



1625 Hinman Ave, Evanston

## Quince Preserves Tradition!

Sunday, January 17, 2010

5:00 P.M. Wine & Passed Hors d'oeuvres Reception

5:30 P.M. Dinner



*Quince at the Homestead* opened in December of 2006 in a space which has housed its share of renowned fine dining establishments over the past 30 years, including Henry Adaniya's Trio and Leslee Reis' Café Provençal. The restaurant is now owned by David and Holly Reynolds, owners of The Homestead, who have taken the essential elements of delicious food, a comprehensive wine list, and stellar service, and placed them in a welcoming, warm ambiance creating an unpretentious fine dining experience.

In its first year, *Quince* was named one of the "Top Ten Fine Dining Restaurants in Chicago" by *Esquire Magazine's* John Mariani. Rave reviews have followed, with a perfect 20-point review from *North Shore Magazine's* Sherman Kaplan, 4 stars from the Chicago Sun-Times' Pat Bruno, inclusion in *TimeOut Chicago's* "100 Best Things We Ate" issues, and a Wine Enthusiast Award of Unique Distinction in 2008 from *Wine Enthusiast Magazine*.

*ChicaGourmets!* Hosts Sharon Meyers and Don Newcomb



Chef Andy Motto

### Appetizer

Liquid Cauliflower Ravioli, squid ink pasta, smoked salmon, apple compote, herbed butter  
(*TimeOut Chicago* named Chef Motto's Liquid Cauliflower Ravioli one of the "100 best things we ate" in the magazine's December 9, 2010 issue)

*Nino Franco Proseco di Valdobbiadene*

### Entrée Options

Roasted Duck Cannelloni, celery root puree, duck cardamom jus

*2004 Chateau Vaugelas Corbieres*

~or~

Pork Loin Brussels Sprouts, Asian pear confit, pork gastrique

*2006 Protos Ribeira del Duero*

~or~

Fish of the Day

*2006 Chateau de Tierégand Bergerac Sec*

~or~

Winter Squash Agnolotti, seasonal vegetables

*2006 Wiengott Hutter Gruner Veltliner Federspiel*

### Dessert

Pumpkin Mousse, blood orange reduction, spice brioche, basil gel

(Created by *Quince's* new pastry cook, Claire Crenshaw, who re-teams with Chef Motto after working together at Old Town Brasserie)

*2001 Domaine de L'ancienne Cure Monbazillac*

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 January 13; 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**

QUINCE Reserve \_\_\_\_\_ at \$69 per Member, \_\_\_\_\_ at \$79 per Nonmember, inclusive = \$ \_\_\_\_\_ enclosed.  
1/17/10 \_\_\_\_\_ Membership/Renewal payment (\$45) enclosed. See expiration (exp) date on mailing label.

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

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