



Concerts & CUISINE THE GALA

April 6 at 5:00 PM
Monona Terrace



THE FOODIE EVENT OF THE YEAR



Susan and Jonathan Lipp and their family of foodies.

The Lipp, Cohan, and Full Compass Families
are excited to celebrate 42 Years of Concerts on the Square
with the Wisconsin Chamber Orchestra.

CONGRATULATIONS! MAZEL TOV!
WAY TO GO! BRAVO!



9770 Silicon Prairie Parkway, Madison, WI 53593

Schedule of Events

5:00 – 7:15

Gourmet Showcase

Sample mouthwatering appetizers, entrees, desserts, and beverages from 34 participants, created just for you.

Silent Auction

ONLINE at: wcoconcerts.org/auction

Bid on fine dining experiences, jewelry, tickets to sporting events, theater shows, and so much more.

Wine Pull

Buy a few corks and walk away with delicious bottles of wine to share all season long on Capitol Square.

Live Jazz

Gordon Kowalski, drums Vince Jesse, guitar
Peter Mathistad, sax John Schaffer, bass

7:15 – 8:15

Culinary Awards Presentation

Live Auction

pages 12-13

Remarks, Joe Loehnis, CEO

Paddle Raise

8:15 – 8:30

Wisconsin Chamber Orchestra Performance

page 14



Culinary Showcase

Banzo

HEAD CHEF STEPHAN MAY

- A Cheese Bourekas with Harissa Honey**
harissa honey: feta, ricotta, dates, harissa honey, sesame

Blue Plate Catering

EXECUTIVE CHEF BEN BOLTZ

- E Sweet Bourbon Braised Short Rib**
served with truffled parmesan polenta, crispy onion dust, and a micro salad
- D Lemon Berry Cheesecake Bites**
New York style cheese cake with bright flavors of lemon, fresh berries and a buttery crust
- B Thyme within the Midnight Grove**
a delightful balance of luscious blackberries, rosemary & herb infusion, fresh lime juice, finished with a touch of bright green tea and essence of mint

Cadre

CHEF EVAN DANNELLS

- A Beef Carpaccio**
thinly sliced raw beef tenderlion with SarVecchio vinaigrette, peruvian sweet peppers, celeriac, micro radish, Urfa biber

Calliope Ice Cream

OWNER STACI FRITZ

- D Tom Kha Gai Ice Cream Sundae**
a base flavor of Thai coconut soup with jalapeño, lemongrass, ginger, lime, and red curry, topped with coconut shreds, fried shallots, Aleppo pepper, and a squeeze of fresh lime juice



Appetizer **A**

Entrée **E**

Dessert **D**

Beverage **B**

DelecTable

EXECUTIVE CHEF FORSTER SORENSEN

A Duck Bread

maple confit duck, Madison Sourdough spiced crostini, duck gribenes, miso sweet potato, chive

D Florentine Cookie Cannoli Brulee

pistachio and preserved lemon ricotta, 76% dark chocolate chips, candied pistachio dust, pistachio syrup

B Liquid Nitrogen FauxGroni

house FauxGin, red verjus, Wisconsin cranberries, sage, rosemary, and juniper

Draper Brothers Chophouse

CHEF ERIC KING

A Lamb Lollipops

eggplant sofrito, sherry gastrique, shaved fennel

B Scarlet Fire

fresh jalapenos, simple syrup, fresh lime, and pineapple juices

Driftless Glen Distillery

EXECUTIVE CHEF DAVID SIEGLER

A Lemon Dill Lox Crostini

served with deviled egg yolks, fried capers, onion, black tobikko

E Bourbon Braised Short Rib

served with black truffle risotto and asparagus

Emmi Roth

CHEF EVAN TOPEL

A Roth Cheese Grazing Board

featuring Roth Cheese and accompaniments

Heritage Tavern

EXECUTIVE CHEF DAN FOX

E Sherry & Maple Glazed Pork Deckle Chop

served with a white bean puree and romesco sauce

La Mestiza

CHEF ANTONIO ESTRADA

- A** **Pork and Chicken Tamales**
- E** **Cochinita Pibil**
oven-cooked marinated pork shoulder in citrus juices, achiote, and spices

Le Personal Chef

EXECUTIVE CHEF SAMI FGAIER

- D** **Chaima’s Signature Carrot Cake**
with walnuts, pecans, mascarpone cheese, and Madagascar vanilla bean

Lucille

CO-CHEFS KYLEE HERING & ERIC KRAUSE

- A** **Jalapeño Crema Mexican Street Corn**
wood-fired corn ribs tossed in jalapeño crema, topped with cojita cheese and micro cilantro
- B** **Cucumber Spritz**
cucumber juice, pineapple juice, lemon, and eucalyptus bitters

