

ChicaGourmets! and



21 E Hubbard  
Chicago

**OYSTER HALL OF FAME DINNER**

Wednesday, October 21, 2009  
6:30 P.M. Wine & Hors d'Oeuvres Reception  
Followed by Dinner at 7 P.M.

**GUEST OF HONOR AND  
2009 OYSTER HALL OF FAME INDUCTEE**

**RODNEY CLARK**

Champion Oyster Shucker,  
Restaurateur & Oyster Purveyor



Rodney Clark has spent nearly three decades helping North Americans unlock the succulent secrets of oysters. He seemed destined for a career in commercial art until he answered a tiny ad in a Toronto paper that read: "Wanted: An Oyster Man."

In addition to being a restaurateur, Rodney is a long time competitive shucker. He is a three time Canadian Oyster Shucking Champion and has represented Canada twice at the World Championships in Galway, Ireland. In the 1995 World Championships, Rodney won first prize for 'Best Presentation.'

Clark's current project has him spending much of his time in Prince Edward Island where he is working to open a new oyster plant in the wharf of Nine Mile Creek. He has plans to open Rodney's Oyster Depot as an environmentally friendly plant, utilizing geo-thermal and solar energy as well as other green technologies.

Now Canada's most visible and colorful Oysterman, Rodney has appeared on countless radio and television programs, most recently 'Glutton For Punishment' on the Food Network. He and his Oyster House have also been featured in most major magazines and newspapers, including the New York Times, Gourmet Magazine and Toronto Life.

**Chef Arnie Tellez's Menu**

**Reception and Induction Ceremony**  
Oysters of the Half Shell  
ShanDaph & ROD's Queen's Grade Oysters

Guest Shucker: Eamon Clark  
2009 Canadian Oyster Shucking Champion  
*L. Mawby Brut, Leelanau Peninsula, Michigan*

Grace's Soup  
Rodney's Mother's Special Recipe  
Dungeness Crab, Chili, Corn, Sweet & Spicy Broth  
Shrimp Garnish  
*Dr. Konstantin Frank Riesling, Finger Lakes, New York*

Sautéed Atlantic Cod  
Delicate Squash Puree, Bacon & White Bean Sauce  
*J. Faiveley Bourgogne, Burgundy, France*

Classic Apple Tart  
Maple Syrup Ice Cream  
*Jackson Triggs Vidal Blanc Ice Wine, Niagara Peninsula, Ontario*



Steve LaHaie  
Senior Vice President  
Shaw's Crab House Division



Executive Chef Arnie Tellez  
Shaw's Crab House and  
Vong's Thai Kitchen

**Steve** is the founder of Shaw's Oyster Hall of Fame. He spearheaded Shaw's oyster program, one of the most innovative in the country, greatly expanding Shaw's selections of oysters.

**Arnie** has worked for Lettuce Entertain You Enterprises for 15 years. He began at Shaw's Crab House in 1994 as a sous chef. He was on the opening team of Vong and became Executive Chef during its transition to Vong's Thai Kitchen. Two years ago, he took over Executive Chef responsibilities for VTK as well as both Shaw's Crab House locations.

*ChicaGourmets* Hosts Jim Price and Don Newcomb

Join *ChicaGourmets!* Membership is \$45 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 October 17; 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.chicagourmets.org](http://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**

**SHAW'S  
10/21/09**

Reserve \_\_\_\_\_ at \$79 per person, inclusive = \$ \_\_\_\_\_ enclosed.  
\_\_\_\_\_ Membership/Renewal payment (\$45) enclosed. See expiration (exp) date on mailing label.

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

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

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