

5 ONE LOVE

Hosts: Anne Boninsegna & Amy Mullins, Suzanne & Dean Henry

570 S. Sixth Street

Escape for an evening to experience the food and music of Jamaica. Reggae represents the life and soul of the Jamaican people, and you will feel it in your bones as you sway to the beat and feel the love in the music. Your hosts will create a Jamaican experience so authentic that you will feel the ocean breeze in the air as you sip the signature drinks of the house, Island Fizz Cocktails and Summer Melon Coolers, while snacking at the Salsa Shack. Dinner will feature a feast of Jamaican mainstays: sugar cane shrimp, avocado and hearts of palm salad, fried plantains, spicy jicama slaw, yellow rice and beans, seafood stew, and jerk pork with curried peach salsa. And, when all of that is done and the Wailers play on, dessert will include spicy brownie hearts, fresh tropical fruits and a banana surprise. Jah, mon!

6 WITHIN ONE HUNDRED MILES

Hosts: Darci Congrove & John Pribble, Patti Orzano

756 Jaeger Street

As more chefs seek to minimize the distance fresh produce travels from field to table, farm dinners are happening in fields, vineyards and other unusual places across the country – and they are selling out! Sourcing from the surrounding fields and pastures, the farm-to-table movement re-connects diners to the land and the origins of their food. Your hosts will offer their own homemade spin on farm-fresh, and will serve only foods sourced from within a one hundred-mile radius of German Village. Secluded in a lush garden, with live jazz music in the air, a fabulous five-course dinner of seasonal Ohio food awaits. Dinner will begin with a platter of cheeses, honeys and fruits, followed by a roasted beef salad, farm-raised trout and succotash, and roasted pork shoulder with corn bread. To end the evening, a luscious mixed-berry shortcake and other sweets will be served. A selection of Ohio wines – so good that they will surprise you – will be paired with the meal.

7 HIGHWAY ONE: THE BECK STREET DINER

Hosts: Stephanie & David Connor

306 E. Beck Street

A place where all are welcome, the food is sure to please, and you are certain to have an interesting conversation, the diner is quintessentially American. This Village diner is sure to bring a smile to your face and to satisfy your appetite. Your hosts will take the diner beyond Alice, Mel, Flo and the gang, and will go upscale, featuring several Blue Plate Specials: melt-in-your-mouth honey-roasted turkey breast, HW1 grilled strip steak, Beck Street Diner's catch of the day (salmon), accompanied by salad fixin's and plenty of side dishes. In true diner style, but without the rotating glass case and a side helping of waitress' attitude, dessert will feature pies, pies and more pies.

8 UNDER A TUSCAN MOON

Hosts: Connie & Marshall Swain

664 S. Grant Avenue

Join your hosts at their cucina table for the traditional Tuscan tomato, basil and bread soup. You will first dine on penne with fresh sage sautéed in butter. The main course will be rosemary and garlic infused pork loin roasted in white wine and served over cannellini beans with olive oil and herbs. For dessert, you will enjoy an Italian meringue with fresh summer berries. There will be plenty of Italian vino to accompany these delectable things, and the evening will be topped with the Italian favorite that is *still the one*: limoncello.

9 CONTEMPORARY ONE

Hosts: Randall Sobocinski & Michael Young

158 E. Beck Street

Your hosts have planned a wonderful evening in a contemporary setting that belies its historic exterior. Chef Will Eylar will create a summer seafood dinner presented in a most unique way. You will enjoy cocktails amid a contemporary collection of art and collectibles, and dine on the rooftop garden overlooking German Village. Dinner will feature a first course of watercress and watermelon salad napped with citrus-herbed vinaigrette, accompanied with lump crab meat and a goat cheese and tomato terrine, followed by a second course of jumbo shrimp and chicken roulade stuffed with arugula and Portobello mushrooms in a mustard cream sauce presented with a grilled vegetable stack. As a sweet end to a glorious evening, white and dark chocolate-dipped fruits served in a fantasy glass with a coconut crème brûlée will be served.

10 BISTRO FIFTY-ONE

Host: David Schooler

273 E. Sycamore Street

Bistros have met the exacting standards of Parisians in their daily appreciation of good food and good value for nearly two centuries. While bistro cooking is a less complicated food than haute cuisine, it certainly is no less delicious. Luckily, you don't need to travel to Paris to enjoy wonderful bistro cuisine. Your host, a man with exacting standards of his own, will create a classic bistro meal for your dining pleasure. In France, even the most casual meals are served in courses, with plenty of wine and conversation. You will experience the same, with a menu

of oysters Rockefeller and petite mushroom strudels with goat cheese; a salad of micro greens with fresh berries, melon and cilantro vinaigrette; peppered flank steak with summer vegetables, and a dessert of tropical fruit napoleons with cashew brittle. Raise your glass and drink a toast to Paris!

