



# Concerts & CUISINE THE GALA

April 26, 2026 at 5:00 PM  
Madison Marriott West



THE FOODIE EVENT OF THE YEAR

# HERE'S TO 43 YEARS OF MUSIC & COMMUNITY!



*The Lipps and their family of foodies*

The Lipp and Cohan Families are proud to celebrate 43 Years of Concerts on the Square with the Wisconsin Chamber Orchestra.

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# Schedule of Events

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**5:00 – 7:00**

## **Gourmet Showcase**

*Sample mouthwatering appetizers, entrees, desserts,  
and non-alcoholic beverages created just for you*

## **Silent Auction**

**ONLINE at: [wcoconcerts.org/auction](http://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**

Paul Muench, piano    John Schaffer, bass  
Vince Jesse, guitar    Jim Huwe, drums

**7:15 – 8:15**

## **Culinary Awards Presentation**

### **Live Auction**

*pages 14-15*

**Remarks, Joe Loehnis, CEO**

### **Paddle Raise**

**8:15 – 8:30**


**Wisconsin Chamber Orchestra Performance**

*page 16*



# Culinary Showcase

## Banzo

- A** **Roasted red pepper hummus** *with spring vegetables* **vegan, gf** 
- A** **Beef kofta** *with a roasted red pepper curry sauce* **gf** 

## Blue Plate Catering

*Ben Boltz, Executive Chef*

*Alex Curtis, Chef de Cuisine*

*Patrick Curtin, Executive Pantry Chef*

*Zane Rhodes, Beverage Manager*

- E** **Korean Firecracker Shrimp**  
*garlic sweet street noodles, pineapple chili gastrique, asian pickles*
- D** **Vanilla Bean Crème Brûlée**  
*sugared summer berries, mascarpone whip, and raspberry reduction*
- B** **“As Time Goes By”**  
*ISH london botanical, lemon, orange, moroccan spice, grapefruit oil*

## Calliope Ice Cream

*Staci Fritz, Owner*

- D** **Red Hawk Ice Cream**  
*Cowgirl Creamery’s red hawk washed-rind triple cream cheese shredded into a slightly savory ice cream base*
- D** **Hop Along Charcuterie Ice Cream**  
*Cowgirl Creamery’s hop along hard cider-washed cheese with granny smith apples and walnuts in a caramel apple ice cream base*

## Cooper’s Hawk

*Cooper’s Hawk Middleton Chefs*

- A** **Shaved Prime Sliders**  
*horseradish sauce, caramelized onion ranch, hawaiian pretzel buns*
- B** **Cooper’s Hawk Vivanté! Strawberry Elderflower**  
*fresh strawberry up front, floral notes of elderflower and rose, and a bright pink lemonade twist that keeps things light and refreshing*



Appetizer



Entrée



Dessert



Beverage



## Delectable

Forster Sorensen, Executive Chef

- E Beef Cheek Cavatelli**  
*tomato demi, herb oil, crispy shallots, braised beef cheek, parsley, lemon zest*

## Draper Brothers Chophouse

Eric King, Chef

- A Steak Tartare**  
*composed in a torte and topped with black truffle white cheddar*
- D Olive Oil Lemon Cake**  
*plated with whipped sweet cream and citrus gel*
- B Kiwi Refresher**  
*kiwi puree with fresh lemon juice, mint, and soda water*

## D'Vino

Dino Maniaci, Owner, Executive Chef

- A Arancini - Classic Sicilian Street Food**  
*rissotto ball, tomato, ground beef, sweet pea ragu, breaded and fried with marinara sauce*
- E Sfinciuni - Traditional Sicilian "Pizza"**  
*thick foccacia like crust, fresh tomato sauce, anchovies (optional), onions, parmesan*
- B "The Piasano"**  
*non-alcoholic espresso martini*

## Eloura

Miguel Mora, Executive Chef

- A Scallion Wonton & Szechuan**  
*infused kabob served with sumac ponzu sauce*
- A Tuna Tabbouleh Rice Cake**  
*with pomegranate sriracha aioli, sesame, jalapeño cilantro, and crispy nori flakes*

