

*ChicaGourmets!* and Chef-Owner Mindy Segal of

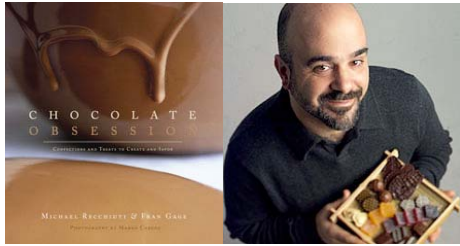
## HotChocolate

1747 N Damen, Chicago

Chicago Magazine: Top 20 New Restaurants for '05

*Invite You!*

**5:30 P.M., Thursday, November 17, 2005**  
**Guest of Honor Author Michael Recchiuti**



Known as the "Picasso of chocolatiers," **Michael Recchiuti** creates confections that are every bit as daring and original as any of his namesake's artworks. But unlike the painter, the chocolate maker has made it possible for even the amateur to achieve his artistry. In *Chocolate Obsession* Recchiuti, owner of the famed artisanal chocolate company in San Francisco, divulges his professional secrets and techniques, allowing home cooks to reproduce his exquisite confections in their own kitchens.

Opening with a complete discussion of chocolate from bean to bar, the book goes on to offer detailed instructions for dipped chocolates, truffles, and molded chocolates, including Recchiuti's signature ganache flavors: Earl Grey tea, burnt caramel, tarragon with grapefruit, and lavender vanilla. Also featured are recipes from such sinfully delicious treats as Chocolate Shortbread Cookies with Truffle Cream Filling, Double-Dark Chocolate Soufflés, and Rocky Recchiuti Brownies. With more than 60 recipes in all, this book will satisfy even the most obsessive chocolate lovers among us.

Special thanks to Aimee Glovsky of HotChocolate  
*ChicaGourmets!* Hosts

Jerry Packer (773.857.7990) and Laura Richter

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

Make check payable to *ChicaGourmets!* Prepaid reservations (check only) must be received by 11/12/05; 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

**HOTCHOCOLATE** Reserve \_\_\_\_\_ at \$49 per Member, \_\_\_\_\_ at \$59 per Nonmember, inclusive = \$ \_\_\_\_\_ enclosed.  
**11/17/05** \_\_\_\_\_ Membership/Renewal payment (\$40) enclosed. See expiration (exp) date on mailing label.

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

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

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



## *Chef Mindy Segal's* *Menu*

### *Chocolate Martinis*

...in the lounge upon arrival

### *First Course*

White Onion Soup...

Vidalia onions, Granny Smith apples,  
Seedling Farm cider and a touch of bacon

*Apple Ephemere*

from Unibroue, Chambly, Quebec, Canada

### *Entrée*

Organic Pork Chop

with roasted butternut squash, braised kale  
and fresh sage

*Pinot Noir, Fleur, Carnernos 2004*

### *A Wave of Desserts from Michael's Book*

Chocolate and Truffles: Fleur de Sel Caramels•Malt Ganache with  
Honeycomb Brittle•Hazelnut, Pumpkin Seed and Pistachio Dark  
Chocolate Bark•Caramelized Peanut Milk Chocolate Bark

Snacks: Rocky Recchiuti Brownies•Triple Chocolate  
Cookies•Gingerbread Cupcakes with White Chocolate-Lemon Topping

To Finish: Dark Varietal Chocolate Drink•Roasted Banana Ice Cream  
Milkshakes...and maybe a little surprise from Mindy Segal

**HotChocolate** is the sharp urban café you wish were in your neighborhood! The creation of the supremely talented pastry chef, Mindy Segal, HotChocolate is an homage to desserts: even the décor comes in shades of milk and dark chocolate. And, trust me, the desserts are fantastic, bursting with intense flavors and never cloying. Segal teases your inner child. And desserts are only the tip of the iceberg. Her savory dishes prove that she knows her way around every station of the kitchen.