

A Harvest Dinner at:  
**Browntrout**  
 4111 N. Lincoln Ave.  
 Chicago, IL 60618  
 6:30PM  
 Monday, November 2, 2009

Chef Sean Sanders was born and raised in Chicago and its surrounding suburbs. About 15 years ago he graduated from the Cooking and Hospitality Institute of Chicago (CHIC). Since then he has worked at some of Chicago's premiere restaurants including Green Dolphin Street, Rhapsody & Atlantique, to name a few. For a short time Chef Sanders even started his own catering company before landing at Bin 36 where he worked as Sous Chef at both the downtown location and the wine cafe in Bucktown.



In early 2009 Chef Sanders got married and while on his honeymoon in New Zealand he came up with the idea for Browntrout while preparing a fresh caught New Zealand browntrout combined with all local ingredients. "Fresh & sustainable ingredients put together in an elegant yet simple fashion."

Upon return he went to work to find the perfect location to open his restaurant. It had to be somewhere easily accessible without all the downtown hype. He wanted to have enough space to fulfill his vision of a comfortable dining, enough kitchen space to create as much of the menu preparation in-house as possible & enough space to grow all his herbs in an on-site garden.

He finally found it. Today, together with his wife Nadia, he operates Browntrout and everyone can share in his vision.

[www.browntroutchicago.com](http://www.browntroutchicago.com)



**Special Menu for ChicaGourmets!**

Browntrout is excited to accommodate 30 VIP ChicaGourmets! guests on November 2<sup>nd</sup>, 2009. Browntrout takes pride in being a seasonal green sustainable restaurant using only organic, local products which allowing us to maintain our quality of food. The special menu will be determined by what is available locally only days prior to the event, but could include the following: butter squash, apples, pears, pumpkin, rutabaga, turnips, carrots, celery root and sage.

**Shares**

Your choice of one of two seasonal appetizers

**Salads**

Your choice of 2 seasonal salads

**Bigs**

Amish Chicken Breast

-OR-

Pan-Seared Idaho Golden Trout

**Finals**

Your choice of one of two seasonal desserts

5% of the vegetables and over 50% of the herbs for the restaurant come from the restaurant's rooftop organic garden. Only sustainably farmed and/or organic products are used whenever possible. All seafood comes from natural waters or sustainable farms. All meats are grass-fed free-range animals.

**Wines:**

Fire Road Pinot Noir 08

Biohof Pratsch Gruner Veltliner 08



ChicaGourmets! Hosts: Janice Gerstein and Donna Gottlieb

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 28 - no refunds after that date.**

**Reservations are secured with receipt of payment on a first-come basis. Events often sell out early!**

E-mail: [rls@winesellersltd.com](mailto:rls@winesellersltd.com) Web Site: [www.chicagourmets.org](http://www.chicagourmets.org) Tel: 847.275.3918

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

Nov. 2 Reserve \_\_\_\_\_ at \$69 per Member, \_\_\_\_\_ at \$79 per Nonmember, inclusive = \$ \_\_\_\_\_ enclosed.  
 Browntrout \_\_\_\_\_ Membership/Renewal payment (\$45) enclosed. See expiration (exp) date on mailing label.

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

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

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