

TOAST OF THE TOWN 2024

CELEBRATING

40

years & beyond

Let's Celebrate

TOASTAUSTIN.ORG



Community Fund

TOAST OF THE TOWN 2024



Urban Cowboy



Date: Thursday, May 2nd

Time: 6:30 p.m.

Location: Franklin Barbecue

Attire: Western Wear

Number of Guests: 34

Saddle up for a fun evening with the Austin Gamblers, Austin's first professional bull riding team, at one of the most celebrated barbecue joints in the country, Franklin Barbecue. This western-themed party will feature Franklin's lip-smackin' brisket and smoked meats and an exciting conversation about Austin's newest professional team that is taking Austin by the horns. A James Beard Award winner and an American Royal Barbecue Hall of Famer, Aaron Franklin is in a category of his own when it comes to barbecue. So get your boots on and don't miss this rodeo of an evening.

SPECIAL GUESTS:

Michael Gaffney, Head Coach of the Austin Gamblers, and JJ Gottsch, CEO of the Austin Gamblers

HOSTS:

Kathlene and Dave Crist, Tobie Funte, Susan and Clint Hackney, JK Baxter Hunt and Dr. Lacy Hunt, and Lisa and Jay Sexton



Style and Sports with the Sarkisians



Date: **Friday, May 3rd**

Time: **5:30 p.m.**

Location: **The Austonian Club**

Attire: **Casual Open-Collar**

Number of Guests: **40**

Meet Austin’s favorite power couple: Loreal and Steve Sarkisian at The Austonian Club. Steve Sarkisian is embarking on his fourth season as head coach for The University of Texas Longhorn football team. Under his leadership, the team has returned to college football prominence with a top five ranking, earning the Longhorns a spot in in the coveted College Football Playoffs. Loreal Sarkisian is a trailblazing stylist, world-renowned wardrobe specialist, former track star, and the “First Lady of Longhorn Football”. Together they will talk about what you can expect for fashion and football in fall 2024 as the Longhorns head to the SEC.

SPECIAL GUESTS:

Loreal and Steve Sarkisian

HOSTS:

Andra Liemandt and Lesa and Bill Rossick



Dino Hunting at the Texas Science and Natural History Museum



Date: Saturday, May 4th

Time: 6:30 p.m.

Location: Texas Science and Natural History Museum

Attire: Casual Open-Collar

Number of Guests: 40

Join us for an evening of cuisine, cocktails, and creatures at the newly renovated Texas Science and Natural History Museum. You will be greeted by the much-loved pterosaur, Quetzalcoatlus, whose 33-foot wingspan soars above the museum's lobby. While sipping on custom cocktails from Still Austin and scrumptious bites by Austin Catering, you will step way back in time surrounded by the recreated sounds of the Cretaceous Forest. A private presentation with Carolyn Connerat, the museum's managing director, will explore the fascinating history of Texas' pre-historic times. The impeccably preserved Art Deco building that houses the museum is an architectural masterpiece and a significant part of Austin's history; President Franklin D. Roosevelt attended the groundbreaking in 1936. Come toast history with us!

SPECIAL GUESTS:

Carolyn Connerat and Dr. Pamela Owen

HOSTS:

Renata Marsilli and Jeff Ashpitz, Laurée Moffett, Shanti Marsilli-Pham and Binh Pham, M.D., and Peggy Pickle



Brunch at Nômadé with Coach Jerritt Elliott



Date: Sunday, May 5th

Time: 12:00 p.m.

Location: Nômadé

Attire: Casual Open-Collar

Number of Guests: 10

Escape to the beaches of the Yucatán at Nômadé and enjoy a lively exclusive conversation with UT Volleyball Coach Jerritt Elliott. Nômadé's gluten-free fare features seafood prepared over oak and mesquite wood fire complemented by agave spirits that celebrate the Mexican gulf coast. The seafood-forward menu incorporates Lebanese, Portuguese, and African spices to bring out the best of the region's unique flavors. Coach Elliott will share stories about his 24-year tenure as the Longhorn's Head Coach and leading the team to back-to-back NCAA national championships in 2022 and 2023. His time at Texas has transformed the program into a powerhouse. Don't miss out on this truly fascinating evening.

SPECIAL GUESTS:

Jerritt Elliott and Andrea Nucete-Elliott

HOSTS:

Andra Liemandt and Lesa and Bill Rossick



Cocktail Party at Pershing



Date: Thursday, May 9th

Time: 6:00 p.m.

