



## ¡Fiesta!

**Tuesday, February 2, 2010  
6:00 P.M. RECEPTION & BOOK SIGNING  
(Book available for purchase), FOLLOWED BY DINNER**



"Priscila Satkoff is an enthusiastic cook whose passion for Mexican flavors and fresh American ingredients translates cleanly to the printed page. Recipes are clear, and she takes care to explain possibly unknown foods and techniques... Vincent Satkoff offers not only wine suggestions for nearly every dish but has written a prefatory essay on the 'why' of matching wine with Mexican food... The Satkoffs give you the tools to create these meals at home."  
Bill Daley, *Chicago Tribune*

"Three and a half stars (Excellent-Outstanding)...Salpicón boasts the best upscale Mexican fare in the city. Excelente! The quality, creativity and overall excellence of the cuisine at Salpicón place it firmly in the Numero Uno spot, right there on the top step of the Mexican culinary platform. It appears that the total dedication of chef/proprietor Priscila Satkoff and husband Vincent (wine director/proprietor) is paying off big time. In the upscale Mexican culinary competition Salpicón gets the gold!"  
--Pat Bruno, *Chicago Sun-Times*

*ChicaGourmets!* Hosts Jana Amsler & Don Newcomb

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 1/29/10; 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) Tel: 708-383-7543 Fax: 708-383-4964

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

**SALPICÓN** Reserve \_\_\_\_\_ at \$94 per Member, \_\_\_\_\_ at \$104 per Nonmember, inclusive = \$ \_\_\_\_\_ enclosed.  
**2/2/10** \_\_\_\_\_ Membership/Renewal payment (\$45) enclosed. See expiration (exp) date on mailing label.

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

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

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



**Vincent Satkoff**  
Wine Director/Owner



**Priscila Satkoff**  
Chef/Proprietor

### **BOCADILLOS TO BE PASSED tostaditas de tinga**

crispy small tortillas mounded with shredded pork and chorizo in a roasted tomato-chipotle sauce;  
topped with Mexican crema and avocado

### **guacamole picado**

fresh diced Michoacán avocado mixed with onions, tomatoes, chiles and cilantro

### **sopes surtidos**

Small corn tortilla with Assorted Toppings: black beans and plantains, tomatillo sauce and avocado, roasted tomato sauce

**THE ¡SALPICÓN! MARGARITA** made with *Herradura Silver, Gran Torres liqueur, organic agave nectar and fresh lime juice*

### **1st Course: tortita de jaiba**

fresh Maryland jumbo blue crabcake seasoned with serrano chiles and cilantro and served with a spicy avocado-tomatillo and habanero salsa; garnished with frizzled beets and crispy onions

**Domaine Bott-Geyl Riesling, Les Elements, Alsace, France 2005**

### **2nd Course: codorniz en salsa de chile con miel**

garlic-marinated and grilled Manchester Farm quail served in a sauce of ancho chiles, garlic, caramelized onions and honey with a potato, cilantro and queso añejo cake

**Yangarra Estate Shiraz, McLaren Vale, Australia 2007**

### **3rd Course: filete de res en salsa de moritas con hongos**

grilled Certified Angus Beef® tenderloin topped with Chihuahua cheese and served in a spicy tomatillo-morita sauce with shiitakes; accompanied by a spinach & poblano chile tamal drizzled with crema

~OR~

**costillitas de borrego con salsa de chile pasilla y tomatillos:** rack of New Zealand baby lamb encrusted with pumpkinseeds and served with a pasilla-tomatillo sauce; served with papas con chorizo and grilled zucchini

~*Can Blau Garnacha, Montsant, Spain 2007*~

**4th Course: crepa con cajeta:** cinnamon crêpe filled with fresh mango and raspberries, topped with warm cajeta (goat's milk caramel sauce)

**Coffee or Tea**