMORIAL DAY BBQ
Monday, May 27 – 5–8 p.m.
C/G Clubhouse - $31
A delicious buffet featuring your favorite salads, BBQ grilled entrées and sides, accompanied by an array of desserts.

HUNGRY FOR MORE?
ADDITIONAL CULINARY EVENTS
Bon Appétit!