

*ChicaGourmets!*

**“Road 2 Roe”  
Collins Caviar Company  
Roe’d Trip to Michigan City, IN  
Sunday, August 12<sup>th</sup>**

Join ChicaGourmets on a journey of adventure to  
**Collins Caviar Company**

**Collins Caviar** is the *only* processor of hand-made American freshwater caviars. Salmon caviars are *still* made fresh every week (for over 20 years!). They offer a complete line of caviars, including their flavor-infused and smoked caviars, as well as exquisite, low-salt Hackleback Sturgeon, Paddlefish, and American Golden Whitefish.



**Proprietors Rachel and Carolyn Collins** will show us around the facility, providing a demonstration and presentation. Don’t miss this unique opportunity to learn how caviar is made and taste a variety of caviars paired with sparkling wines from Chicago’s own The House of Glunz **and** Michigan’s award-winning winery, Wyncroft. Plus, sparkling wine, games and more for the approximate hour bus ride to Indiana!

**“Road 2 Roe” Bus Trip**

Collins Caviar Company  
113 York St, Michigan City, IN 46360  
Telephone 219-809-8100  
www.collinscaviar.com

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**CAVIAR BUFFET MENU**  
Served with Wines

Assorted Caviar on Blini w/ Creme Fraiche

Mini Brioche Sandwiches with  
Smoked Caviar Creme Spread and cucumber

Curried Potato Salad with madras caviar

“Crostitini ala Cossack”  
Sliced cold Roast Beef with sturgeon Caviar KIEV STYLE  
radish & dill garnish

Shrimp & jicama salad with margarita caviar  
Fresh coriander leaf & cumin scented mayo  
Served in tortillas

Tobikko caviars on rice crackers with  
Savory ginger Whipped cream & Nori

Smoked salmon roulades with  
Citron Caviar creme spread

**Sparkling Wines Provided by  
The House of Glunz**  
www.houseofglunz.com

**And a Tasting of Michigan Wines by**  
**WYNCREFT**  
www.wyncroftwines.com

**Please meet at 9:30 A.M. sharp! for the bus on the  
NW corner of State & Illinois Streets. Arrival back  
in Chicago will be about 4 P.M.**

CHICAGOURMETS HOSTS  
DALE SMITH, LEE SCHLESINGER & DON NEWCOMB

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

**Please reserve online at [www.ChicaGourmets.org](http://www.ChicaGourmets.org) Discover, Master Card and Visa accepted.**

**Prepaid reservations must be received by August 3; 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](mailto:DonaldNewcomb@comcast.net) Web Site: [www.chicagourgourmets.org](http://www.chicagourgourmets.org) Tel: 708-383-7543 Fax: 708-383-4964

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

**COLLINS CAVIAR** Reserve \_\_\_\_\_ at \$65 per person, inclusive = \$ \_\_\_\_\_ enclosed.  
**8/12/07** \_\_\_\_\_ Membership/Renewal payment (\$40) enclosed. See expiration (exp) date on mailing label.

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

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

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