Madison Club

EXECUTIVE CHEF ADAM STRUEBING

- A** **Cured Salmon Belly Tostada**
crispy tortilla, avocado mousse, pepita-ancho chili crisp, ramps, charred pepper aioli
- D** **Wood You Rather?**
oak wood ice cream, maple smoked chocolate, toasted hazelnuts, maple waffle taco shell

Marigold Kitchen

OWNER KRISTY HEINE

- D** **Salted Caramel Churro Baked French Toast**
with vanilla bean pastry cream and strawberry compote



Merchant

CHEF TONY HARGROVE

E Merchant Authentic Creole Gumbo with Warm Rice

a rich stew of chicken, bacon, beef, shrimp, crawfish, and andouille sausage with a deep brown roux with onion, celery, red and green peppers, garlic, tomato, cayenne, salt, pepper, curry, worcestershire sauce, and tabasco

B Raspberry Bliss

*Lapsang Souchong, raspberry puree, molasses, agave, lime
Complex and refreshing with a lightly smoked body*

Monona Catering

EXECUTIVE PASTY CHEF JAN BLOCHWITZ

D Petite Mango Cheesecake

Monsoon Siam

OWNER DUTDAO WONGLAKA

A Pork Spring Roll

exotic spicy lime flavor with minced pork, red onion, scallion, cilantro, mint, chili and roasted rice, wrapped in wheat paper with sticky rice and ried crispy

E KaoSoi Beef Brisket

sweet, creamy yellow curry, Thailand northern style, with beef brisket, and egg noodle, topped with crispy noodle, pickled cabbage, and red onion

Nani Restaurant

EXECUTIVE CHEF JUSTIN JIANG

E Honey Walnut Shrimp

E Twice Cooked Pork

Osteria Papavero

FRANCESCO MANGANO

E Beef Goulasch with Polenta

RA! Health and Wellness

FOUNDER & HERBAL ALCHEMIST,
RICHARD BOWMAN & ALLA TSYPIN

B Elevated Sparkling Lemonade with 5mg of hemp-derived THC

Rare Steakhouse

SOMMELIER OWEN FOXCROFT

A Beef Tartare
with mustard aioli on truffled crostini

E Prime Grade Steak
with mushroom cream sauce and whipped potatoes

RED

OPERATIONS MANAGER TARYN JOHNSON

E Salmon Lover
spicy salmon, avocado, and cucumber, topped with seared salmon, ikura, ponzu sauce, togarashi, and microgreens

Rusty Dog Coffee

OWNERS MANNY FIGUEROA, TOM KOREN
& TONY BITNER

B Ambition Sweet Cream Nitro-infused Cold Brew Coffee
Ambition Sweet Cream Nitro-infused Cold Brew Coffee

B Cold Brew Coffee
Ambition Blend, nitro-infused cold brew coffee

B Hot Brewed Coffee
single-origin, natural process Colombia Chachagüí

Ruth's Chris Steakhouse

A Shrimp Ceviche
marinated succulent shrimp in a tangy citrus juice, garnished with roasted corn avocado crema, and crispy tortilla chips

D Tres Leches
Spanish sponge cake topped with a vanilla cremeux and chocolate almond bark

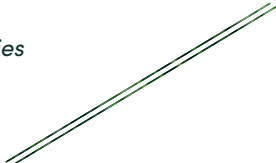
St. Charles Station

CHEF DAVID HEIDE

E Braised Short Rib
with smoked potato puree, bacon and mushroom demiglace, microgreens, and pickled onion

D Chocolate Mousse
with ginger vanilla whipped cream and macerated berries

B Butterfly Tea
with edible glitter, simple syrup, and lemon juice



Tavernakaya

EXECUTIVE CHEF KEVIN KUO

- A Ahi Tuna Poke on a Wonton Crisp**
ahi tuna, seaweed salad, pickled cucumbers, mango, yuzu tobiko, scallions, sesame seeds in a sweet soy garlic sauce on a wonton crisp
- B You're Such a Teas**
sesame oil washed cold brew black tea, lavender honey syrup, and foam

Texas Roadhouse

- E Herb Crusted Chicken**
boneless marinated chicken breast seasoned with a blend of herbs and spices
- D Lil Ol' Brownie**
made-in-house rich chocolate brownie served with a dollop of whipped cream
- B Sparkling Berry Bliss Mocktail**
a blend of blackberry and cranberry juice topped with club soda and garnished with real blackberries and a lime