11 A TASTE OF NUMBER-ONE CHEF JEAN-GEORGES VONGERICHEN AT THE THEODORE VON GERICHEN HOUSE

Hosts: Mary & Mike Yarbrough

117 E. Deshler Avenue

In November 1893, German immigrant brothers Theodore and Ludwig Von Gerichten moved their glass company to 428 South High Street and took up residence on Kossuth Street in German Village. The workmanship in the Columbus studio led to success for The Von Gerichten Art Glass Company, which created approximately 1800 windows for 850 churches across the United States. Theodore later built a large Victorian house overlooking Schiller Park, where the family lived for more than 50 years. The family's initials can be found today in the glass of the magnificent front door. You will dine at Theodore's home, featuring the cuisine of another well-known Vongerichten: Jean-Georges. Internationally reputed for his innovative, groundbreaking cuisine, Jean-Georges Vongerichten has emerged as one of the country's leading chefs and commands a global empire of restaurants in the world's culinary capitals. Dinner will feature the art and essence of Jean-Georges' continental style: ceviche with mint, mushroom spring rolls, frisee' salad with Roquefort and walnuts, catch of the day, and clafouti tart.

12 ONE ITALY

Hosts: Caterina Ltd., The Italian Trade Commission, Catherine Adams & Greg Lashutka

The galleries at Caterina, 571 S. Third Street

Step inside this 130-year-old brick storefront and find yourself transported to another world and another time, when life moved more slowly and deliberately. Caterina Ltd. imports artisanal housewares, made with time-honored techniques, by true masters from all over Europe. Dinner will complete a two-week long display and demonstration of artisanal giftware from all over Italy. The four-course meal, paired with Italian wines, will celebrate the variety of Italian cucina as interpreted by local masters at Z Cucina: lobster and mascarpone tortellacci from Tuscany with saffron broth and asparagus noodles; Chianti-braised pork cheeks with asiago polenta, local greens and cipollini onions; sweet pea, mint, arugula and prosciutto salad with warm Parmesan and shallot vinaigrette from Lazio; and a tasting of Sicilian cannoli.

13 ONE GREAT NIGHT IN HAVANA

Hosts: Nancy & Jim Turner

164 Thurman Avenue

In Old Havana, at the Bodeguita del Medio Bar & Restaurant, located midway on a small street near the Plaza de Catedral, dozens of tourists line up every day to enter the place where Hemingway made the mojito drink famous. Thousands visit every year to follow Hemingway's footsteps through a unique and exotic city. Your hosts for the evening will conjure Papa's spirit and transport you to Havana by creating an authentic menu of Cuban cuisine, featuring Caribbean green salad, Cuban roast pork with mojo, Hotel Nacional asparagus, Vara Dero black beans and rice, perfect plantains, and La Guarida strawberries and chocolate. And, of course, mojitos will be the drink of choice.

14 SLOW FOOD: STILL THE ONE

Hosts: Jeanne Likins & Joseph Flood

751 Jaeger Street

What are the ancient dishes of Italy that are still the ones Italian chefs turn to for special guests? Enjoy dinner featuring some of these exquisite dishes, paired with Italian (and for contrast, Oregon) wines, and served in the "Slow" style embraced by your hosts. An intimate evening of good food, wine and conversation is sure to please. Dinner will feature local, good, fair and safe foods with an Italian accent: perhaps including arista (rosemary, fennel and garlic-scented pork loin), served with salsa di funghi selvatici, (wild mushroom sauce), polenta con verdure fresche, (polenta with fresh vegetables), Insalata di finocchi (salad of fennel and lemon) or fragole in condimento saporoso (strawberries in balsamic condiment). The market will be the guide, however, as your hosts choose the best ingredients for a dinner in an ancient style that's "still the one." Buon appetito!

15 ONE PERFECT SUMMER EVENING TO REMEMBER

Hosts: Pistacia Vera, Spencer Budros & Anne Fletcher, owners

Pistacia Vera, 541 S. Third Street

What happens when pastry chefs venture to the savory side of the menu for a night? Dine at Pistacia Vera, a from-scratch dessert boutique housed in a former residence turned German bakery turned stylish pastry shop, and enjoy one summer evening to remember! Specializing in classic European style desserts with an unmistakable character of their own, Chef Spencer Budros and his team will surprise you with a beautifully balanced menu, showcasing their love of pastry and

dessert technique. Dinner will include a seven-course meal of fresh summer flavors, perfect wine pairings and of course, spectacular dessert.

