

ART from the ashes and Cordero Negro present

Comida y Arte

**An intersection of art and food
April 25-27 at The Wine Vault**

Comida y Arte combines the creative energies of ART from the ashes and Cordero Negro to host an art exhibition and culinary pop up at The Wine Vault in Glendale, California. Fifty works of art from Los Angeles area artists will be shown throughout the dining space within the Wine Vault. Chef Sandra Cordero will prepare a three course Spanish-themed meal centered on two types of paella. A portion of the proceeds from *Comida y Arte* will be donated to support ART from the ashes' 2013 arts programming which will include: Wellness Works in May, annual Inspire Exhibition in fall 2013 and Hurricane Sandy Relief exhibition in New York City.

The \$40 menu includes a meat or vegetarian choice of: an amuse, an ensalada with crispy jamon and pequillo pepper dressing, a choice of two different Paellas ("Tierra y Mar" or Spring Vegetables) and mousse de chocolate with citrus infused cream. There will also be a variety of Spanish bar bites: tortilla Espanola with saffron aioli, citrus and thyme marinated olives, a trio of tostadas (tomate y jamon serrano, olive tapenade, and goat cheese with roasted peppers), and a Spanish meat and cheese plate with chorizo, jamon, pickled radishes, marcona almonds, manchego with fig and onion jam, and tetilla cheese from the Chef's home region of Galicia, Spain.

ART from the ashes and Cordero Negro at The Wine Vault

929 S. Brand Blvd
Glendale, CA 91204

Opening Reception

Thursday April 25th, 7:30p - 10p

Price: \$20 per person / Includes 2 complimentary drinks

Exhibition and Restaurant Pop-Up

April 26th-27th

Exhibition hours: 11a – 6p (exhibition is free and open to public)

Dining: 6p -10p

Cost: 3 course menu w/choice of paella \$40 + tax / bar bites \$6-9 each /

Spanish meat and cheese plate \$18

Sangria, wine and beer available at additional cost

Full menu reservations link and images of artwork at:

http://artfromtheashes.org/exhibitions_comidayarte2013.html

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ART from the ashes

ART from the ashes (AFTA) is a 501(c)(3) non-profit arts organization whose mission is to support communities through the cathartic property of art. We assemble a collective of artists who create one-of-a-kind works of art utilizing materials reclaimed from disaster site locations, which then provide the framework for a benefit art exhibition to support the community's recovery.

Our belief is that art is a powerful vehicle to bring community together. The evolution of this vision has led to the development of community partnership programming outside of disaster relief focused on art, education, health and environmental awareness.

www.artfromtheashes.org

Cordero Negro

Born to a Dutch mother and a Spanish father, Sandra Cordero was raised in Amsterdam but spent many of her summer holidays on a farm in the Spanish region of Galicia. This is where she got her first taste of seasonally driven, locally harvested cuisine and developed a passion for great food.

Sandra began her professional journey through the restaurant world working and managing establishments throughout Amsterdam. Shortly after, she traveled the world, expanding her mind and her palate, living in different countries and eating her way through Japan and most of Europe. Her travels eventually brought her to New York City and then Los Angeles, where she found herself immersed in the culinary scene. She found a mentor in Neal Fraser at Grace Restaurant, staged at Providence and resided at Test Kitchen where she worked with many greats such as Ricardo Zarate and Alain Giraud. In 2011, Sandra launched Cordero Negro, a boutique catering company whose credo is all about simple, good food, executed exceptionally well. Finding inspiration at the farmers market, her dishes are seasonally driven with locally harvested, sustainably farmed product infused with a generous touch of Spanish tradition and heritage... Olé!

www.corderonegro.com

The Wine Vault

Housed in the seven-story "Old Bekins Bldg" in Glendale, CA, The Wine Vault is a multifaceted business. At its core, the Wine Vault serves its over 1000 wine collectors by handling and storing fine wine within the temperature and humidity controlled walls of its landmark art-deco building. Owner Nancy Hathaway has managed and operated The Wine Vault since its conception in 1988. Drawing on her professional training as a foodism and themed tabletop artist and her experience in retail/wholesale, import/export judge and consultant in the wine industry; Nancy curates special events at The Wine Vault. From private functions to wine tastings designed to educate the palate, the notion of wine + food + art runs through the creative flow of The Wine Vault.

