

*ChicaGourmets!* and



260 E Chestnut, Chicago

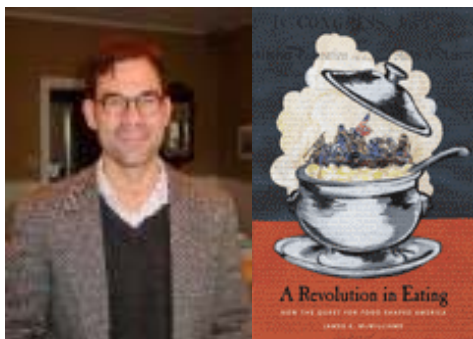
Parking \$6 with validation immediately east in the building.

Saturday, May 13, 2006

12:30 p.m. Champagne & Hors d'oeuvres  
Reception and Book Signing

1:00p.m. Luncheon

Guest of Honor Author James E. McWilliams  
*A Revolution in Eating:  
How the Quest for Food Shaped America*



What makes American foods American? James E. McWilliams' insightful new book, *A Revolution in Eating*, answers this question by delving into the history of America's culinary beginning. He takes readers on a spirited and colorful tour of the attitudes, tastes, and techniques that began in colonial America and have shaped who we are and what we eat.

The dinner table is the ideal place to explore not only our past, but also the way we think about food. By tapping into our culinary history, *A Revolution in Eating* both introduces us to and reinforces our understanding of America's "culinary declaration of independence."

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

Make check payable to *ChicaGourmets!* Prepaid reservations (check only) must be received by 5/8/06; 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

LE PETIT PARIS  
05/13/06

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

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

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

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



**Chef Michael Foley** is an ambassador of American cooking. Known to be on the forefront of the American cuisine movement, his accolades include awards such as *Food & Wine* magazine's "Top 25" and the Golden Plate American Academy award for Lifetime Performance. He is the author of two books; the first one, featuring American cooking and the second one, memories from his travels to over 40 countries.

### Chef Michael Foley's Menu

- ✦ Lot's Salt Cod Cured Fritters, Spicy Rémoulade
- ✦ Cauliflower Vichyssoise with Crab, Rosemary Oil
- ✦ Roast and Pulled Pork with Corn, Black Bean and Yam
- ✦ Toasted Coconut Oeuf à la Nage
- ✦ Caribbean Fruits, Nut Caramel, Rhum Crème Anglaise
- ✦ Chocolate Truffles
- ✦ Wine, Beer and Rhum
- ✦ Coffee & Tea

**Special Thanks to**  
**Alain Sitbon, French Owner-Restaurateur**  
**and**  
**Giles Schnierle, Great American Cheese Collection**

During dessert, Michael Foley will sketch the history and remaking of this Chicago favorite restaurant, Zaven, into its French Bistro counterpart. He will also offer a post-lunch review of their special 46<sup>th</sup> floor city view spot for private parties, where *ChicaGourmets* is planning a future event.

*ChicaGourmets* Hosts Don Newcomb & Jim Price