

ChicaGourmets!

Imports Inc./chicago and



200 East Chestnut, Chicago

Welcome Count Sebastiano Capponi of Villa Calcinaia, One of the Oldest Estates in Tuscany

Thursday, June 9, 2005 at 6:30 p.m.

To the south of Florence winding its way to Siena, the famous road, via Chiantigiana, crosses the hills and valleys that produce one of the greatest wines in Italy, Chianti Classico. Just before the town of Greve-in-Chianti we find a long cypress-lined drive that leads up to the villa of Calcinaia. Home of the Counts Capponi since its purchase on May 23rd 1524, Calcinaia is the heart of the family and the wine is a perfect example of the family's love for its land. With each vintage, the Capponis share the hopes, worries, pride and care that are part of winemaking. Chianti Classico from Villa Calcinaia is the truest expression of a family's pride and sense of history.

Count Capponi's Wines Served with Dinner:

Chianti Classico '01; Chianti Classico Reserve '01;
Casarsa '99; Vin Santo '98.

Reception Wine: Emilio Bulfon's Sciaglin Frizzante

Chef Corey Shoemaker's Menu



Amuse

Garlic Soup with Pecan Crusted Oyster

Appetizer

*Fresh from Honolulu Fish Company *
Sesame Crusted Ahi Tuna

Grilled Asparagus, Fried Maitake Mushrooms,
Spicy Chili Vinaigrette and Organic Shoyu Soy Sauce

Salad

Crispy Curried Lobster
Blue Cheese, Oven Dried Tomato, Bibb Lettuce
and Hand Pressed Organic Corn Oil

Entrée

Baked Veal Tenderloin
Mushroom Ragout and Baby Spinach

Dessert

Warm Blueberry Tart
With Honey-Thyme Ice Cream

"At many restaurants, it's all about the chef's ego, here it's about the food," Shoemaker says, adding that he enjoys going into the dining room every night to see how things are going and to say hello to guests. "I love the fact that at The Saloon Steakhouse I am able to use the very best ingredients available to me. You have to do that in order for the true flavor of the food to come through. Sometimes chefs are too busy and they forget why they are cooking. My food here is simple and straightforward. It's not about fancy plates; it's about flavor and taste. I have always said this place is like coming home for a family gathering. You have it all here: romantic booths, or a place in the bar where you can dine and relax... or a place to entertain a large group of people in our semi-private wine room. This place is all about the comfort of our guests."

Join *ChicaGourmets!* Membership is \$40 per year per household.

Make check payable to *ChicaGourmets!* Prepaid reservations (check only) must be received by 6/3/05; no refunds after that date.

Mail to: *ChicaGourmets!* UPS Store, PMB 347, 47 W Division St, Chicago, IL 60610-2220

E-mail: donaldnewcomb@chicagourmets.com Web Site: www.chicagourmets.com Tel: 708-383-7543 Fax: 708-383-4964

SALOON STEAKHOUSE Reserve _____ at \$75 per Member, _____ at \$85 per Nonmember, inclusive = \$ _____ enclosed.
6/9/05 CHC _____ Membership/Renewal payment (\$40) enclosed. See expiration (exp) date on mailing label.

Name(s) _____

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