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## Fromagination

Hannah Stubitsch, Catering Manager & Betsy Mullally, Chef

- A Hill Valley Dairy Luna Cheese Bite**  
*savor accents chili oil crunch and green onion*
- A Dunbarton Blue Cheese Bite**  
*Lark salted rosemary shortbread cookie and sage*

## Heritage Tavern

Dan Fox, Executive Chef

- A Berkshire Pork Belly & Ahi Tuna Sashimi**  
*pineapple-mango compote, crispy foie gras, pickled green mango, macadamia nut, sauternes reduction sauce*

## Johnny Delmonico's

Logan Riese, Executive Chef

- A Smoked Beet Carpaccio**  
*with whipped gorgonzola cheese and crisped wonton*

## La Mestiza

Esthela Avalos, Chef

- E Chile En Nogada**  
*roasted jalapeño stuffed with ground beef combined with pico de gallo, apple, raisins, potato, pear, and topped with roasted almond creamy sauce, and pomegranates*
- E Tacos De Borrego**  
*oven cooked lamb shoulder simmered in pasilla salsa*



Appetizer

**A**

Entrée

**E**

Dessert


**D**

Beverage

**B**

## La Pollera Colombiana Restaurant

Yineth Herrera, Owner

- A Empanadas** *gf, dairy and nut free*   
*served with aji sauce, made with corn, filled with beef or chicken, potatoes, and vegetables*
- E Arroz con Pollo**  
*colombian yellow mixed rice with vegetables and chicken, accompanied with fried ripe plantains*

## Lucille

Kylee & Eric Krause, Co-Chefs, Joel Wurf, Beverage

- E Lucille Chochinita Pibil Sopes**  
*woodfired slow roasted achiote marinated pork served on a masa cake with green garlic and avocado crema, cotija, charred ramp salsa, and pickled rhubarb garnished with radish, and micro cilantro*
- B Pandan Painchiller**  
*pandan leaf extract, coconut cream, fresh pineapple, lime, orange juice*

## Marigold Kitchen

Kristy & Clark Heine, Owner, Chefs

- A Artichoke and Pesto Crostini**  
*artichoke puree, oven roasted tomato, feta cheese, and fresh basil walnut pesto*
- A Local Montchevre Bacon Crostini**  
*whipped garlic chevre goat cheese, bacon, sweet corn, and peppadew pepper relish*

## Melly Mell's Deli + Catering

Carmell Jackson, Owner

- E Macaroni and Cheese**  
*topped with smoked brisket*
- D Melly Mell's Peach Cobbler**  
*topped with a peach glaze*

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## Merchant

Tony Hargrove, Chef & Abby Hill, Beverage

- E Coq au Vin-Inspired Chicken**
- B Madame Blueberry**  
*fresh lemon juice, fresh blueberry honey syrup, ginger beer, lemon twist*

## Mint Mark

Kasey Lee Cooke, Chef

- D Caramelized Sunchoke Donut**

## Mishqui Peruvian Bistro

Cynthia Garcia, Owner, Executive Chef

- A Causa Acevichada** *gf, lactose free*   
*cold mashed potatoes blended with peruvian yellow pepper, filled with yellowfin tuna salad, topped with fish ceviche marinated in leche de tigre*
- E Chaufa de Cecina/ Jerk Pork Fried Rice** *gf, lactose free*   
*jasmine rice stir-fried in mushroom, soy, and ginger confit sauces, with marinated pork loin, diced red bell pepper, egg, and green onions and garnished with julienne pickled carrots, and sweet plantains*
- D Cuatro Leches**  
*a peruvian twist on a latin american classic: sponge cake, three milks, topped with peruvian dulce de leche and a maraschino cherry*

## Monsoon Siam

Dutdao Wonglaka, Owner

- A Fresh Roll**  
*rice paper wrapped with green leaves, avocado, and carrot served with hoisin and homemade peanut butter sauce*
- E Red Squash Curry Chicken** *medium spicy*  
*sweet creamy red curry sauce with squash, red bell pepper, and basil*

