

toffee nut, salted caramel, espresso, whip cream and sea salt. It is also based on Linda Wilder's "Golden Falls, Oregon" painting at Bronze Coast Gallery.

8 Morris' Fireside Restaurant is offering a special Beau Burger, based on Nathan Bennett's "Marble and Monarch" and named for their grandson. You'll find Nathan's unique patinated bronze plate at Bronze Coast Gallery.

9 Insomnia Coffee Company is making a Rose Latte with milk, espresso and a rose syrup, resulting in a light, happy and floral latte...perfect for spring. Based on an oil-on-wood panel by Jen Lobo titled "Oregon," showing a full bouquet riding on the back of a turtle. On display at Archimedes Gallery.

10 The Lazy Susan Cafe is adding a new poached egg special with potatoes, chorizo sausage, melted pepper jack, and green onions, served with fruit and a toasted English muffin. The idea came from a blown glass "side dish" bowl by Mark Gordon, featured *Spring Unveiling* artist, at Icefire Glassworks.

11 EVOO Chefs Bob and Lenore will have a starter plate of Oyster mignonette in the half shell with saffron and blood orange bias cut green onion and a background of ingredients to match the colors and mood of the "Higher Ground" painting by Jeffrey Hull. They will also be serving a "dark chocolate cherry and Swiss meringue" for dessert, celebrating spring and based upon another Jeffrey Hull painting, "Cherry Blossom Mist."

12 Newmans at 988's Chef John will have "What if?" lobster tails served with garlic and butter sauce, roasted potatoes and seasonal vegetables, based upon Angela Purviance's painting suggesting a fantasy world of lobsters in Crater Lake on view at Imprint Gallery.

13 Bald Eagle Coffee House will offer a layered spring vegetable soup inspired by the juried show "Frame of Reference" at the Cannon Beach Gallery.

14 Cannon Beach Café Chef Fernando Aquino is presenting a "Renaissance Revival" lamb loin with Parmesan risotto, garnished with slow-roasted garlic and wild mushrooms and olives. This entrée is inspired by the "Frame of Reference" juried show at Cannon Beach Gallery, served on a square plate, representing the "frame."

15 Wayfarer Restaurant Chef Archibald has created a "spring asparagus appetizer" based on Jeffrey Hull's "Shoreline Daffodils" watercolor. It features local asparagus, sunny-side up Zweifel Farms eggs and crispy prosciutto with Cannon Beach sea salt. You can see the painting at Jeffrey Hull Gallery.

16 The Irish Table Chef Crystal has created a special crostini "Dungeness crab toast" with Boursin cheese topped with wine and dill vinaigrette, saluting Jeffrey Hull's "Geneva of Coos Bay" painting.

17 Sleepy Monk Coffee Roasters has a "ConPanna" made with a double shot of espresso, and house-made chocolate whipped cream, based on the torch-worked shot glasses by Eli Mazet being shown by DragonFire Gallery.

18 Pelican Brewing Company Chef Nathan's inspiration is the handmade cigar box guitars at DragonFire Gallery. They will feature a "Cajun jambalaya-inspired dip" with sausage, shrimp, pepper, onions, celery, and cream cheese. Served with grilled house-made flatbread. Also featuring a "Mississippi barbeque" with smoked beer brined pork served with braised greens and savory cornbread with honey walnut butter.

19 The Stephanie Inn Chef Aaron Bedard is creating a five course Latin-inspired prix fixe dinner, drawing on the dramatic colors captured in a "Terra Cotta" glass bowl created by Suzanne Kindland of Icefire Glassworks. Reservations are required.