Location: Pershing

Attire: Austin Casual

Number of Guests: 30

Mix, mingle, and make memories with old and new friends at Austin’s exclusive members-only social club, Pershing. Encounter the works of award-winning mixed media artist Mouty Shackelford while listening to music in the space’s distinctive courtyard. Engage with the artist and her works while relishing heavy appetizers and sipping custom cocktails in Pershing’s unique architectural spaces. Bringing together artists, thinkers, and doers to engage, inspire, and shape culture, Pershing is housed in a transformed 1940’s three-story residence. Explore each of the distinctive floors from the bar and lounge on the main floor, the living room and terrace on the second floor, a shisha den on the top level, a courtyard, and gallery space. It will be a party to remember!

SPECIAL GUEST:

Mouty Shackelford

HOSTS:

Cami Cobb, Megan Cobb,
Ericka and Justin Freels



Music and Musings with Ray Benson at The Music Box House



Date: Friday, May 10th

Time: 7:00 p.m.

Location: The Music Box House

Attire: Casual Open-Collar

Number of Guests: 40

Step inside The Music Box House, one of Austin's most magnificent homes, and be treated to music by nine-time Grammy Award-winning musician, Ray Benson. Indulge in a spectacular evening of music, art, and architecture against the backdrop of expansive views of Lake Austin. The incredible design elements throughout the house feature a stunning spiral staircase, an astonishing window that spans two stories with breathtaking views of the lake, and 1,000 tons of stone that were chiseled to give the house its remarkable and notable shape and incredible lines. It is a once in a lifetime opportunity to experience legendary music in an architectural masterpiece while enjoying Still Austin and Lalo Tequila custom cocktails as well as scrumptious bites from Austin Catering. It will be an unforgettable evening that you will not want to miss.

SPECIAL GUEST:

Ray Benson

HOSTS:

Andrée and Michael Barnes, Maria and Manny Farahani, Renata Marsilli and Jeff Ashpitz, Laurée Moffett, Araminta and Tom Sellers, and Evonne and Tom Smith

TOAST OF THE TOWN 2024



A Special Hill Country Evening



Date: **Saturday, May 11th**

Time: **7:00 p.m.**

Location: **Home of Mary Beth and Jay Marshall**

Attire: **Casual Open-Collar**

Number of Guests: **10**

Hosts **Mary Beth and Jay Marshall** asked Dallas architect **Gary Cunningham** to design a “Neutra meets the Hill Country” home overlooking the Blanco River and the Wimberley Valley; his design won a 2010 AIA Dallas Design Citation Award. Join us there for a special private experience featuring Dallas celebrity chef **Nick Barclay** and Austin country music favorites **The Derailers**. English-born Nick is known for **Barclay’s** and **Fish & Fizz**. He is also part of the group of Dallas’ top chefs that have raised a record \$4 million for cancer research as the most popular live auction item at every **Cattle Baron’s Ball**. **The Derailers** will bring their own English flair to the party, as their influences range from **The Beatles** to **Bakersfield**. Weather permitting, we will be on the roof for the magical sunset views before dinner and dancing after.

SPECIAL GUESTS:

Chef Nick Barclay and The Derailers

HOSTS:

Mary Beth and Jay Marshall

TOAST OF THE TOWN 2024



Put Your Horns Up with Chris Del Conte



Date: Tuesday, May 14th

Time: 6:00 p.m.

Location: Home of Melissa and Kent Ferguson

Attire: Casual Open-Collar

Number of Guests: 40

Get your horns up for The University of Texas' dynamic Athletic Director, Chris Del Conte, at the stunning Old Enfield home of Melissa and Kent Ferguson. The legendary athletic director has made an immeasurable impact on Longhorn athletics from hiring some of the biggest names in sports to transforming the facilities into world-class, state-of-the-art arenas. Lively conversations about the Longhorns' move to the SEC and the changing landscape of college sports served alongside lovely libations and savory bites will leave all those who attend energized and enthused for the future of Longhorn athletics.

SPECIAL GUESTS:

Chris Del Conte

HOSTS:

Susan and Gary Farmer, Melissa and Kent Ferguson, and Lady and David Huffstutler

TOAST OF THE TOWN 2024



An Intimate Evening at J. Carver's



Date: Wednesday, May 15th

Time: 6:30 p.m.

