

# The Looking Glass RESTAURANT

Wine Spectator 2011 Award of Excellence

2010 "Best Breakfast With a View," in Maine by *Yankee Magazine*.



*You are cordially invited to the*

## **Third Annual Cancer Research Culinary Event**

*To benefit the Eastern Maine Medical Center CancerCare of Maine at the Lafayette Family Cancer Center  
- to fund research and treatment, as well as bring help and hope to cancer patients and their families.*

Danny and Carla Lafayette, and Jim Ash, owners, and Executive Chef Arturo Montes of the Looking Glass Restaurant at the Bluenose Inn invite you to meet their special guest, Jonathan Cartwright from the White Barn Inn Restaurant. Chef Cartwright has been at the White Barn Inn Restaurant since 1994 and has been the Executive Chef since 1996. His talents are recognized worldwide, where he has earned the distinctive title of Grand Chef *Relais and Châteaux*. The White Barn Inn Restaurant has a 5-Star rating from Forbes Travel Guide, consecutively from 2006-2011, and AAA's *Five Diamond Award* consecutively since 1992 - a record in New England!

### **JOIN US:**

**Sunday, August 21st, 2011**

**90 Eden Street • Bar Harbor, ME**

Welcome Reception and Silent Auction	12:30 PM
Epicurean Repast/Culinary Delights	1:00 PM
Guest Speaker	2:30 PM
Finale/Final Bids for Silent Auction	2:45 PM

*Come for a great cause, an afternoon of exquisite food, wine,  
and conversation and meet the Chefs at the Finale.*

*Dress is casual festive.*

*Special room rates available for attendees on  
Sunday night at the Bluenose Inn.*

### **\$140 per person**

\$115 of the price is tax deductible. \$25 is to cover the cost  
of food and drinks and will not be tax deductible.  
100% of your donation will stay in Maine.

Please send checks to Carole Piasecki;  
**155 Littlefield Avenue; Bangor, ME 04401**  
and make checks payable to the  
*Looking Glass Restaurant.*

**R.S.V.P. before Wednesday, August 17th**  
To: Carole Piasecki, cp@lafayettehotels.biz or  
(207) 862-8008 ext. 119

*Seating is limited to 70 people - First come, first served.*

If you can not attend or wish to make additional donations make checks payable to the *Lafayette Family Foundation* which will be included in our donation to the Cancer Center. You will be credited by name to Healthcare Charities. Please forward to Carole Piasecki; **155 Littlefield Avenue; Bangor, ME 04401**

# ARTURO MONTES

## Executive Chef

*"The highest quality ingredients and the most skilled preparation are not only essential, they are requirements." -Arturo Montes*

Chef Montes' experience is extensive and his cuisine exceptional beginning 30 years ago in some of the finest restaurants in greater Chicago. Before moving to Maine in 1993, he excelled through the culinary ranks culminating with the executive chef position at prestigious Blushes Restaurant in Northfield, Illinois. In Maine, he expanded his culinary repertoire, and with his wife, established the only catering service in the state specializing in authentic international and fine cuisine.

Since 1992, the Montes' have built their business, Montes International Catering, into a staple of the greater Bangor culinary scene. Their café is located on Columbia St. in Bangor and they have catered events throughout eastern Maine with distinction.



Whether its homemade salads, sandwiches, soups, fully cooked gourmet dinners, soup and stew Friday's or decadent pastries and desserts, Montes International always brings you the best in fresh and unique dining.

Carmen and Arturo Montes take tremendous pride in their one of a kind menu. Most items on our menu were created by Executive Chef Arturo Montes and Pastry Chef Carmen Montes. Some were created by their children and yet others by their dedicated staff. Classic cuisine menu items are brought to you in perfection through years of experience and expertise.

Carmen and Arturo Montes brought their considerable talents to the Bangor area from the windy city of Chicago where they both worked for Hilton Hotels – Chicago. Arturo was the banquet chef, creating and serving meals for up to 5,000 people. Arturo trained under two master chefs and specializes in Saucier. Carmen majored as a Garde Manger Chef and as a Pastry Chef at ACF Chef de Cuisine of Chicago. She is the silver medal winner of the 1986 International Chef Olympics and also spent 9 years with the Wilton Company teaching cake decorating. Carmen and Arturo bring over 50 years of combined experience and expertise to the Queen City.

Arturo Montes is the Executive Chef at The Looking Glass Restaurant. He and his wife have also been appointed as the Executive Chef and Food and Beverage Director at the Black Bear Inn Conference Center & Suites in Orono, Maine, another Lafayette Hotel property.

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# JONATHAN CARTWRIGHT

## Executive Chef

Grand Chef *Relais & Châteaux*

Jonathan M. Cartwright has been at the White Barn Inn Restaurant since 1994 and has been the Executive Chef since 1996. He was recently appointed Group Chef de Cuisine of the White Barn Inn's sister hotel group, Grace Hotels, where he has opened a second restaurant, Muse by Jonathan Cartwright in the Vanderbilt Grace hotel in Newport, Rhode Island. For Grace Hotels he is creating unique signature dining experiences at each Grace property around the world while maintaining his role as Executive Chef at the White Barn Inn Restaurant.

Chef Cartwright's talents are recognized worldwide, where he has earned the distinctive title of Grand Chef *Relais and Châteaux*, has cooked at the prestigious James Beard House and most recently at the Versailles Palace in France. White Barn Inn Restaurant has had its share of honors, too, receiving hospitality's highest accolade, a 5-Star rating from Forbes Travel Guide, consecutively from 2006-2011, and AAA's Five Diamond Award consecutively since 1992 — a record in New England. The restaurant is one of only 12 in the U.S. to share both top honors at once, and Chef Cartwright is one of only 15 Grand Chefs of *Relais & Châteaux* in the U.S.

Originally from Yorkshire, England, Cartwright has been at home in the kitchen since age 15. He brings to New England an international sensibility and mastery of cuisine gained while serving some of the world's finest *Relais & Châteaux* properties including Blantyre in Lenox, Mass., the Horned Dorset Primavera in Puerto Rico, and the Hotel Bareiss in the Black Forest region of Germany. "I believe that my menu creations are influenced by a love of European-style cooking acquired from my experiences," says Cartwright. "This is fused with the many culinary and cultural inspirations of my present home, coastal Maine"

Before joining the White Barn Inn, Cartwright was Executive Chef of the *Relais & Châteaux* Horned Dorset Primavera in Puerto Rico. After his training apprenticeships, he continued to study under Anton Edelmann, Maître Chef de Cuisine at The Savoy Hotel, London. In 1989 while still at the Savoy, he accompanied Edelmann to New York's Pierre Hotel and to the Four Seasons, Beverly Hills to help with celebrations honoring the Savoy Hotel's 100th anniversary.



Photo: j public relations

  
**THE WHITE BARN INN**  
  
FINE DINING • LODGING • SPA

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