

ChicaGourmets!



**ETHIOPIAN
DIAMOND
Restaurant & Bar**

6120 N Broadway, Chicago
Chef-Owner Almaz Yiginaw

Tuesday, March 2, 2010 at 6 P.M.

The Robust Tastes of Ethiopia

*Savor the exotic flavors of Ethiopia with a hearty dinner
that features the cuisine of this ancient land*

Owner and Chef Almaz Yiginaw invites you to enjoy a multi-faceted dinner accented with authentic Ethiopian spices. For nearly 14 years, Chef Almaz has served the Edgewater community, receiving commendations from Mayor Richard M. Daley, and awards from the Edgewater Chamber of Commerce, including "Best Vegetarian Cuisine" and "Best African Cuisine."

The Ethiopian Diamond features many selections in beef, lamb and chicken, as well as many vegetarian offerings, due to the many days of fasting in Ethiopia during Lent in which no meat is served. At the Ethiopian Diamond, all dishes are prepared with vegetable oil and are free of butter, eggs, milk or honey--making it vegetarian-friendly and healthy.

And the traditional Ethiopian custom of serving many selections on a massive platter to be enjoyed with injera bread is also done at the restaurant--reflecting the warmth and hospitality prevalent in Ethiopia.

According to Chef Almaz "I have brought to Chicago and to my restaurants the recipes of my grandmother, accented with our authentic spices. We are excited to introduce the foods of Ethiopia to our guests-- showing the friendliness, warmth and lusty flavors that will brighten the chilliest Chicago night. Welcome!"

ChicaGourmets! Hosts Jim Price & Don Newcomb



RECEPTION

Passed appetizers of sambusas (thin dough shells stuffed with minced beef, chicken, lamb, spinach or potato/carrots)
Spiced Ethiopian Tea

DIAMOND SALAD

Romaine lettuce, tomatoes, carrots & cucumbers served with house dressing

ENTREES

Kay Watt (spicy)--Lean beef cubes cooked in a spicy homemade Diamond Sauce

Yebeg Tibs Aicha (mild) --Lamb meat cooked in a mild sauce flavored with onion, garlic, ginger and basil sauce

Doro Tibs Watt--Tender chicken legs marinated in lemon juice and ginger, in a spicy sauce

Tibs Combo-- mixture of shrimp, chicken and beef sautéed with green pepper and onion

Yemisir Watt (spicy)--Red lentils simmered with red onions

Kik Aicha--split peas cooked in a mild sauce of onion, garlic and ginger

Gomen--Chopped collard greens in a mild sauce of onions and garlic

Quosta--Chopped spinach in a sauce of onions and garlic

Tikel Goman--Sliced cabbage and carrots in a mild sauce

Yatkilt Watt--String beans, carrots and potatoes in a mild sauce of onions, garlic, ginger & Ethiopian spices

Dinich Aicha--Potato cubes and carrots in a mild sauce of onions, garlic, ginger and spices

DESSERT

Chocolate Injera Crepes Cake
Ethiopian Coffee

Glass of homemade Honey Wine (Tej) and a glass of Axumit red Wine (Ethiopia) served with dinner

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 2/27/10; 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 Tel: 708-383-7543 Fax: 708-383-4964

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

ETHIOPIAN DIAMOND Reserve _____ at \$34 per Member, _____ at \$44 per Nonmember, inclusive = \$ _____ enclosed.
3/2/10 _____ Membership/Renewal payment (\$45) enclosed. See expiration (exp) date on mailing label.

Name(s) _____

Address _____ Email: _____

City/State _____ Zip _____ Phone # _____