The Cooper's Tavern

EXECUTIVE CHEF TYNAN MCCAFFREY

- E Smoked Chicken with Elotes, Chili Lime Rice, and Chipotle Orange Glaze**
smoked chicken breasts thinly sliced served over elotes consisting of roasted corn, queso fresco, chili lime rice, drizzled with a spiced chipotle orange glaze, garnished with pickled red onion and serrano peppers

The Good Bowl

OWNERS ANDREA STAFF & MICHELLE NOMMENSEN

- D Chocolate Peanut Butter Dream Bowl**
organic açai and pitaya (dragon fruit) sorbets, topped with organic chocolate peanut butter granola, fresh banana, a dollop of crunchy peanut butter, a drizzle of Nutella, and finished with fresh blackberries and raspberries and a sprinkle of organic chia seeds
- E The Classic Bowl**
organic açai sorbet topped with honey-almond GF granola, fresh strawberries, blueberries, and banana, finished with a drizzle of local honey and a sprinkle of organic chia seeds



Appetizer **A**

Entrée **E**

Dessert **D**

Beverage **B**

The Statehouse

EXECUTIVE CHEF PEDRO CALDERA

E Fennel Dusted Barramundi

kohlrabi puree, sauteed asparagus, meyer lemon beurre blanc

Turkish Kitchen

OWNER GURHAN COKUĞURLUEL

E Babagonush

with haydari and pita bread

D Rice Pudding

Uplands Cheese Company

OWNER ANDY HATCH

A Pleasant Ridge Reserve cheese

Willy Street Co-Op

CHEF MIKE TOMALOFF

D Orange Rosemary Cheesecake

*rich and velvety mini cheesecakes, prepared sous vide,
with berry compote and ginger cookie crumble*

B Sparkling Berry Shrub

*spring berries steeped with sugar and spices in vinegar, making a sweet
and tart syrup, mixed with fizzy water and served over ice for a
refreshing NA spritzer*

Wollersheim Bistro

CHEF ROMAIN COQUARD

A Deconstructed Goat Cheese Crostini

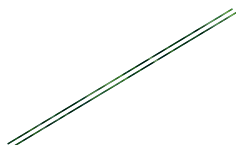
*whipped Montchevre goat cheese, balsamic fig jam, pickled carrot,
sourdough croutons, spring radish*

E Crawfish and Shrimp Etouffee Puffs

*smoked jalapeño cornbread gougere puff filled with crawfish, shrimp,
and andouille sausage etouffee*

D Blackberry Brandy Mojito Tart

*Wollersheim Blackberry Brandy curd, boozy mint glass,
and blackberry brandy creme fraiche*



Lindsay Christians

Volunteer Judge Coordinator

Food and culture editor, The Capital Times

Adedokun Adedoyin

Founder, Friendly Black Foodies

Noelle Adedoyin

Founder, Friendly Black Foodies

Suzanne Beia

Wisconsin Chamber Orchestra Concertmaster

Yusuf Bin-Rella

Chef and Founder, TradeRoots

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Host, City Cast Madison

Irene Pawlisch

*Culinary Instructor, Madison College; Board Member, REAP Food Group;
President, American Culinary Federation (Madison Chapter)*

Sydney Ross

Founder @explore_madison

Sarah Warner

PR and Communications Manager, Destination Madison

Live Auction

Maestro Moment **Conduct a Sousa March**

Donated by the Wisconsin Chamber Orchestra

Step onto the podium and lead the Wisconsin Chamber Orchestra in a thrilling Sousa march at Concerts on the Square on July 2, 2025! Under the guidance of Maestro Andrew Sewell, you'll receive expert tips before taking the baton in front of thousands of enthusiastic concertgoers. Feel the energy of the orchestra and the roar of the crowd as you become part of this cherished Madison tradition. A truly unforgettable, once-in-a-lifetime musical experience!

Bites & Backstage Delights **Concerts on the Square All Access Pass**

Donated by the Wisconsin Chamber Orchestra & Heritage Tavern

Join the WCO for the all-access pass experience as our Concerts on the Square Champion. Visit the live dress rehearsal for a true behind-the-scenes experience and get up close and personal with how it all comes together. For the concert, you'll have a fully catered table for ten by Heritage Catering! The date will be determined based on your schedule and availability of tables during the concert season.

Lakeside Luxe **Waterfront Leisure with a Gourmet Touch**

Donated by Susan Lipp & Jun Lee

Gather your crew of up to 12 guests for an exclusive day of leisure and luxury at Susan & Jonathan Lipp's stunning Lake Wisconsin retreat in Merrimac. Dive into adventure with boating, swimming in the lake or private indoor pool, and endless relaxation. As the sun sets, indulge in a gourmet feast of authentic Hong Kong cuisine, crafted with care by WCO champions Susan Lipp and Jun Lee. With exceptional hospitality and an unforgettable backdrop, this getaway daytrip package promises its own culinary showdown.



