

ChicaGourmets!

Frontera Grill

445 N. Clark, Chicago

Saturday, June 3, 2006

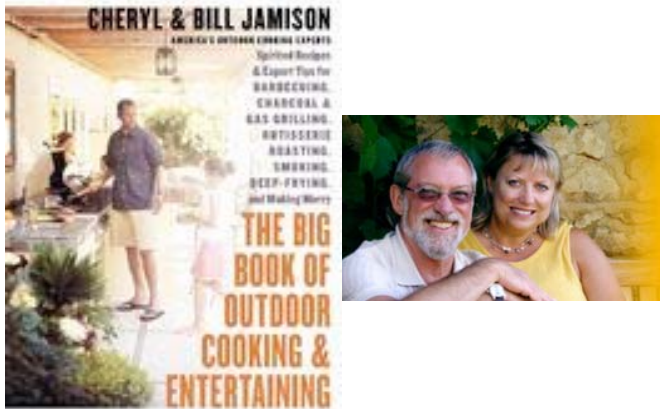
6:00 P.M. Margarita Reception &
Book Signing

6:30 P.M. Dinner Served with Wine

Guests of Honor Authors

Cheryl & Bill Jamison

The Big Book of Outdoor Cooking & Entertaining



In *The Big Book of Outdoor Cooking & Entertaining*, America's outdoor cooking experts Cheryl and Bill Jamison coach aspiring masters to perfect results, whether barbecuing baby back ribs, grilling T-bone steaks, rotisserie-roasting chickens, smoking portobello burgers, or deep-frying whole fish. The most complete and authoritative reference on the subject, this is the ultimate guide for home cooks looking to take the party out of the house. Written in the Jamisons' conversational, easy-to-follow style, and ultimately versatile, this is the only book any outdoor cook will ever need...The Jamisons are multiple James Beard Award winners!

ChicaGourmets! Hosts Don Newcomb & Jim Price



Chef Rick Bayless' Menu

Served in the Private Morales Room

RECEPTION

Guacamole, chips and salsa

PARADE OF APPETIZERS

Quesadillas Capitalinas

Corn masa turnovers with melted cheese, fresh herbs and guacamole.

Sopes Surtidos

Crispy corn masa boats filled with sweet plantain in sour cream or guacamole.

Taquitos de Pollo

Crispy taquitos filled with chicken and poblano chile, with home-made salsa and queso fresco.

ESPECIALIDADES

Carne Asada

Naturally raised ribeye, marinated in red chile and wood grilled, served with cheesy chilaquiles and spicy salsa Mexicana.

Camarones en Mole Verde

Serrano-marinated, grilled fresh dayboat catch in a peanut-thickened green mole; with serrano-roasted potatoes and garlic dressed pea shoot salad.

Enchiladas Vegetarianas

Local, seasonal vegetables and woodland mushrooms wrapped in tortillas and doused with a creamy tomatillo sauce, with melted Amish cheese and white rice pilaf.

POSTRES

A dessert sampling off our current menus, including our long time favorites.

Rick and Deann Bayless offer a taste of their passion for Mexico. They have led the way in a national awakening to the breadth and refinement of authentic Mexican cooking. In addition to uniform acclaim from local and national press, FRONTERA GRILL has received the coveted Ivy award (1991) and the Mobil four-star rating; 4-stars, Chicago magazine. Patricia Wells, writing for the International *Herald Tribune*, selected FRONTERA GRILL in 1994 as the world's third best casual restaurant, after her year-long international journey.

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

Make check payable to ChicaGourmets! Prepaid reservations (check only) must be received by 5/31/06; 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

FRONTERA
06/03/06

Reserve _____ at \$79 per Member, _____ at \$89 per Nonmember, inclusive = \$ _____ enclosed.
_____ Membership/Renewal payment enclosed (\$40)

Name(s) _____

Address _____ Email: _____

City/State _____ Zip _____ Phone # _____