## Nani Restaurant

Justin Jiang, Owner, Executive Chef

- A Deep Fried Sesame Ball**
- E Kung Pao Chicken**

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## Ollie's

Dave Heide, Chef

- B Non-Alcoholic Old Fashioned**  
*house cured door county cherries, winter spiced bitters, and cinnamon demerara syrup finished with ginger beer and garnished with candied orange*

## One Prime Steakhouse

Clay Wynin, Head Chef

- E Filet Tips**  
*seared filet, truffle mornay, aged cheddar potato pavé, micro salad*

## Rare Steakhouse

Owen Foxcroft, Sommelier

- A Housemade Focaccia**  
*with prosciutto and burrata*
- E American Waygu Ribeye**  
*with truffled whipped potatoes and cognac cream*

## RED

Manuel Brau Torres, Chef

- A Tuna Tostada**  
*yellowfin tuna, guajillo-lime ponzu, crispy sweet potato, pepita salsa macha, black garlic crema, hand-pressed tostada, micro radish*

## Rusty Dog Coffee

Manny Figueroa, Tom Koren & Tony Bitner, Owners

- B Cold Ambition Nitro Coffee**
- B Cold Ambition Nitro Sweet Cream** *with oat milk*
- B Hot Papua New Guinea Single Origin Light Roast Coffee**



Appetizer **A**

Entrée **E**

Dessert **D**

Beverage **B**

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## Ruth's Chris Steakhouse

*Juan Montes, Executive Chef*

- A** **Chipotle Chicken Tostada**  
*corn tortilla topped with chicken chipotle, crumbled goat cheese, diced avocado, and cilantro*
- D** **Banana Cream Pie**  
*white chocolate cream with banana liqueur in a crusted pie shell topped with caramelized bananas*

## Salvatore's Tomato Pies

*Patrick Depula, Owner, Chef*

## St. Charles Station

*Dave Heide, Chef*

- D** **Butterscotch Budino**  
*with ginger whipped cream and candied pecans*

## Tavernakaya

*Kevin Kuo, Executive Chef*

- E** **Dan Dan Noodle**  
*braised minced pork, pickled cucumbers, oshinko, scallions, spicy chili paste, noodles*

## The Coopers Tavern

*Sam Williams, Executive Chef*

- E** **Crispy Pork Belly**  
*parsnip puree, lemon and thyme scalloped potatoes, sautéed arugula and spinach, and fried parsnips*



Appetizer **A**

Entrée **E**

Dessert **D**

Beverage **B**

## The Deliciouser

*Patrick O'Halloran, Chef, Partner*

- A** **Wagyu Beef Tartare**  
*with togarashier & chili crisp*

## The Madison Club

*Adam Struebing, Executive Chef*

- E** **Braised Hall of Fame Beef Oxtail**  
*with ramp gnocchi, ramp chorizo, Marieke burning mélange, wagyu tallow, charred Vitruvian mushrooms, smoked rutabaga, pickled Vitruvian turnips*

## Turkish Kitchen

*Gurhan Cokuğurluel, Owner*

- A** **Hummus**  
*savory Middle Eastern dip made with mashed chickpeas, and tahini, served with pita bread*
- A** **Babaganoush**  
*mediterranean dip made from hummus, grilled eggplant, olive oil, lemon juice, and grilled sweet pepper, served with pita bread*
- A** **Ezme**  
*roasted pepper spread served with pita bread*
- D** **Baklava**

## Union Corners Tavern

*Jake Lawler, Head Chef*

- A** **Union Corner's Lobster Roll**  
*diced onion, celery, and lobster in a lemon and mayo mix served on a brioche bun and topped with chives*

# Uplands Cheese Company

Andy Hatch, Owner

## A Pleasant Ridge Reserve Cheese

# Wollersheim Bistro

Romain Coquard, Chef

## A Salade Primavera

*crisp watercress and pea shoots tossed in a lemon and olive oil vinaigrette and topped with warm bacon lardons and local wild mushrooms, shaved Parmesan cheese, a red wine marinated soft boiled egg, and sourdough crouton batonnets*

## D Lemon Blueberry Crumble Shooter

*shortbread crumble topped with lemon curd, blueberry compote, whipped creme fraiche, fresh blueberries, and candied lemon*

