

ChicaGourmets and



KENDALL COLLEGE

900 North Branch Street, Chicago  
(West of Halsted Street, North of Chicago Avenue)  
FREE PARKING

**WELCOME CHEF MORIMOTO**

**WHO WILL DEMONSTRATE RECIPES FROM  
THE NEW ART OF JAPANESE COOKING**

**FRIDAY, SEPTEMBER 7, 2007, 2 – 4 P.M.**  
Sparkling Wine Reception, Cooking Demonstration,  
Q&A and Book Signing Followed by Wine & Tasting  
BOOK AVAILABLE FOR PURCHASE; CASH OR CHECK ONLY



**Iron Chef Masaharu Morimoto's** cooking has distinctive Japanese roots, yet it's actually, as the chef calls it, "global cooking for the 21st century." Morimoto's unique cuisine is characterized by beautiful Japanese color combinations and aromas, while the preparation infuses multicultural influences such as traditional Chinese spices and simple Italian ingredients, presented in a refined French style.

Bringing all these elements home, with helpful step-by-step instructions and gorgeous photography, this accessible book explains Chef Morimoto's cooking techniques and plating philosophies and brings Japanese cooking to your own home.



**CHEF MORIMOTO**

**Meet & Greet Wine Reception**

**Morimoto Cooking Demo  
Tuna Pizza**

"Typical of my combining traditions, this Tuna Pizza is one of my most popular recipes. An instant pizza base is created from a grilled flour tortilla, then topped with tuna sashimi and a sprinkling of colorful vegetables and olives. A tangy Anchovy Aioli is used for garnish and extra eye appeal."

**Daikon Fettucine with Tomato-Basil Sauce**

"By now, you've probably figured out I am very fond of visual puns. Here ribbons of daikon, the mild over-sized white Japanese radish, pose as pasta. They are tossed with a quick tomato sauce, spiked with a generous amount of fresh basil. The dish is light, and is best served as a first course."

**Q&A and Book Signing**

Food Tastings  
Paired with the wines of



**Special thanks to**  
Chandon  
Kendall College Staff & Students

*ChicaGourmets* Hosts  
Sharon Meyers, Lee Schlesinger and 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 (check only) must be received by 9/4/07; 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) Tel: 708-383-7543 Fax: 708-383-4964

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

**MORIMOTO  
09/07/07**

Reserve \_\_\_\_\_ at \$39, inclusive = \$ \_\_\_\_\_ enclosed.  
\_\_\_\_\_ Membership/Renewal payment (\$40) enclosed. See expiration (exp) date on mailing label.

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

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

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

