



**CIBO MATTO AND THE WIT HOTEL
BRING YOU CRAZY FOOD**

201 N. STATE ST. CHICAGO

Tuesday, December 8th, 2009 6:00 PM

**Wine and Hors D'oeuvres Reception
Followed by Dinner**

Executive Chef Todd Stein's contemporary Italian dinner menu is dedicated to using the best ingredients with minimal manipulation. Cibo Matto's menu offers a number of delicious pasta, fish, pork and seafood dishes as well as pristine cured meats and cheese selection.

A Chicago native, Chef Stein, has enjoyed a dynamic career in the restaurant business, beginning with an apprenticeship as a line cook under acclaimed chef Keith Korn at Gordon restaurant in Chicago, a stage at Le Bernardin in New York City under Chef Eric Ripert, and a six-month stint in France learning to bake bread at Moulin de la Vierge.

Following graduation from Kendall College, Stein worked at some of the Chicago's most acclaimed restaurants, including the Hudson Club and mk, the restaurant, where he served as executive sous chef under Michael Kornick.

Moving to Cleveland in 1999, Stein pursued his love of Italian cuisine, working at Sans Souci and Vivo. Stein returned to mk, the restaurant, as executive chef, and in 2005, his cooking resulted in being awarded three-star reviews from *Chicago Magazine* and the *Chicago Sun-Times*, as well as a "Rising Star Chef" honor from StarChefs.com. Stein then moved to Minneapolis to work as executive chef at notable restaurant BANK, before venturing further west in 2007 to serve as executive chef at David Burke in Las Vegas.



Executive Chef: Todd Stein



Hors D'oeuvres

*panchetta-wrapped Shrimp
and
Lump Crab Crostini with tomato marmalade*

Antipasti

Grilled Octopus
*crispy potato, grilled frisee, pearl onions, comice pears,
squid ink vinaigrette*

Mozzarella Di Bufala
*figs, prosciutto, pine nut pesto, port syrup
and*

Animelle
*fennel and cinnamon-dusted crispy sweetbreads,
heirloom apples, apple purée, apple saba*

Primi

Bucatini
*carbonara, pecorino romano, pancetta, duck egg,
cracked black pepper
and*

Caramelli
butternut squash filled pasta, brown butter sage, amaretti

Secondi

Tonno
*grilled tuna, cranberry beans, pickled eggplant,
cerignola olive relish*

or
Vitello
*grilled veal tenderloin, ceci beans, duck prosciutto,
Swiss chard and sherry vinegar
and*

Pollo Al Griglia
*grilled farm chicken, cured tomato, fiorello peppers,
cipollini onion, oyster mushrooms*

Dolce

assorted Italian desserts off the menu

Vino

The wine will be donated by:

Joseph Leli
*From: Wine D.O.C.
5215 N. Ravenswood, Ste. 210,
Chicago, IL 60640*

ChicaGourmets! Host: Ryan Marino

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 December 1, 2009 - no refunds after that date.

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

Contact info: Ryan Marino - Email: Navchef@msn.com Tel:845-705-6345 Website: www.chicagourmets.org

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

Cibo Matto Reserve _____ at \$100 per person, inclusive = \$ _____ enclosed.
12/8/09 _____ Membership/Renewal payment (\$45) enclosed. See expiration (exp) date on mailing label.

Name(s) _____

Address _____ Email: _____

City/State _____ Zip _____ Phone # _____