Ultimate Collector's Set

Blanton's Single Barrel Bourbon

Set of 8 with Iconic Horse Stoppers

Donated by Ron & Cathy Rotter

A true collector's dream! Elusive, sought-after, ultra-premium, and world-class bourbon, this rare complete set of Blanton's Single Barrel Bourbon features all eight 750-ML bottles, each adorned with the iconic horse and jockey stoppers that spell out "B-L-A-N-T-O-N-S" when together. Renowned for its smooth, complex flavor and rich history, Blanton's is a must-have for bourbon enthusiasts. Don't miss this exclusive opportunity to own the full set of one of the most sought-after bourbons in the world.

Sunsets & Serenity

A Cozy Green Lake Escape

Donated by Sold With Faith Realty - Faith Morledge

Pack your bags for the ultimate getaway retreat with a dreamy 4-night stay at Sunset Nook Cottage in beautiful Green Lake, WI! Just steps from the water and a short walk to charming local coffee shops, this cozy lake house is perfect for a girls' weekend, a romantic getaway, or a peaceful solo escape. Unwind with breathtaking sunset views over the bay, explore the quaint town, or simply relax in this charming lakeside haven. Located just 90 minutes outside of Madison, this is your chance to experience the magic of Green Lake in every season. Valid October through April.

Sky High Adventure

Exclusive Wisconsin Fly-In Lunch

Donated by Greg Dombrowski

Soar above Wisconsin with expert pilot Greg Dombrowski for a one-of-a-kind aerial adventure for two. This exclusive flight experience takes you within a one-hour radius of Madison, WI, offering the perfect getaway. Choose your dream lunch destination and Greg will get you there in style. Take in breathtaking views, enjoy a meal in a place you've always wanted to visit, and make unforgettable memories.

Tonight's Performance

ANDREW SEWELL, CONDUCTOR

celebrating 25 years with the Wisconsin Chamber Orchestra

REPERTOIRE

NIGEL HESS | *Fantasy for Violin and Orchestra*

PERCY GRAINGER | *Molly on the Shore*

Violin I

Suzanne Beia
Kenichi Kiyama

Viola

Madlen Breckbill

Piano

Jason Kutz

Violin II

Kristian Brusubardis

Cello

Amy Harr

Harp

Johanna Wienholts

Bass

Kris Saebo

Wisconsin Chamber Orchestra Core Musicians

Violin I

Suzanne Beia +
Leanne Kelso ++
Hillary Hempel
Sherri Zhang
Katherine Floriano
Kristian Brusubardis

Cello

Karl Lavine*
Timothy Archbold
Trace Johnson

Clarinet

Nancy Mackenzie*
JJ Koh

Bassoon

Amanda Szczys*
Midori Samson

Violin II

Gerald Loughney*
Tim Kamps
Anna Carlson
Wes Luke
Steven Wilke

Flute

Brandon LePage*
Elizabeth Marshall

Horn

Linda Kimball*
Mike Szczys

Trumpet

Matthew Onstad*
Robert Rohlfing

Viola

Nora Frisk*
Diedre Buckley
Janse Vincent
Christopher Dozoryst

Oboe

Christine Kim*
Lindsay Flowers



Timpani

Kent Barnhart*

Percussion

Lana Wordel*

+ Concertmaster

++ Assistant Concertmaster

* Principal

Acknowledgments

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Diane Bless
Lindsay Christians
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Amy Fields
Alan Fish
Kim Freeman
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Chloe Homan
Deanna Horjus-Lang
Jennifer Johnson
Carol Kratochwill
Jun Lee
Sandy Lee
Kate Marquardt
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Committed to Our Communities

As a law firm that is invested in uplifting our communities, Husch Blackwell proudly supports the Wisconsin Chamber Orchestra and its ability to inspire Madison through the power of music.

Jon Anderson | Office Managing Partner | WCO Past Board Chair
Joseph Diehrich | Partner | WCO Board Chair
33 East Main Street, Suite 300, Madison, WI 53703

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Help Us Reach the Grand Finale!



For nearly 60 years, Wisconsin Youth Symphony Orchestras (WYSO) has transformed young lives through the power of music. With the new WYSO Center for Music, we finally have a permanent home – a place where generations of musicians will learn, create, and inspire.

Thanks to our community's generosity, we've raised \$28 million toward this dream. But to complete the vision, we need your help to raise the final \$5 million.

