

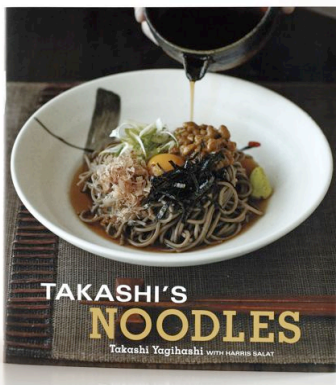
ChicaGourmets!



1952 N Damen, Chicago

Monday, August 3 at 6:30 p.m.

**A Belated Welcome Home Dinner  
and Book Signing for Chef Takashi  
(But he's cooking!)**



\$10 gift certificate for use at Takashi Restaurant  
with each book purchased at our event!

ChicaGourmets! Hosts Don Newcomb and Jim Price

## Chef Takashi's Menu

Paired with Wines

### PASSED HORS D'OEUVRES

Toasted Brioche with Quail Egg, Tartare of Salmon and Caviar  
Crispy Calamari with Fresh Ginger Umami Soy  
Grilled Chicken Liver with Bacon, Fresh Water Chestnuts and  
Caper Golden Raisin Vinaigrette

### SECOND COURSE

Seared Maine Scallop with Soba Gnocchi and  
Celery Root Foam

### THIRD COURSE

Sautéed Skate Wing with Risotto of Local White Corn,  
Fennel and Tomato Confit

### MAIN COURSE

Grilled Marinated Beef Short Ribs with Shi-Shito Peppers and  
Stir-Fried Brown Rice

### DESSERT

Yuzu Pudding Cake, Tropical Fruit Salad, Coconut Sorbet

**TAKASHI YAGIHASHI** was born in Mito, the capital of Ibaraki Prefecture, Japan, a small town about an hour northwest of Tokyo and just a few minutes from the sea, where he developed a taste for fresh seafood at a very young age. He started cooking at age sixteen and continued to work in restaurants while he earned his Interior Design degree from the Tokyo Design School. After a stint helping out with the opening of a Japanese restaurant in Chicago, the young chef embarked on a serious culinary education. He cooked for Yoshi Katsumura at the highly touted French-Japanese Yoshi's Café and Gabino Sotelino's Ambria where he worked his way up the line to chef de cuisine and eventually partner.

In 1996, Takashi opened Tribute to rave reviews. The *Detroit Free Press* gave the restaurant four stars; *The New York Times* called it "maybe the best restaurant between New York and Chicago and certainly the finest in Detroit." In 2003, he was named the 13<sup>th</sup> Annual James Beard Foundation Award for Best Chef: Midwest. In 2005, he opened Okada for Steve Wynn in the luxurious Wynn Las Vegas, where he created a contemporary Japanese menu influenced by his French training. He has since become a member of the Macy's culinary council and he opened Noodles by Takashi Yagihashi at Macy's in Chicago before opening his namesake restaurant in December 2007.

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

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

Prepaid reservations must be received by 7/29/09; 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 Tel: 708-383-7543 Fax: 708-383-4964

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

TAKASHI  
8/3/09

Reserve \_\_\_\_\_ at \$94 per person, inclusive = \$ \_\_\_\_\_ enclosed.  
\_\_\_\_\_ Membership/Renewal payment (\$45) enclosed. See expiration (exp) date on mailing label.

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

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

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