Location: J. Carver's

Attire: Casual Open-Collar

Number of Guests: 12

Set in J. Carver's intimate private dining room, The Green Room, this exclusive evening will feature upscale cuisine in a posh ambiance with the chef himself. The specially curated dinner will showcase the best of Chef John Carver's menu, all paired with wines selected by wine director, Alex Fisher. It will be a wonderful, elevated evening in downtown Austin with the most incredible food, conversation, and atmosphere.

SPECIAL GUEST:

Chef John Carver

HOSTS:

Chef John Carver and Kim Senkel



Fall in Love with Lockhart



Date: **Saturday, May 18th**

Time: **6:00 p.m.**

Location: **The Commerce Gallery**

Attire: **Casual Open-Collar**

Number of Guests: **20**

Discover these **women-owned hidden gems** that are turning Lockhart into the ultimate Texas hotspot. Step into The Commerce Gallery in the heart of Lockhart's historic town square to enjoy the region's best contemporary visual artwork. Guests will be treated to entertainment by local vintage country band "Jenny and the Corn Ponies" and the mouthwatering flavors of Barbs-B-Q, a female-led barbecue joint nominated to James Beard's Foundation's Best New Restaurants list! The team of Barbs-B-Q, profiled in the New York Times, will be there telling the tales of three females breaking into a male-dominated industry. Each dish will be paired perfectly with award-winning wines from "around the world" by Lockhart's legendary Best Little Wine & Books. This exemplary evening of girl-powered culinary and visual arts will leave you loving Lockhart more than ever before.

SPECIAL GUESTS:

Barbs-B-Q, Best Little Wine & Books, and Jenny and the Corn Ponies

HOSTS:

Sylvia and Julian Huerta, Regan and Brandon Moffitt, and Amy Vaughan



Farm to Table Wine Dinner at Eden East



Date: Sunday, May 19th

Time: 5:00 p.m.

Location: Eden East Farm

Attire: Casual Open-Collar

Number of Guests: 26

Escape into one of the Austin area's most unique culinary adventures. Guests will delight in a delicious farm-to-table wine dinner set in the middle of Eden East's treasured garden and urban farm. Enjoy a charming evening under the stars with a custom tour by farmer David Barrow of the four-acre plot of lush gardens and its stunning pecan grove. The four-course cuisine by Executive Chef Sonya Cote of Store House Market + Eatery will be unmatched with hyper seasonal local and exotic ingredients. Guests will be treated to local live music while enjoying each dish and its perfectly paired award-winning wines. Indulge in this enchanting evening with an idyllic setting and fabulous food.

SPECIAL GUESTS:

**Farmer David Barrow and
Executive Chef Sonya Cote**

HOSTS:

**Cara and Ali Abazari and
Sharon Schweitzer Robinson
and John Robinson**



Flavors of Savannah with Chef Mashama Bailey



Date: **Monday, May 20th**

Time: **6:00 p.m.**

Location: **Grey Market**

Attire: **Casual Open-Collar**

Number of Guests: **29**

Discover the flavors of Savannah at this intimate dining experience with two-time James Beard Award winner, Chef Mashama Bailey. Celebrating the debut of her newest Austin restaurant, The Diner Bar at The Thompson Hotel, Chef Bailey has focused the menu on Port City Southern cuisine, described as having both European and African influences, while incorporating local flavors into the dishes. Enjoy the brilliance and creativity of Chef Bailey as she leads you on this multi-course culinary journey through a unique menu packed with history.

SPECIAL GUEST:

Chef Mashama Bailey

HOSTS:

Lesa and Bill Rossick

TOAST OF THE TOWN 2024



40 Years of Toast; 50 Years of KLRU



Date: **Wednesday, May 22nd**

Time: **6:30 p.m.**

Location: **The Home of Terry Lickona**

Attire: **Austin Chic**

Number of Guests: **18**

Here's to two cornerstones of Austin! Come raise your glass in honor of 40 years of Toast of the Town and 50 years of KLRU, while taking in the stunning views of downtown Austin. Terry Lickona, producer of Austin City Limits since 1978 and current co-producer of the Grammy Awards Show and KLRU, will facilitate fascinating discourse from his home overlooking the Austin landscape. Savor delicious bites from Launderette and custom cocktails, while listening to blues and boogie piano player Henri Herbert. Prepare to take in all that makes Austin the best place to live and truly toast this town!

SPECIAL GUESTS:

Terry Lickona and Henri Herbert

HOSTS:

Amber Carden, Tobie Funte, JK Baxter Hunt and Dr. Lacy Hunt, Deborah O'Connell, M.D. and William Stassen, M.D., and Sally and Nathan Warnecke

TOAST OF THE TOWN 2024



Cheers to German Beer



Date: Thursday, May 23rd

Time: 5:30 p.m.

