

Chicago Gourmets



650 North Northwest Highway  
(Greenwood Shopping Mall)  
Park Ridge, Illinois  
(847) 653-6282

Sunday, November 5, 2017  
4:30 P.M.

Cafe Orchid is owned by Kurt Serpin and Iho Batnasan, and is named for the couple's daughter Orkide. Chef Serpin draws on cuisine from southern Turkey's Mediterranean region and his native city of Mersin. The décor reflects this region. On one wall hangs a relief of Istanbul, showing the bridge over the Bosphorus River and an outline of the Hagia Sophia. A handmade, blue chandelier made in Turkey hangs from the ceiling, while a painting of men in turbans dipping spoons into a bowl sits above a row of booths and tables. This isn't just a place for hummus and pita chips. The menu is filled with Turkish dishes that are innovative and new in these parts.

Serpin smiles and says, "I love to cook, all my life. I would just cook—nothing else". Batnasan states, "Our suburban customers are really happy they don't have to go to Chicago and deal with the traffic. Hopefully we will stay here many more years."

**Free parking in the plaza parking lot.**

Your *Chicago Gourmets* Hosts:  
Bea Cornelissen and Paul Grosso

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 November 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: [pgrosso@chicagogourmets.org](mailto:pgrosso@chicagogourmets.org) Tel: 312-777-1090**

**For non-internet reservations, mail check to:**

**Chicago Gourmets, ATTN: Paul Grosso, c/o Hobbit Travel, 200 East Howard, Suite 280, Des Plaines, IL 60018**

**Café Orchid** Reserve \_\_\_\_ at \$49.00 per member, \_\_\_\_ at \$59.00 per non-member, inclusive = \$ \_\_\_\_ enclosed.  
**11/5/17** \_\_\_\_ Membership/Renewal payment (\$45) enclosed. See expiration (exp) date on mailing label.

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

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

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

MENU

Served Family Style with red and white wine:

First Course

Coban Salata (Shepherd Salad); Ezme (Chopped spicy roasted vegetables with olive oil, walnuts and garlic); Imam Bayildi (Baby Eggplant); Mercimak Koftes (Lentil Fingers); Yalanci Dolma (Stuffed Grape Leaves).

Second Course

Sigara Borek (Feta Wraps); Fried Calamari.

Third Course

Lahmacun (Turkish Pizza); Cheese Pide (Stuffed Dough).

Entrées

Uskudar (Lamb Cubes sauteed with vegetables, wrapped with sliced eggplant and tomato sauce, with your choice of rice or bulgar);

Manti (Turkish Ravioli) stuffed with special ground lamb;

Ala Turca (Tenderized chicken breast stuffed with spinach, mozzarella cheese, cumin, lemon juice, olive oil and topped with tomato sauce, with your choice of rice or bulgar);

Orchid's Favorite: Bone-in Chicken Thighs marinated in olive oil, onion, garlic, paprika, black pepper and fresh lemon juice, served with hot, white sauce, green salad, and rice or bulgar;

Adana Kebab (Hand chopped ground lamb with mint, garlic, bell peppers, parsley and oregano), with bulgar;

Dessert

Chef's Special Dessert Plate

Beverages

Water, soda, wine;

Sample Turkish Coffee at your own expense.

