

*ChicaGourmets!*



868 N. Franklin, Chicago

Saturday, March 4, 2006, 12:30 P.M.

Luncheon and Book Signing with  
Guest of Honor Author Sherri Brooks Vinton



You might expect a food epiphany to strike in the kitchen, at the table, maybe in the market. For Sherri Brooks Vinton her 'aha' moment came on the back of a motorcycle. A cross-country tour brought her face-to-face with the impacts of industrial agriculture and started her on a quest for full-flavored, sustainably raised food. Her book, *The Real Food Revival: Aisle by Aisle, Morsel by Morsel*, is a result of that search and a tribute to all of the chefs, producers and eaters Sherri found in her research who are part of the movement to reclaim the food chain. Sherri hopes the book will serve as a practical guide to eaters who, like herself, want a more delicious, sustainable future.

Sherri is a Regional Governor of Slow Food and sits on the executive committee of the New York City chapter. She is also a member of Women Chefs and Restaurateurs, NOFA, The James Beard Foundation, IACP, and Chefs Collaborative.

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

Make check payable to *ChicaGourmets!* Prepaid reservations (check only) must be received by 2/27/06; 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

mk Reserve \_\_\_\_\_ at \$49 per Member, \_\_\_\_\_ at \$59 per Nonmember, inclusive = \$ \_\_\_\_\_ enclosed.  
3/4/06 \_\_\_\_\_ Membership/Renewal payment (\$40) enclosed. See expiration (exp) date on mailing label.

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

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

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



owner michael kornick & executive chef todd stein's  
**menu**

early spring vegetables  
with aioli, niçoise olives and fresh goat cheese

grilled north atlantic salmon, parsnip and potato puree,  
leeks, smoked bacon and a warm ocean broth

pastry chef kate neumann's milk and cookies

a choice of white and red spanish wines  
will be offered with each course:

white: naia rueda verdejo 2004  
red: tres picos garnacha 2004

**the mk manifesto:** we believe at our core, we're just a mom and pop establishment. we believe that ingredients are more important than recipes. we believe in honoring thy farmer. we believe in sauces and history. we believe forced formality is for fakers. we believe our wine list rocks. we believe if you're not enjoying yourself, neither are we. we believe that a room full of people dressed for dinner is a thing of beauty. we believe that visual art makes great foreplay. we believe in understated elegance and sensual minimalism. we believe that excellence and consistency are our middle names. we believe in withstanding the test of time.

Special Thanks to Dana Joy Altman  
*ChicaGourmets!* Hosts Don Newcomb & Jim Price