

Chicago Gourmets!



233 E Lower Wacker Drive  
On the south bank of the Chicago River  
Across from NBC Tower  
Between Michigan Ave & Columbus Dr

**FOIE GRAS! OOH-LA-LA!**

**Sunday, June 4, 2017**

**6:00 P.M. Reception Followed by Dinner**



**Celebrate The Repeal of the Foie Gras Ban**, an era when Foie Gras was illegal, and prohibition left chefs stunned and stymied. Chef Didier, who was the Illinois Restaurant Association Foie Gras Spokesperson, led the repeal effort. Many Chicago chefs voiced their disagreement with the ban, by serving that delicacy under the table, calling it by a different name, serving it for free. Food Inspectors were blindly looking for the forbidden liver, not knowing what they were supposed to be chasing! Chefs kept very busy changing the name and not divulging the preparation, wanting to protect our Food Freedom. The ban was an embarrassment to our wonderful city. Fundraisers were popping up to fund different lawsuits. Ultimately Chef Didier led and succeeded in the eventual repeal. Thank you to everyone involved! Let's eat Foie Gras! Bon Appétit!

**Monet's Garden Menu**

*All Dishes are made with New York La Belle Farm Products*

**Passed Hors D'Oeuvres**  
Grilled Duck Sausage and Foie Gras, Onion Compote  
Grilled Fresh Moulard Duck Breast, Balsamic Glaze  
Wild Mushroom Mini Quiches  
Wine: Champagne Cocktail

**Appetizers**  
Goose Rillette with Foie Gras,  
with Toast Point & Celery Root Slaw, Apricot Mustard.  
Wine: La Maison Sherry, Cailloux Secs

**Hot Appetizers**  
Smoked Duck Drumettes, Crushed Yukon Potatoes,  
& Coffee BBQ Glaze & Little Greens.  
Wine: Rose De Provence, La Vie en Rose, 2016

**Plat De Resistance**  
Traditional Goose Au Vin, Confit of Leg and  
Braised Goose Au Vin Style, Gizzard Beignets,  
Crushed Potatoes, Root Vegetables,  
Bordelaise Sauce. ( Fish Option Available )  
Wine: Chateau Grandes Versennes by  
Chollet, Bordeaux 2014

**Fromages**  
Assortment of Peppercorn Duo Brie &  
Gorgonzola Drunken Goat & Aged Camembert  
Cheeses,  
Wine: Baumard Anjou Le Logis, 2014

**Dessert**  
Roasted Honey Crisp Apple  
& Walnut Tarte Tatin  
Truffle Ice Cream, Berries Du Moment  
Slow Drip Coffee Service

A Chef Didier Production  
"Good Food Makes People Happy!"™

*Chicago Gourmets!* Host Don Newcomb

Join *Chicago Gourmets!* Membership is \$45 per year per household.

**Please reserve online at [www.ChicagoGourmets.org](http://www.ChicagoGourmets.org) Discover, MasterCard & Visa accepted.**

**Prepaid reservations must be received by 6/1/2017; no refunds after that date.**

**Reservations are secured with receipt of payment on a first-come basis. Events often sell out early!**

**E-mail: [DonaldNewcomb@att.net](mailto:DonaldNewcomb@att.net) Tel: 708-383-7543**

**For non-internet reservations, mail completed reservation form and check to  
Chicago Gourmets, ATTN: Don Newcomb, 324 S. Harvey Ave, Oak Park, IL 60302**

**CYRANO'S/RIVER  
06.04.2017**

Reserve \_\_\_\_\_ at \$99 per person, inclusive = \$ \_\_\_\_\_ enclosed.  
\_\_\_\_\_ Membership/Renewal payment (\$45) enclosed.

Name(s) \_\_\_\_\_

Address \_\_\_\_\_ Email: \_\_\_\_\_

City/State \_\_\_\_\_ Zip \_\_\_\_\_ Phone # \_\_\_\_\_