



**FOR IMMEDIATE RELEASE**  
**Wednesday, July 20, 2011**

**SPANISH ART AND CUISINE WITH SENA AND CARUSO JULY 26**  
***AT THE ARTIST'S TABLE TO BENEFIT EDUCATION AND THE ARTS***

*Santa Fe, N.M.* —Santera Arlene Cisneros Sena and La Boca owner and chef James Campbell Caruso are joining forces to create an artful and delectable evening next Tuesday, July 26 at the Santa Fe School of Cooking kicking off Spanish Market festivities.

“At the Artist’s Table” pairs nationally-known Santa Fe artists with celebrated, award-winning chefs who work together to create exquisite evenings for the participants. The dinners explore the art and cuisine of Santa Fe’s diverse cultures – all to benefit local education and the arts.

“Each dinner is anchored around the wonderful festivals in Santa Fe including Spanish Market the last weekend in July and Indian Market in mid-August,” says Ruthanne Greeley, Partners in Education Foundation for the Santa Fe Public Schools director. “We are lucky to have these two Spanish masters that will engage the mind, eye, and palate on Tuesday, July 26. It will be a really special night.”

Gastronomic visionary Caruso will serve Trucha San Rafael, a seared red trout with salmorejo verde; Ensalada San Isidro, a fresh Santa Fe Farmer’s Market salad; a savory Cordero San Pasqual, braised New Mexico lamb with chicanos, beans, epazote and Pastel San Francisco, Spanish almond cake with local honey and queso de cabra (goat cheese ).

**WHAT: AT THE ARTIST’S TABLE: SPANISH ART AND CUISINE**

Wine and appetizers will be served followed by a meal designed especially for the evening. An extraordinary meal by chef James Campbell Caruso and presentations from both Caruso and Sena to benefit Partners in Education and the Santa Fe Arts Commission. Guests will enjoy one-on-one conversations with Caruso and Sena throughout the dinner. In addition each guest will receive a piece of original art by Arlene Cisneros Sena.

**WHEN: Tuesday, July 26, 6 p.m.**

**WHERE: Santa Fe School of Cooking, 116 W. San Francisco St., Santa Fe, NM 87501**

**COST: \$250 per person (\$200 is tax deductible).**

**RESERVATIONS: Santa Fe School of Cooking, 505-983-4511**

**NEXT “AT THE ARTIST’S TABLE” DINNER**

Tuesday, August 16 –Southwestern Art and Cuisine with artist Ramona Sakiestewa and chef Michelle Roetzer

These two dynamic women will showcase ancient foods from the American and Mexican Southwest, paired with the famous Van Duzer Pinot Noir.

*Proceeds from these events will benefit the Partners in Education Foundation for the Santa Fe Public Schools and the Santa Fe Arts Commission Artist Exhibit and Education Program. Partners in Education raises funds to support Santa Fe’s public school teachers and students. The Arts Commission nurtures and supports Santa Fe’s unique artistic and cultural heritage.*



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