## B Blackberry and Lemon Spritz

*lemon juice, blackberry syrup, club soda, mint*

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# Showcase Judges

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**Lindsay Christians**

**Volunteer Judge Coordinator**

*Food and culture editor, The Capital Times*

**Adedokun Adedoyin**, *Founder, Friendly Black Foodies*

**Noelle Adedoyin**, *Founder, Friendly Black Foodies*

**Aidan Freeman**, *Sous Chef, Full Compass Systems*

**Luis Garcia**, *Sous Chef, Full Compass Systems*

**Elijah Hipke**, *Chef Ambassador, REAP Madison*

**April Kigeza**, *Founder, Food n Booze*

**Bianca Martin**, *Host, City Cast Madison*

**Kyle Nabilcy**, *Restaurant Critic, Isthmus*

**Bethany Pieters**, *Culinary Instructor, Madison College*

**Yusuf Bin-Rella**, *Chef and Founder, TradeRoots*

**Sydney Ross**, *Founder @explore\_madison*

**Jen Schwarzkopf**, *Personal Chef*

**Mike Stephenson**, *Culinary Instructor, Madison College*

**Emily Tucker**, *Food Feature Producer, Stuff Yer Face, WORT 89.9 FM*

**Sarah Warner**, *Senior PR and Communications Manager, Destination Madison*

# Live Auction

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## **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 1, 2026! 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.

## **SLO Symphony Escape for Four**

### **VIP Experience in San Luis Obispo**

*Donated by SLO & more*

Enjoy an unforgettable Central Coast getaway. This exclusive package includes four tickets to the November 7, 2026 concert in San Luis Obispo to see Music Director Andrew Sewell conduct, your hotel stay, and \$800 towards airline travel. Explore the iconic Hearst Castle, indulge in a wine tasting for four in Paso Robles, and experience the breathtaking Sensorio light installation. From world-class music to stunning coastal views, this curated escape blends culture, relaxation, and adventure into one extraordinary trip.





## **Pappy Perfection**

### **20-Year-Old Pappy Van Winkle**

*Donated by Ron & Cathy Rotter*

A true collector's treasure, this 20-Year-Old Pappy Van Winkle bourbon is among the rarest and most coveted spirits in the world. Aged to perfection, it offers an extraordinary depth of flavor with notes of caramel, oak, and spice, culminating in an exceptionally smooth, lingering finish. Nearly impossible to find and highly sought after by connoisseurs, this bottle is more than a drink—it's an experience, a statement, and the crown jewel of any top-shelf collection.

## **Northwoods Nostalgia**

### **A Five-Night Escape at Dollar Lake Retreat**

*Donated by Dollar Lake Retreat – Angie & Kevin McGuire*

Gather your favorite people for a five-night Northwoods escape at Dollar Lake Retreat in Eagle River, Wisconsin. This beautifully restored lakefront home sleeps up to five couples or family groups of up to 14 guests, with five bedrooms and three bathrooms designed for comfort and connection. Spend your days on the peaceful shores of Dollar Lake, then return to unwind in the outdoor hot tub, relax by the fire, or share long meals in the fully stocked chef's kitchen—perfect for a culinary-inspired getaway. Blending nostalgic Northwoods charm with modern comforts, Dollar Lake Retreat offers a warm, welcoming setting for slowing down and making memories together. Valid spring, fall, and early winter 2026–2027.

To see photos, visit [dollarlakeretreat.com](http://dollarlakeretreat.com)

# Tonight's Performance

**ANDREW SEWELL, CONDUCTOR**

## REPERTOIRE

**SILVERMAN** | *Chorinho Bassoona*

**RUSSELL** | *Symphony No. 2 Mvmt II. "Gate City: A Methodist Hymn"*

**BADELT** | *Pirates of the Caribbean*

### Violin I

Suzanne Beia  
Hillary Hempel  
Sherri Zhang  
Katherine Floriano  
Kristian Brusubardis  
Clayton Tillotson

