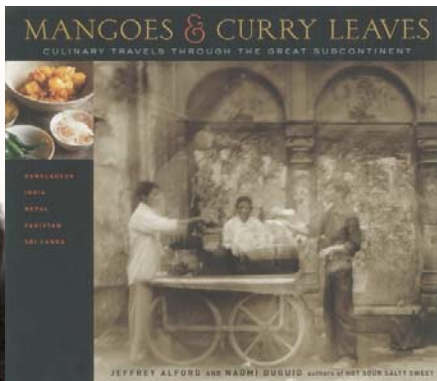


ChicaGourmets! and

VERMILION

...an exciting adventure in the **unique fusion** of contemporary Indian and Latin American cuisines, ranging from a subtle fusion of **tapas**, elaborate **specials** that draw from the best of both cuisines, and hedonistic **desserts**. Vermilion also offers a selection of authentic **regional Indian** fare

**10 West Hubbard, Chicago
Wednesday, December 7, 2005
6:30 p.m.**



Jeffrey Alford is a photographer, writer, world traveler, and great cook. His first book, *Flatbreads and Flavors: A Baker's Atlas*, won the 1996 James Beard Award for cookbook of the year and the IACP Julia Child Award for best first book. His articles and photographs frequently appear in *Food & Wine*, *Eating Well*, and *Gourmet* magazines

For ***Mangoes & Curry Leaves***, the companion volume to the award-winning *Hot Sour Salty Sweet*, Jeffrey Alford and Naomi Duguid travel west from Southeast Asia to that vast landmass the colonial British called the Indian Subcontinent. It includes not just India, but extends north to Pakistan, Bangladesh, and Nepal and as far south as Sri Lanka, the island nation so devastated by the recent tsunami. For people who love food and cooking, this vast region is a source of infinite variety and eye-opening flavors.

ChicaGourmet! Host Don Newcomb



**MENU BY THE MISTRESSES OF SPICES,
Owner Rohini Dey and Executive Chef Maneet Chauhan**

FIRST COURSE - APPETIZERS

Malabar crab cake coconut and spice flavored crab cake served with green mango slaw and topped with panch puran tomato salsa

Sev papri aam "chaat" (street food)

Spicy banana yogurt pachadi (Alford recipe)

...served with the blueberry cardamom fizz champagne cocktail

SECOND COURSE - SOUP

"Kari Shorba" (Rajasthani buttermilk curry, Alford recipe)

Indian yogurt soup lightly tempered with hiing, mustard seeds and curry leaves

THIRD COURSE - ENTREE

amchur and ancho crusted cornish hen served on a bed of curry leaf flavored sabudan

...served with a mango-mint martini

FOURTH COURSE - DESSERT

mango cardamom flan on a fresh mango escabeche with a coconut-Malibu foam

...served with chai "madira" – traditional Indian chai laced with Vermilion's signature cardamom-saffron liqueur

VERMILION...Best new restaurants, *Travel & Leisure*, *Town & Country* 2005; *Great Food – Oprah Magazine* Aug 2005; *Excellent fusion* - The New York Times; Best new restaurants, *Chicago Magazine*, *Citysearch*, *Gayot* and *Wine Enthusiast* 2004; #1 of the top twenty restaurants worldwide, *USA Today* 2004; Restaurant of the Month, *Esquire* 2004; Most exotic fusion, *Crain's Business* 2004; Biggest Chicago trendsetter & Chicago scene setter, *Bon Appetit* Annual Restaurant Issue 2004.

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

Make check payable to *ChicaGourmets!* Prepaid reservations (check only) must be received by 12/2/05; 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 Tel: 708-383-7543 Fax: 708-383-4964

VERMILION

12/07/05

Reserve _____ at \$79, inclusive = \$ _____ enclosed.

_____ Membership/Renewal payment (\$40) enclosed. See expiration (exp) date on mailing label.

Name(s) _____

Address _____ Email: _____

City/State _____ Zip _____ Phone # _____