

**MASTERING THE GRILL
BOOK SIGNING AND LUNCH
OSTERIA VIA STATO
620 N. State St.
Noon, Saturday, June 23, 2007**



Cuisine Created by Chef David DiGregorio

RECEPTION & BOOK SIGNING

Demi-Cocktail Station—Two Seasonal
Tray-Passed Prosecco

PASSED HORS D'OEUVRES

Seasonal Bruschetta
Dates Stuffed with Gorgonzola

BOOK RECIPE: Grilled Asparagus with Prosciutto

LUNCHEON MENU

Served with Wines

Antipasti

Marinated Mozzarella
Salt-Crusted Ciabatta
Marinated Olives

Primi

Italian Market Salad
Wood-Roasted Onions
Veal Meatballs

Secondi

Salmon with Salsa Verde
Cavatelli with Wild Mushrooms
Pappardelle with Meat Ragu

**BOOK RECIPE: Tuscan Roasted Chicken
Stuffed with Fragrant Greens**

Dolce

Assorted Housemade Italian Cookies and Chocolates
Tableside Gelato Bar

ChicaGourmets Hosts

Lee Schlesinger, Don Newcomb & Jim Price

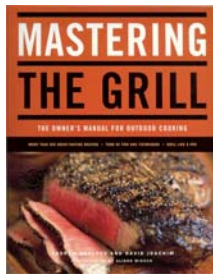
Luncheon at Osteria Via Stato

Mastering the Grill with

Authors David Joachim and Andrew Schloss

Award-winning, best-selling cookbook authors David Joachim and Andrew Schloss approach the history of outdoor cooking from the perspective of science and believe in the power of asking "why?" Why do you brine a certain cut of meat but marinate another? Why do meats develop a better crust when grilled over charcoal than when grilled over gas? Why should meat be allowed to rest after grilling? Enjoy Q&A with Joachim and Schloss as they discuss the ins and outs of what happens when raw food meets live fire.

Even though grilling is our most primitive cooking method, it has been among the least explored and understood. By applying culinary know-how to the science of cooking over live fire, Joachim and Schloss believe that the history of grilling is at a turning point.



Join *ChicaGourmets!* Membership is \$40 per year per household.

Please reserve online at www.ChicaGourmets.org Discover, MasterCard and Visa accepted.

Prepaid reservations must be received by June 19; 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@comcast.net Web Site: www.chicagourmets.org Tel: 708-383-7543 Fax: 708-383-4964

For non-internet reservations, mail to: ChicaGourmets! Premier Bank, 1210 Central Ave, Wilmette, IL 60091

OSTERIA
6/23/07

Reserve _____ at \$54 per Member, _____ at \$64 per Nonmember, inclusive = \$ _____ enclosed.
_____ Membership/Renewal payment (\$40) enclosed. See expiration (exp) date on mailing label.

Name(s) _____

Address _____ Email: _____

City/State _____ Zip _____ Phone # _____