### Violin II

Timothy Kamps  
Anna Carlson  
Wes Luke  
Steven Wilke  
Laura Burns

### Viola

Diedre Buckley  
Chris Dozoryst  
Katrin Talbot  
Madlen Breckbill

### Cello

Karl Lavine  
Timothy Archbold  
Amy Harr

### Bass

Matthew Boothe  
Victor Stahoviak

### Flute

Dawn Lawler  
Linda Nielsen Korducki

### Piccolo

Linda Nielsen Korducki

### Oboe

Andrea Gross Hixon

### English Horn

Kristen Diederichs

### Clarinet

Nancy Mackenzie  
JJ Koh

### Bass Clarinet

JJ Koh

### Bassoon

Midori Samson  
Nate Hale

### Horn

Emma Potter  
Linda Kimball

### Trumpet

John Wagner  
Robert Rohlfing

### Percussion

Lana Wordel  
Nick Bonaccio

### Piano

Beth Wilson



# Acknowledgments

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## EVENT COMMITTEE

*Susan & Jonathan Lipp, Co-Chairs*

Jon Anderson  
Diane Bless  
Suz Brewer  
Joanna Burish  
Hayden Cohan

Amy Fields  
Steve Goldberg  
Stephanie Miller-Lamb  
Chloe Homan  
Jennifer Johnson

Jun Lee  
Sandy Lee  
Tom Neujahr  
Geoffrey Sandler  
Cheryl Stalowski

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Music Director

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**Alix Lawrence**  
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**Britney Sinclair**  
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**Reed Christian**  
Development Coordinator

**John Kraniak**  
Development Associate

**Luci Randall**  
Marketing & Audience  
Engagement Associate

**Kristen Diederichs**  
Music Librarian  
& Grant Writer

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Chloe Homan  
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**Boardman  
Clark**

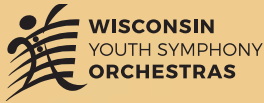
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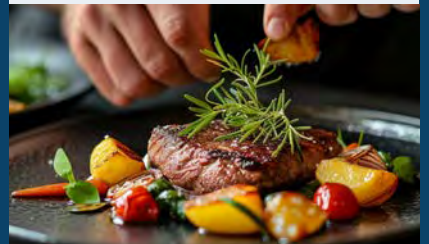


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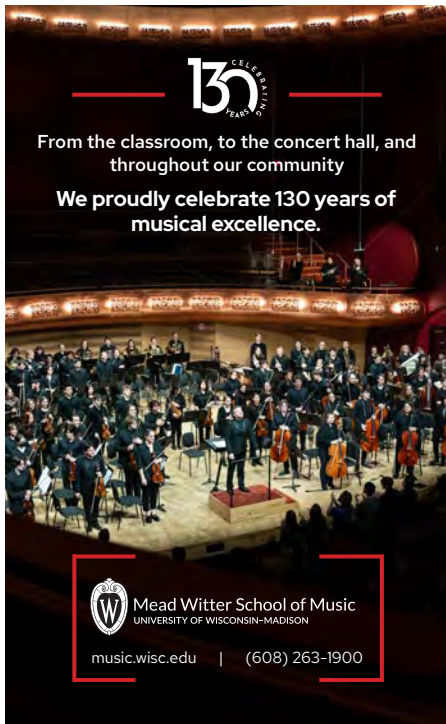



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## Spring Concert May 20, 2026

Hamel Music Center 7:30 pm



**Ryan Tani**  
conductor



**Thomas Kasdorf**  
piano



**Madison Barrett**  
mezzo soprano

Beethoven | Piano Concerto No. 5 in E-flat major,  
"Emperor", Op. 73 featuring *Thomas Kasdorf*

