



Chefs Ryan Jamison, Francois Morvan, Michel Hetu
Andre Lenoble, Paul Foglia, Laurence Wallace, Laurie Terp, Michele Cicchino, John Adler

SAVOR NEW HOPE

SHOWCASE THE **CULINARY** ARTS

sunday . july 15 . 2007

doors open 6:30pm food stations open 7pm

under tents at **union square** . w. bridge st. new hope pa.

fabulous **food & spirits** by the area's finest chefs
live music & festivities

APPETIZERS & HORS D'OEUVRES

fresh fried tortilla chips with traditional red salsa,
salsa verde and guacamole - **el taco loco**
cheese board with tapenade - **john & peter's**
filet on toast points with asparagus and
horseradish cream - the **stockton inn**
broccoli, homefry cheddar cheese quiche and fresh fruit,
yogurt, granola parfait - **paper plate**
appetizers - **inn of the hawke**
cheese platter with dried fruit - **jamie hollander**

SALADS

savory salads - **kathy bates & pam hueber**
tomato, fresh basil & mozzarella salad - **Havana**

NEW HOPE ARTS

ENTREES

slow roasted fresh cuban ham, black beans &
yellow rice, plantains - **john larsen & duck soup**
seafood court bouillon - **marsha brown**
baby back ribs glazed with indian pale ale
barbeque sauce - **triumph brewing company**
grilled leg of lamb - **anton's at the swan**
individual artichoke with spinach dip on baguette &
cajun crab and shrimp cakes - **mother's wine bar & restaurant**
mini reubens - **bill gill, cravings**
artisan sandwiches - **hetu fine foods**
texas style beef brisket with chipotle barbeque sauce,
whole roasted salmon with cumberland sauce,
& southern style pulled pork - **fabulous feast**
mexican style lump crab cocktail - **the raven**
grilled smoked chicken with ancho chili rub - **taste catering**
filet oscar - **lambertville station**
greek moussaka - **the logan inn**

DESSERTS

fresh fruit - **kathy bates & pam hueber**
hand dipped thomas sweet ice cream - **the last temptation**
profiteroles - **hotel du village**
home baked dessert bars - **justeat by browngold**
bread pudding with fresh blueberries - **zoubi**

BEVERAGES

buckingham valley vineyards & new hope winery
beer from **triumph brewing company**
fresh fruited ice tea - bottled water

LIVE MUSIC

the new impressionists . pat monteone

All inclusive tickets:

\$40./advance \$50./at door

215-862-9606

newhopearts@aol.com

beginning at 6:30pm on july 15:
free union square **parking** for dinner guests
provided by **george e. michael inc.**

please sir more save the date all day long sunday july 15, 2007 food glorious food

cooking classes with the region's best chefs
followed by a fabulous feast under the tents

10am beyond the microwave **ages 8-14** years old
Inspired at an early age by her own mother's love for food
former **food editor** of *saveur magazine* **melissa hamilton** will
introduce young gourmets to the art of creating home
made pizza and hand-churned ice cream.

12noon the chicken AND the egg
enjoy an **elegant** lunch with owner of award winning
hamilton's grill room **jim hamilton** will share the **art of boning**
and prepare a lunch of **hand stuffed chicken** roll and **truffled**
eggs.

2pm smoked salmon, a true delicacy
max hansen of max hansen caterer considered the finest
salmon smoker on the east coast will prepare an exotic mix of
salmon delicacies including salmon deviled eggs, salmon
tostados with guacamole and smoked salmon napoleons

4pm
chef de cuisine for the kimmel center for the arts **brendan**
smith will demonstrate the preparation of seared sea
scallops with passion fruit glaze on a potato nest



Melissa Hamilton, opened the acclaimed Hamilton's Grill Room with her father Jim Hamilton in 1988 where she served as executive chef for five years. Following her tenure at the Grill Melissa devoted herself to work with food magazines and cookbooks where she did food styling, tested and developed recipes, before joining *Saveur* magazine in 1998 where she served as the food editor for 5 years. She currently consults on all variety of projects relating to food, including work with restaurants, cookbooks, product design and promotion. *"they have preserved an essentially homey atmosphere with a raft of refinements. Much of the credit goes to Melissa Hamilton and Christopher Hirsheimer."* NY Times

A graduate of Yale and the Rhode Island School of Design, Hamilton began his career as a designer. It was during his trips through the sun-splashed Mediterranean countryside and his studies with great chefs like Alain Saillac, Jasper White, Jacques Pepin, and Jeremiah Tower that he developed the palate that forms the Grill Room's menu today. Jim Hamilton's reputation as an instinctive cook, gifted educator and bon vivant has quickly spread through the cooking school series he started.

"Convivial rustic bistro dishes bursting with their natural flavors." The New York Times *"amazing dinner!"* Gourmet Magazine



Brendan Smith, executive chef at the Kimmel Center, creates contemporary fine dining experiences within the Kimmel Center as well as creates meals for special events throughout the Philadelphia region with guests including President Bush, Governor Rendell and Prince Charles. Over the years, Brendan has made guest appearances on "Let's Cook", "Book and the Cook" and *Philadelphia Style Magazine's* "Dinner with Style" in 2005 and 2006. Brendan's food has also been photographed for magazines such as *Bon Appetite*, *Grace Ormonde* and *Elegant Wedding*. Brendan is certain to impress guests as he prepares one of his signature dishes *"Chef Brendan Smith has created an intriguing menu with a sumptuous array of Paris, Berlin and New York. ..."* dinner to honor Governor Rendell

Max Hansen graduated from and taught at the New England Culinary Institute in Vermont and has cooked with noted chefs, Julia Child, Michel Rostang (LeRegence) and Thomas Keller (The French Laundry). Over the years, Max and his staff have catered events for the likes of kings, heads-of-state, entertainers, presidents and governors. *Food & Wine* has called Hansen's smoked salmon the best in the country and for a decade, the French Laundry in Napa Valley has used Hansen's smoked salmon exclusively. *"It's not as much a taste thing as texture," Chef Thomas Keller explains. "It's like eating butter."*



reserve early . limited enrollment \$25/class

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occasions . union square . new hope

next to the michener museum satellite

special thanks to **jack skudris** of **occasions**

savor new hope:

showcase the **culinary arts**

