

HUNGRY? WE'VE GOT YOU COVERED!

Before you feed your soul with great art, make sure your taste buds have been sated and your belly is full. There are plenty of great places to visit before the show. Ticket holders are automatically entitled to our Artful Palate and Pillow Discounts, which offer discounted local dining options and accommodations. Single-ticket buyers save on the night of the performance by showing tickets or online voucher, and subscribers save all season long by showing their Diners' Discount card. Details at fineartscenter.com/artfulpalate.

You can also Eat. Art. Love. at the University Club located on campus, just a short walk from the FAC Concert Hall. Savor the flavors of international cuisines inspired by our artists – from Portugal, Poland, China, Ireland, Hawaii, France, and New Orleans – in the club's inviting setting. Dinners are prix-fixe at \$25.00 per person (alcoholic beverages and gratuity not included.) Seating begins at 5 p.m. Reservations are strongly encouraged so that you can be served in a timely fashion. Call (413) 545-2551 for reservations and directions. umassclub.com

Mariza, Thursday, October 20

First Course: *Chouriço*-and-kale soup or house salad

Main Course: Portuguese seafood stew, arroz de pato (duck rice), or fried salt cod cakes

Dessert: Flan or rice pudding with cinnamon

Warsaw Philharmonic Orchestra, Sunday, October 30

First Course: Beet soup (borscht) or a baby greens house salad

Main Course: Stuffed cabbage with rice and pork served with homemade tomato sauce, kielbasa-and-cabbage stew (bigos), or potato-and-cheese pierogi with caramelized onions

Dessert: Warm apple crisp with vanilla ice cream or crepes with berries and whipped cream

Shanghai Acrobats of the People's Republic of China, Wednesday, November 9

First Course: Assorted dim sum, vegetable pot-stickers, steamed BBQ pork dumpling (char siu bao), Leek-and-pork dumpling, or vegetable spring roll

Main Course: Mapo tofu, kung pao chicken, or stir-fried beef with broccoli

Dessert: Almond cookies or mango sorbet with fresh berries

Once, Thursday, December 1

First Course: Guinness-and-onion soup with Irish cheddar croutons or colcannon cakes topped with smoked salmon

Main Course: Corned beef and cabbage, vegetable potpie with cheddar-stout crust, or Irish chicken with brussels sprouts and bacon

Dessert: Bailey's gelato or cheese cake with mint-chocolate ganache

Sacred Dances and Legends of Hawaii, Thursday, February 9

First Course: Poke tuna salad or house salad

Main Course: Grilled mahi mahi, huli-huli chicken, or kalua pork

Dessert: Pineapple upside-down cake or banana cream pie

Cuisine & Confessions, Thursday, March 23

First Course: Salade Lyonnaise or French onion soup

Main Course: Steak frites, coq au vin, or bouillabaisse

Dessert: Crème brûlée or éclairs and macarons

Terence Blanchard, featuring the E-Collective, Saturday, April 8

First Course: Chicken-and-sausage gumbo or shrimp remoulade salad

Main Course: Blackened red fish, jambalaya, or red beans and rice

Dessert: Bananas Foster with vanilla ice cream or bread pudding

Alvin Ailey American Dance Theater, April 25

First Course: House salad and New England clam chowder

Main Course: Chicken Roulade, Grilled Herb Flat Iron or Cauliflower Arancini

Dessert: Warm apple crisp with vanilla ice cream or Chocolate torte with fresh berries