

ChicaGourmets!

**And Robert Morris College
Institute of Culinary Arts**
401 S. State Street, Chicago



**International Brunch Series:
French Latino Cuisine**

Saturday, September 10, 2005 at 11:30 a.m.

Please join us for our monthly international brunch, hosted by
Robert Morris College's Institute of Culinary Arts.

ChicaGourmets! is delighted to partner with this fine culinary program
to continue bringing you cuisines from around the world.

The Institute prepares students to provide professional chef and
related cooking services in restaurants and other commercial
food venue; the coursework place emphasis on mastery of
culinary skills and basic managerial concepts.

Our guest chef is Carlos Gaytan, Chef de Cuisine at **Bistrot
Margot**. Chef Carlos Gaytan's culinary journey has been one of
hard work, persistence and dedication. Having arrived in Chicago
in early 1991, he began a career at Sheraton North Shore Hotel
as a dishwasher, quickly working his way up to pantry cook, line
cook and banquet cook during his first year of employment.
Carlos Gaytan has worked with renowned French Chef
Dominique Tougne and has participated in such events as the
Conferie de la Chaine des Rotisseurs, the Moet and Chandon
Brunch, the Annual Flora Springs Dinner Auction in Napa Valley
and most recently a special dinner given in honor of Chef
Jacques Pepin.

Special Thanks to:

**Plitt Seafoods Prairie Grove Pork
Dominick Testa Produce
De Normandie Linens Allen Brothers Meats
Nestle Waters Sara Lee
The Great American Cheese Collection**

ChicaGourmets! Don Newcomb, Giles Schnierle & Donna Binbek

**International Brunch with
Chef Carlos Gaytan and Sous Chef Sarah McDonnell of
Bistrot Margot and Instructors & Students of RMC
Culinary**



Paired with Wines:

CHICKEN SOPES

Tortilla Boats Filled with Shredded Chicken, Refried Black Beans, Sour
Cream and Grated Parmesan Cheese

DUCK RILLETTES

Duck Leg Confit Cake Served on Crostini with Dijon Mustard

ASPARAGUS WITH PROSCIUTTO

Grilled Asparagus Wrapped with Prosciutto Ham
And Drizzled with Balsamic Glaze

HUACHINANGO LA TALLA

Pan-Seared Red Snapper Fillet, Saffron-Corn,
And Guajillo Aioli

TORTILLA ESPANOLA

A Wedge of Potato, Roasted Red Pepper, Goat Cheese and Egg Pie,
Field Green Salad and Orange-Cilantro Vinaigrette

PASSION FRUIT-MARGARITA SORBET

NY STRIP STEAK

NY Strip Served with Truffle Malanga and Chimichurri Relish

DESSERT

TRIO OF LATIN FLAVORS

Mexican Vanilla Crème Brulee
Churros with Ancho Chocolate Sip
Polvorones de Cavahuate

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

Make check payable to *ChicaGourmets!* Prepaid reservations (check only) must be received by Sept.5, 2005; no refunds
after that date.

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

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

RMC Brunch Reserve _____ at \$45 per Member, _____ at \$55 per Nonmember, inclusive = \$ _____ enclosed.
9/10/05 _____ Membership/Renewal payment (\$40) enclosed. See expiration (exp) date on mailing label.

Name(s) _____

Address _____ Email: _____

City/State _____ Zip _____ Phone# _____