16 A TASTE OF HIGHWAY ONE

Hosts: Mary Cusick & David Wible, Roy Bieber & Jeff Ruff

Kight Studio, 551 S. Fifth Street

Often called America's most beautiful drive, the trip from Seattle to Los Angeles on the Pacific Coast Highway is an adventure, encompassing giant redwoods and whale-watching, elephant seals and the elephantine Hearst Castle, the USA's only rain forest and John Steinbeck's Cannery Row. Yours will be a virtual culinary road trip, tasting food inspired by the great markets and restaurants of Seattle, Portland, San Francisco and Los Angeles. Dinner will be served al fresco, in the PCH style, under a tent on the grounds of Villager Sandy Kight's art studio. The studio lot is also the summer location of Heron Creek Farm's weekend farmer's market, where fresh produce, jams and pies are snapped up by customers on summer Saturday mornings. In the market style, dinner will feature fresh, local foods. There is no doubt that you will enjoy the ride!

17 TOWN & COUNTRY: PAGE ONE

Hosts: Chad Bratschi & Darryl Boggess, Ken Jenkins & Chad Williams

628 City Park Avenue

For more than 100 years, the social elite have graced the pages of America's ultimate party circuit publication, *Town & Country*. This year, the spotlight is on you as we invite you to join the *Town & Country* inspired gathering in beautiful German Village. A delectable evening blending the best of urban cuisine, unique provincial favorites and local, acoustic entertainment will grace the pages of your memory for years to come. The fabulous evening begins with a delicious, creamy tapenade served with local, artisanal breads, a seafood appetizer perfect for the Cape Cod "set," a delectable goat cheese salad using regional cheese, with a main course of beef Wellington using the best in family farm, grass-fed beef. A vegetarian option is available. The evening ends with the finest of chocolate desserts fit for a debutante ball. To please our California pedigree, three courses will be served with only top-shelf selections from Napa and Santa Barbara Counties along with a refreshing summer punch. It's an event not to be missed, and *the* place to be "seen!"

18 LA CUCINA ITALIANA-ANCORA L'UNA (STILL THE ONE)

Hosts: Connie & Craig Walley

573 S. Sixth Street

The people of Emilia-Romagna eat more, care more and talk more about food than anyone else in Italy. They like nothing better than to get together, eat, drink, tell jokes, sing and discuss the merits of dishes. The cooking of the region came to represent the ideal Italian cuisine through Italy's now most-famous cookbook, *l'Artusi*, the first book to address the cooking of Italy as a whole, first published in 1891 and reprinted more than a hundred times since. Join your hosts for a sampling of Italian cuisine that will clearly demonstrate why Italian food is still the one that satisfies and inspires, after all of these years. Dinner will include classic antipasto with typical Italian aperitivi (cocktails), Amalfi Coast salad with citrus and fennel, two house-made lasagnas: lasagna classica with tomato sausage sauce and lasagna Bianca with vegetarian white sauce. As in Italy, the meal will be accompanied by Italian wines, conversation and laughter. A classic Italian dessert will end the evening.

19 STILLED

Hosts: Patrick King & Kelly Ruoff

49 E. Frankfort Street

On the heels of the microbrewing boom, new microdistilleries are thriving from coast to coast. Artisanal distilleries are distinguished from mass distillers by their small scale, their use of local and often organic ingredients, and the experimental quality of some of their products, like seasonal pumpkin-infused vodka. Some of the latest entrants to the industry are in the Midwest with its abundance of grain and fruit. Your hosts will guide you on an exploration of the flavors of favorite distilled spirits through food pairings and infusions. The menu will include recipes that incorporate fine liquors into the preparation of each course. Special guest Middle West Spirits, Columbus' first and brand-new microdistillery, will be on hand to host an artisanal vodka tasting. It promises to be an interesting and fun evening. Rest assured – nothing remotely resembling a Jell-O shot will be served!

20 101 POUNDS OF FUN: THAT'S MY LITTLE HONEY BUN

Hosts: Sally Levy, Lynn Elliott, Jennifer & John Joseph

199 E. Deshler Avenue

Whether your date for the evening is your one-and-only, your one true love, or your little honey bun, you will both enjoy the humor and the creativity of this evening. These hosts have a reputation for throwing a great party! Featuring honey in many different varieties, preparations and tastes, the evening will progress like a long-term, cherished relationship, starting with "Honey I'm smitten" martinis. Settling in, dinner will feature "Lettuce entertain you salad with Honey Buns," and the line that happens in every relationship at least once, "Honey I love you...but what is this entrée?" Finally, to celebrate the love that lasts: "We're still having fun" dessert! Oh honey!