

2nd Anniversary Celebration

Marigold

4832 N. Broadway

6:00PM Reception

6:30PM Dinner

Thursday, August 14th, 2008

Join ChicaGourmets for a very special *Second Anniversary Celebration* at **Marigold**

In 2006, we opened Marigold Restaurant to introduce Chicago diners to a new type of Indian dining experience by providing fresh, clean, and unique Indian flavors that highlight the breadth of spices and cooking techniques traditionally used in India. To do this, we went to the true core of Indian cuisine - time tested family recipes. We called upon Balbir Malhotra, co-owner Sandeep's mother, to share her family secrets. Marigold's menu is based on her recipes and her guidance on the true essence of Indian cuisine.

Over the last two years, we have been thrilled and humbled by the great response to our cuisine, and our approach to highlighting the true wonders of Indian food. To help us celebrate our second anniversary, it is our honor to invite Balbir, all the way from India, to our kitchen once again to create a special anniversary menu of her own family favorites. We now invite you to enjoy this menu "Parampara" or tradition, reflecting generations of learning and skills.

- Sandeep and Jim, Owners of Marigold



www.marigoldrestaurant.com

marigold

indian. modern. food. authentic.

"PARAMPARA"

Balbir's Traditional Favorites

To Begin

Leopardi Brut Rose Cava 2004 (Penedes, Spain)

Gulnaar 'Seekh' Kabab

seasonal vegetable kababs minced with dry roasted barbeque spices and grilled, served with chutney

Koftas

spiced hand-rolled ground lamb dumplings braised in a fenugreek tomato broth

Corte Alla Flora Giuggiolo Vino Bianco IGT 2006 (Tuscany, Italy)

Dinner

Podi Stuffed Baingan Pyaaz

lentil & mango powder stuffed baby Indian eggplant roasted & glazed with an onion and cumin sauce

Murgh Saagwala

boneless chicken slow cooked in fresh spinach, tomato, cream and garam masala, served with basmati rice

Achs Zweigelt 2006 (Burgenland, Austria)

Dessert

Mango Phirni

Mango flavored north Indian 'panna cotta'

ChicaGourmets! Hosts: Sharon Meyers & Dale Smith

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

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

Prepaid reservations must be received by August 10th - 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

8-14 Marigold Reserve _____ at \$68 per Member, _____ at \$78 per Nonmember, inclusive = \$ _____ enclosed.
_____ Membership/Renewal payment (\$45) enclosed. See expiration (exp) date on mailing label.

Name(s) _____

Address _____ Email: _____

City/State _____ Zip _____ Phone # _____