

Join *Chicagourmet*s! for a five course feast at:

Think Cafe

2235 N. Western Ave.

6:45PM Reception

7:00PM Dinner

Wednesday, September 24th, 2008

Join ChicaGourmets for a very special dinner at 'The best BYO in Chicago' – **THINK CAFE**

Join us at Bucktown's newly expanded "elegant little" restaurant in their private 'Thought Room' for a reception and 5-course dinner. Having been called the city's best BYO, Think offers fare punctuated by a fusion of traditional and nontraditional ingredients, giving a contemporary twist to its menu. The extremely warm and hospitable wait-staff completes your whole dining experience, encouraging patrons to relax, no matter how busy Think seems to get. Cozy and candlelit, the dining areas feature white linen tablecloths and blond wood floors. A carefully chosen artwork and glass collection adorns the walls, giving an eclectic charm to the dining room's decor. Think was voted one of Chicago's best by the Chicago Reader (2003,2004,2005) and rated highly recommended.

Chef/Owner Omar Rodriguez spent close to a decade cooking for the Carlucci restaurant group - Carlucci, Vinni's, Strega Nona - before opening his own place. His first effort was a Loop sandwich shop; his second is the charming Bucktown storefront **THINK**, where he seems to have hit his stride, punctuating the menu with Italian-based dishes and eclectic American touches.



www.think-cafe.com

THINK

Passed Hors d'oeuvre

Green Lip New Zealand **Mussels** served on the half shell with crabmeat in a saffron broth

Vida Organica Sparkling Chardonnay 2007

Dinner Soup

Rabbit Bisque – rabbit loin in a Cajun broth with orange, yellow and green peppers

Choice of Appetizer

Watermelon Caprese with poached cherry tomatoes, fresh mozzarella and Prosciutto di Parma on a bed of arugula
-OR-

White asparagus asturianos served tossed with fresh lemon juice, extra virgin olive oil, purple onions, Maytag blue cheese and fresh tomatoes

Salad

Organic Friséé Salad– Endive lettuce, brown sugar toasted almonds, dried currants and manchego cheese tossed with a 12 year aged balsamic vinaigrette reduction

Choice of Entree

Alaskan halibut topped with lump crabmeat in a red pepper butter sauce served with baby zucchini
-OR-

5oz prime choice **fillet mignon** topped with foie gras in a black currant demi-glaze served with a ricotta soufflé

Dessert

Zuccotto – white & dark chocolate mousse served in butter pound cake topped with apricot sauce and served with fresh berries

Dinner Wines:

Santa Julia Organica Chardonnay 2007

Santa Julia Organica Cabernet Sauvignon 2007



ChicaGourmets! Host: Lee Schlesinger

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 September 20th - 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

Sept 24 Reserve ____ at \$69 per Member, ____ at \$79 per Nonmember, inclusive = \$ _____ enclosed.
Think Cafe ____ Membership/Renewal payment (\$45) enclosed. See expiration (exp) date on mailing label.

Name(s) _____

Address _____ Email: _____

City/State _____ Zip _____ Phone # _____