

ChicaGourmets! and



The International Wine Institute

## Taittinger Champagne Dinner

Cerise Restaurant Le Meridien Hotel

521 North Rush Street, Chicago



Saturday, December 10, 2005

5:30 P.M. — Champagne Lecture & Discussion  
by Don and Petie Kladstrup

6:30 P.M. — Champagne Reception

7:00 P.M. — Champagne Four-course Dinner

Book Signing Throughout the Evening!

### Guests of Honor



Don & Petie Kladstrup  
Authors of *Champagne*

"It's more of an homage, maybe even a love letter," the Kladstrups say of their book. "It's the story of how a small community of people, living in a harsh environment and subjected to centuries of invasions, triumphed over one adversity after another to create the greatest effervescent wine in the world."



Sara Moulton  
Author of  
*Sara's Secrets for  
Weeknight Meals*

Sara is the host of Television Food Network's *Sara's Secrets*, the executive chef at *Gourmet* and the author of *Sara Moulton Cooks at Home*. She also makes frequent guest appearances on *Good Morning America*.



Chef David Burns was appointed executive chef of Le Meridien Hotel in early 2004. Prior to that, he held positions in some of Chicago's preeminent kitchens, including Le Français and The Dining Room at the Ritz.

### Chef David Burns' Menu

#### Reception

Grilled Asparagus with Prosciutto and Gruyère cheese wrapped in crispy dough

•  
Stuffed Crimini Mushroom "Sara Moulton"

•  
Roasted Duck Breast with Green Grapes, satay style with ginger sauce

•  
Crab Galette with Spicy Aioli

#### Taittinger Brut Prélude

#### 1<sup>st</sup> Course

Smoked Salmon Layered with Chervil Lemon Cream, petite cucumber salad and Osetra caviar

#### Taittinger Comtes Blanc

#### 2<sup>nd</sup> Course

Sautéed Oysters with a Fricasée of Roasted Salsify, morel mushrooms, leeks, and baby potatoes in a light champagne sauce with crispy pancetta ham

#### Taittinger Le Rêve

#### Entrée

Roulade of Pheasant Stuffed with Savoy Cabbage and portobello mushroom

House Made Pheasant Sausage, Purée of Yukon Gold Potato, roasted pear with a natural pheasant jus

#### Taittinger Brut Millésimé

#### Dessert

Layers of Crunchy Pastry and Giaconda Cake with raspberry mousseline  
Candied Lemon and Berries  
marinated in Rosé Taittinger Champagne

#### Taittinger Brut Prestige Rosé

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

Make check payable to *ChicaGourmets!* Prepaid reservations (check only) must be received by 12/03/05; 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

CERISE • 12/10/05

Reserve \_\_\_\_\_ at \$125 per *ChicaGourmets!* & *IWI* Member, \_\_\_\_\_ at \$150 per Nonmember, inclusive = \$ \_\_\_\_\_ enclosed.  
\_\_\_\_\_ Membership/Renewal payment (\$40) enclosed. See expiration (exp) date on mailing label.

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

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