

Your attendance at the dinner supports  
the exhibition of contemporary art  
by New Zealand artists opening at the  
Southwest School of Art & Craft  
on January 24, classes and demonstrations  
by visiting artists from New Zealand,  
and performances of Kahurangi,  
the Māori Dance Ensemble of New Zealand.

New Zealand wine graciously donated by

*Central Market*  
HER



[www.swschool.org](http://www.swschool.org)

COVER

Charlotte Graham  
Auckland, New Zealand  
Detail. *Ko Te 2atoru*, 2004  
oil, bitumen, canvas

1,016 mm x 760 mm x 38 mm | 40 x 30 x 1.5 inches

Chef Charles Pipi Tukukino Royal  
and  
Chef Bruce Auden

present a unique benefit dinner



Te Tataitanga / Bind Together:  
CONTEMPORARY ART OF NEW ZEALAND

### **Starters**

Toasted rewana bread  
Pikopiko takakau bread

Kinaki – pikopiko pesto  
horopitō hummus – piripiri sambal

### **Entree**

Mussel toroii  
Kumara and taro fritters  
Kawakawa chicken and piripiri aioli

### **Mains**

Horopito smoked salmon  
Wild organic venison fillet  
and piripiri dukkah

### **Vegetables**

Hangi flavoured Māori vegetables  
Potato, kumara, taro, cabbage  
and pumpkin

### **Dessert**

Nanny Cinnys boiled pudding  
Custard and cream  
Kawakawa shortbread  
and kawakawa tea

Honorary Hosts

Janet and Bruce Flohr

and

Maria Elena and Richard Mogas

Invite you to take part in  
a unique dining experience.

Award-winning New Zealand chef

**Charles Pipi Tukukino Royal**

and

Award-winning San Antonio chef

**Bruce Auden**

**will create a unique benefit dinner**

*in celebration of the project*

**Te Tataitanga / Bind Together:**

CONTEMPORARY ART OF NEW ZEALAND

**Wednesday, January 23, 2008 • 7:00 p.m.**

*Following the opening reception for*

*New Zealand artist, Nigel Borell,*

*in the adjacent International Center Gallery*

**Māori-inspired menu and New Zealand wine**

**Biga on the Banks • 203 South St. Mary's**

**Valet parking**

**RSVP by January 11, 2008 • Reply card enclosed**