Location: Scholz Garten

Attire: Casual Open-Collar

Number of Guests: 35

Explore the intricate history of German beer with visiting University of Texas professor Dr. Jana Weiss. Dr. Weiss is currently authoring the book, “The Lager Beer Revolution in the United States: The History of Beer and German-Americans as a Reinvention of Ethnicity, Knowledge, and Consumption.” Against the backdrop of the more than 150 year-old German restaurant and beer garden, Scholz Garten, you will get immersed in the history of German beer that dates back to the first millennium with a delicious beer tasting alongside a German-themed buffet dinner. Raise your stein and say “prost” at what is sure to be a fun evening!

SPECIAL GUEST:

Dr. Jana Weiss

HOSTS:

Chandra and Chris Hosek



All Aboard Donn's Depot



Date: Tuesday, May 28th

Time: 6:00 p.m.

Location: Donn's Depot

Attire: Casual Open-Collar

Number of Guests: 30

All aboard Donn's Depot to kick off your week at one of Austin's most iconic bars. The beloved bar that is housed in an old train depot holding more than 50 years of Austin history is part dance hall, part honky tonk, and part piano bar. Music from the talented Grouchy Like Riley will entertain you as you experience the magic of Donn's sipping on your choice of libations and devouring tasty bites from Austin's renowned slow-cooked barbecue eatery, Lamberts. Kick back and bask in this Austin classic and relish all the city vibes old and new.

SPECIAL GUEST:

Grouchy Like Riley

HOSTS:

**Xavier Peña, Lauren Moorman
of MML Hospitality**



An Evening with Author Richard Pena



Date: **Wednesday, May 29th**

Time: 6:00 p.m.

Location: **Library at The Austonian Club**

Attire: **Casual Open-Collar**

Number of Guests: **10**

Last Plane Out of Saigon transports you to 1973 through the heart and mind of a young draftee working in the operating room of Vietnam's largest hospital. This draftee is author Richard Pena, whose captivating journal entries were written in real time and chronicle the complicated final year of the Vietnam War. Join Mr. Pena, former Operating Room Specialist for the United States Army, and be inspired by his story of resistance and resilience as he recounts the chaotic departure of American troops as they board the final planes leaving Vietnam while enemy soldiers looked on. The compelling conversation will take place in The Austonian's stately library located on the building's 10th floor, overlooking the lawn. Don't miss this intimate evening with delicious food and drinks, a gorgeous view, and stimulating conversation.

SPECIAL GUEST:

Richard Pena

HOSTS:

Lesa and Bill Rossick



“Night-Tripper” Progressive Party on the Historic Georgetown Square



Date: Thursday, May 30th

Time: 6:30 p.m.

Locations: Daytripper World Headquarters, Union Merchant, and City Post Chophouse

Attire: Casual Open-Collar

Number of Guests: 20

Step into the world of 15-time Lone Star Emmy Award-winner Daytripper Chet Garner. You will commence your progressive evening at The Daytripper World Headquarters on the beautiful Georgetown Square to meet Chet and his wife, Laura. Chet will then lead you on an unforgettable night with a quick stroll to Union Merchant, a historic blacksmith shop turned wine bar, where you will embark in a delightful, curated wine tasting adventure. Next, you will walk across the street to the square’s Revival-style post office that has recently been transformed into the upscale City Post Chophouse for a multi-course dinner in the private dining room named after Georgetown’s first female postmaster, Ada Talbot Hall. Chef Adrian Corkill will lead you on a culinary journey featuring oysters on the half shell, prime steak, and made-from-scratch desserts from Chef Adrian and Sweet Lemon Kitchen. This is an exclusive excursion you will not want to miss!

SPECIAL GUESTS:

Chet Garner, The Daytripper and Chef Adrian Corkill

HOSTS:

Edward Burger, Ph.D., Rosie and Darrick McGill, Gretchen and Scott Alarcon, and Georgetown Health Foundation



Floyd Domino and Danny Levin at Arlyn Studios



Date: **Friday, May 31st**

Time: **6:30 p.m.**

Location: **Arlyn Studios**

Attire: **Casual Open-Collar**

Number of Guests: **30**

Enjoy in a fascinating evening of storytelling and music with Asleep at the Wheel legendary alums Floyd Domino and Danny Levin at Austin's storied Arlyn Studios. Floyd and Danny will regale guests with the untold story (until now) about coming from similar backgrounds but learning music in different ways from each other. While Danny was playing string quartets, Floyd, a pianist, was hitchhiking to Woodstock. Floyd replaced Danny in the Wheel. It was a perfect recipe for becoming 'frenemies', which they were, until the Wheel's 50th Reunion in 2021. Hear their incredible tales of recording with Asleep at the Wheel, George Strait, Willie Nelson, and Merle Haggard. While you enjoy dinner and cocktails from Austin Catering, Floyd and Danny will treat everyone to a live Western Swing performance.

