

ChicaGourmets! and Carlos & Debbie Nieto



429 Temple Ave., Highland Park

HOLIDAY FRENCH WINE DINNER

Thursday, December 3, 2009

5:30 P.M. CHAMPAGNE & HORS D'OEUVRES

RECEPTION FOLLOWED BY DINNER

Guest of Honor Ilene Fine



ChicaGourmets! member Ilene Fine will be introducing her new children's board book series: *Brandy and Val, Real Dogs with Real Tales*, with accompanying stuffed toys. Her two former shelter dogs, Brandy and Val, are the stars of *Brandy and Val, Brandy and Val's Favorite Things*, and *Brandy and Val's Special Story*, simple stories which delight both toddlers and pet lovers.

With over 20 years' experience promoting literacy and tutor/mentoring inner city youth, Ilene is embarking on this new venture which will also benefit animal rescues; a portion of all profits aids shelters throughout the U.S. and 100% of profits from *Special Story* is donated to the rescue Brandy and Val were adopted from in suburban Chicago.

Chicago Parent/Chicago Special Parent says "Pups Make Great Read" and Chicago Tails Magazine recently chronicled how Brandy and Val went from down-on-their-luck pups to fortunate pooches. Brandy and Val books and toys are truly a feel-good gift for the Holiday season that will enrich the lives of so many. Books and stuffed toys will be available for purchase, cash or check, please.

www.BrandyandVal.com

MENU

Ramiro Velasquez, Chef de Cuisine

Special Thanks to Guest of Honor Jean-Jacques Fertal, President of Eagle Eye Imports, for Hand-Selecting These Special French Wines for Our Dinner

Chef's Selection of Passed Hors D' Oeuvres
Sparnacus NV Epernay, AOC Champagne

Seafood Terrine with Wild Mushrooms,
Vegetable Salad and a Curry Cream Sauce
Joseph Mellot La Chatellenie, AOC Sancerre '08

Grilled Rib Eye with Phyllo and Mushroom Purse,
Basil Mashed Potatoes and a Cabernet-Chocolate Reduction
Diamant des Karantes AOC Coteaux du Languedoc- La Clape '05

Chef's Selection of Cheese
with Toasted Nut Bread and Dried Fruits
Château Cantenae A.O.C. Saint-Emilion Grand Cru '06

Symphony of Desserts
Crème Brulée
Fruit Tart
Chocolate Pyramid
Château les Roques, AOC Loupiac Bordeaux '99

Zagat Top Food Rating 29/30

A "memorable evening" awaits visitors to this 26-year-old North Shore "treasure", a "fine-dining" "temple on Temple Ave" that's ranked No. 1 for Food among Chicagoland restaurants on the strength of its "superb", "very creative" new French fare, which is accompanied by a "fantastic wine list" and served by a "staff that knows when to be friendly and when to be reserved"; the feel is "formal yet extremely comfortable, with cozy booths and soft lighting", making it a "great celebration place"—"if you can afford it"; jackets required for gentlemen. *Zagat Chicago Restaurants 2007/08*

Long the finest dining destination north of Evanston, Carlos and Debbie Nieto's elegant and tiny restaurant reigns supreme on the North Shore. Grounded in French and Italian technique, chef Ramiro Velasquez's food is seriously "haute," opulently sauced, and sometimes baroque in its intricate presentations.

—Chicago magazine

ChicaGourmets! Hosts Jim Price & Don Newcomb

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

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

Prepaid reservations must be received by 11/30/09; 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

CARLOS'
12/3/09

Reserve _____ at \$110 per person, inclusive = \$ _____ enclosed.
_____ Membership/Renewal payment enclosed (\$45)

Name(s) _____

Address _____ Email: _____

City/State _____ Zip _____ Phone # _____