

Chicago Gourmets!
Waldorf Astoria Chicago
11 East Walton



Parisian Brunch

SUNDAY, OCTOBER 29, 2017
10:30 AM

A classic French dining experience reminiscent of 1920s Paris, Margeaux Brasserie is James Beard Award-winning Chef Michael Mina's moveable feast. Located on the third floor of the Waldorf Astoria Chicago, Margeaux Brasserie is sure to become a destination for lively drinks, convivial dining and a Parisian Brunch!

Chef Michael Mina: My job as a Chef, and my team's job, is to make food come alive. We strive to create incredible meals each and every day that make our guests sit up, take notice, experience delight and wonder, "Exactly what was in that dish?" We accomplish this through a balance of flavors: acidity, sweetness, spice and fat. These are the four key ingredients that should be present in any dish.



Chefs Michael Mina & Brent Balika

MENU SERVED WITH A MIMOSA



APPETIZERS

Smoked Trout Rillettes
Artisanal Cheese Platter

CHOICES

Croque Madame
--or--
Au Poivre Burger
--or--
Bavette Steak and Eggs

DESSERT CHOICES

French Cruelle --or-- Nutella Bun

*Special Thanks to Lynda Simonetti
Hospitality & Publicity
Hilton Worldwide*

Chicago Gourmets Hosts
Don Newcomb & Jim Price

Join *Chicago Gourmets!* Membership is \$45 per year per household.

Please reserve online at www.ChicagoGourmets.org Discover, MasterCard & Visa accepted.

Prepaid reservations must be received by 10/24/17; 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@att.net Tel: 708-383-7543

For non-internet reservations, mail completed reservation form and check, PAYABLE TO Chicago Gourmets:
Don Newcomb, 324 S Harvey Ave, Oak Park, IL 60302

WALDORF ASTORIA Reserve _____ at \$79 per person, inclusive = \$ _____ enclosed.

10.29.17 _____ Membership/Renewal payment (\$45) enclosed. See expiration (exp) date on mailing label.

Name(s) _____

Address _____ Email: _____

City/State _____ Zip _____ Phone # _____