Mahler | Rückert Lieder  
featuring *Madison Barrett*

Stravinsky | The Firebird

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### Jon Anderson

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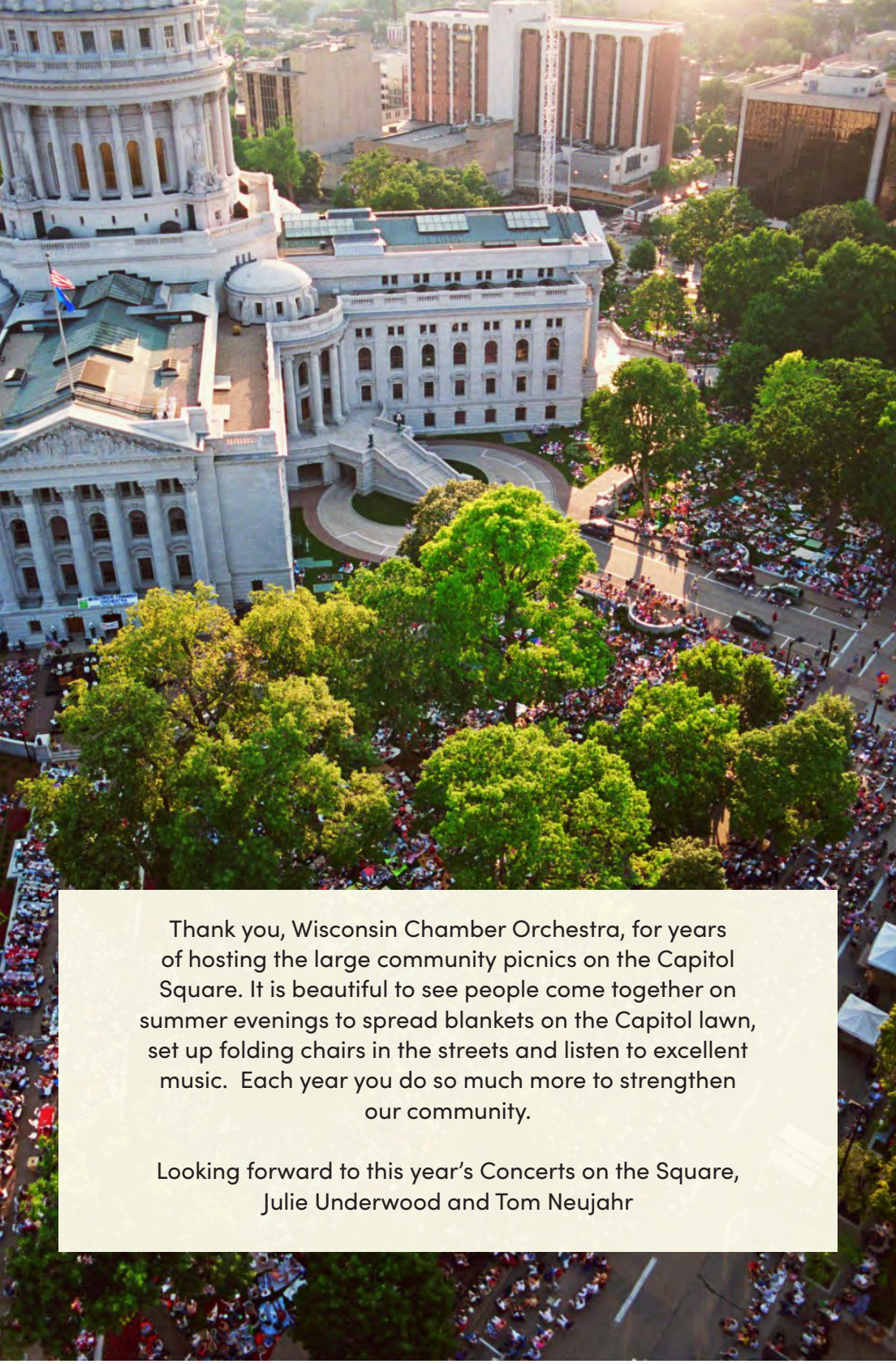
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Thank you, Wisconsin Chamber Orchestra, for years of hosting the large community picnics on the Capitol Square. It is beautiful to see people come together on summer evenings to spread blankets on the Capitol lawn, set up folding chairs in the streets 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



# CONGRATULATIONS

Wisconsin Chamber Orchestra  
&  
Maestro Andrew Sewell

**43 YEARS OF CONCERTS ON THE SQUARE**

Superb Community Service  
&  
The Madison Destination Event

*Jun & Sandy Lee*