SPECIAL GUESTS:

Floyd Domino and Danny Levin

HOSTS:

**Lisa and Freddy Fletcher and
Kristin Stephens of Austin
Catering**

The background is a dark blue gradient with several stylized white fireworks exploding in the upper half. At the bottom, there is a black silhouette of a city skyline with various building shapes. The text is centered in the middle of the page.

TOAST at Home

TOAST OF THE **TOWN** **2024**



Verdad True Modern Mexican



Date: Wednesday, May 8th

Restaurant:
Verdad True Modern Mexican

Tradition meets an avant garde twist at Verdad True Modern Mexican. With an impeccable integration of traditionally handcrafted ingredients with authentic flavors and culinary innovation, Verdad makes you fall in love with your favorite Mexican dishes in a new refreshing way. Enjoy a delicious family-style line up of beloved dishes, starring Free-Range Chicken Fajitas which will feature tenderized chicken breast sliced and served with poblano peppers and onions, guacamole, pico de gallo, and salsa tatemada, and served with rice and beans; Vegan Relleno, a charred poblano filled with corn, white beans, spinach, sunflower seeds, and roasted butternut squash with cashew crema; Corn Souffle Cake baked with fresh sweet corn, queso fresco, and Monterey Jack cheese, combined with a light custard; Caramelized Brussels Sprouts topped with spiced agave vinaigrette, queso fresco, and pickled chiles; and Verdura Mixta with mushrooms, romanesco, broccolini, asparagus, roasted baby carrots, and roasted marble potatoes. Your delicious meal will be topped with Verdad's to-die-for Dessert Trio, and an exquisite Prickly Paloma cocktail.

TOAST OF THE TOWN 2024



Sway



Date: Monday, May 13th

Restaurant: Sway

Enjoy Sway at home with delicious dishes from Austin’s most renowned modern Thai restaurant. The Austin staple, which has expanded to Aspen, is a multi-award-winning restaurant that has received accolades from near and far. In 2013 it was named to Bon Appetit’s “50 Best New Restaurants in America” for its traditional yet innovative fusion of Thai techniques and flavors. The multi-course dinner will kick off with some classic Sway appetizers- som tam and brussels sprouts. You will also enjoy their delicious jungle curry and chicken fried rice as your entrées. The meal will then conclude with their Sway blend fudge bites and a stunning cocktail!

TOAST OF THE TOWN 2024



Underdog



Date: Tuesday, May 21st

Restaurant: Underdog

Named one of Austin's best new restaurants of 2023 and Bon Appétit's 12 most anticipated restaurant openings, Underdog Wine Bar pairs the best of natural wines with traditional Korean plates that are uniquely flavored with the help of Texas ingredients. Hailing from two of the most distinguished restaurant and spirits brands, the founders of Underdog, Richard Hargreave and Claudia Lee, bring their collective experience to a one-of-a-kind menu offering. Your chef-inspired seasonal menu will include delightful appetizers, stunning entrées, and a fabulous dessert all paired with a luscious hand-selected bottle of wine.

TOAST OF THE TOWN 2024



Canje



Date: Wednesday, May 29th

Restaurant: Canje

Inspired by the national bird of Guyana, Canje brings together a perfectly executed combination of Guyanan, Jamaican, and Puerto Rican flavors and ingredients. Intertwining old Caribbean favorites with modern cooking techniques, Canje's menu showcases Chef de Cuisine Harvard Aninye's affection and appreciation for the region's culinary vibrancy. The hand-selected menu will be sure to satisfy your Caribbean cravings with its delicious Jerk Chicken, featuring heritage chicken and wild garlic chutney, sides of Trinidadian pepper rice and fried sweet plantains, and celebrated with Tres Leches with coconut, roasted white chocolate, and pear. Raise a glass with your meal with Canje's custom Lime Light, a cocktail that mixes Tequila, cilantro, mint, jalapeño, pineapple, and lime. You won't want to miss it!