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WYSO's future.**

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Be part of the Grand Finale.**

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& building vibrant
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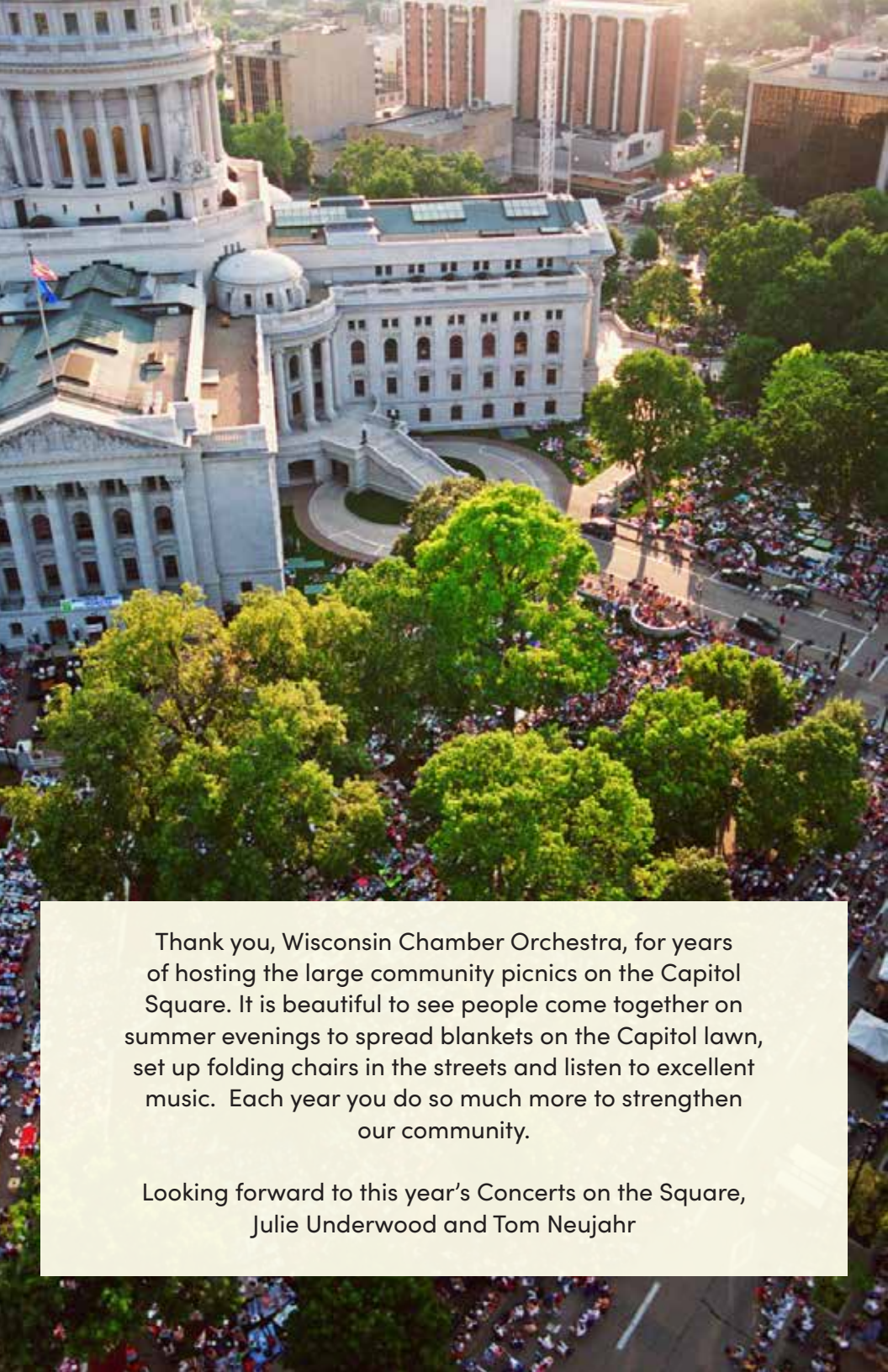
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Congratulations to Andrew
Sewell on 25 years of making
magic in our community.





Thank you, Wisconsin Chamber Orchestra, for years of hosting the large community picnics on the Capitol Square. It is beautiful to see people come together on summer evenings to spread blankets on the Capitol lawn, set up folding chairs in the streets and listen to excellent music. Each year you do so much more to strengthen our community.

Looking forward to this year's Concerts on the Square,
Julie Underwood and Tom Neujahr



Wisconsin Chamber Orchestra
&
Maestro Andrew Sewell

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Superb Community Service
&
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Jun & Sandy Lee