

ChicaGourmets! and



1520 N Damen, Chicago

I'm bullish on del Toro...Ten minutes after walking into this place, I could feel my nostrils flaring. Phil Vettel, Chicago Tribune, March 30, 2006

Saturday, June 10, 2006

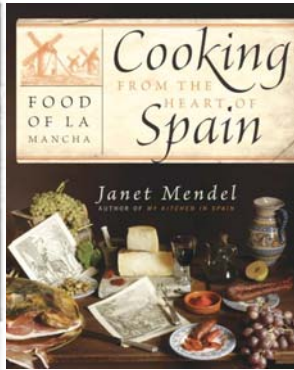
12:30 p.m. Reception & Book Signing

1:00 p.m. Luncheon

Guest of Honor Author Janet Mendel

Cooking from the Heart of Spain

Food of La Mancha



Ms. Mendel is an American food journalist who has been living in Spain for over 20 years and has become one of the country's foremost food writers, as well as an international ambassador for Spanish cuisine. In 'Cooking from the Heart of Spain', award-winning writer Janet Mendel takes an in-depth look at the cuisine of Spain's La Mancha region. Located in the very center of the country, La Mancha is best known as Don Quixote's stomping ground, saffron country, home of Manchego cheese, and for the world's most extensive vineyards.

ChicaGourmets! Hosts Don Newcomb & Jim Price

Special Thanks to Jenn Galdes, Grapevine Public Relations

Chef Andrew Zimmerman's MENU



Food of La Mancha Luncheon

RECEPTION

- Patatas Bravas
Boquerones Montaditos
Tortilla con Alcahofas\*
NV Naveran Cava Brut Reserve

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- Pate de Perdiz y Pollo\*
Scarlet pickled onions\*, baby frisée salad
2005 Morgandio 'Legado del Conde' Albarino (Rias Baixas)

- Merluza al Azafran\* (poached hake with saffron sauce)
2005 Morgandio 'Legado del Conde' Albarino (Rias Baixas)

- Lomo de la Orza con Pisto Manchego
Medley of Summer Vegetables\*
2003 Bodegas Mano a Mano Tempranillo (La Mancha)

- Goat's Milk 'Flan'
Rose Cava Gelée, Strawberry Salad,
Anise Shortbread Cookie

\* Recipe from Ms. Mendel's Book

While Chef Andrew Zimmerman worked for more than a year at MOD, an inspirational trip to Barcelona was all he needed to make the Spanish switch. 'I went to Barcelona and ate literally five times a day in as many small tapas bars and sort of modern tapas restaurant concepts as I could while I was there,' said Andrew Zimmerman, chef at del Toro. 'He came back with so many great ideas, and we did tastings for months just to see his ideas develop slowly into what we now see on the menu. It's been a great experience for all of us,' said partner Terry Alexander.

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

Make check payable to ChicaGourmets! Prepaid reservations (check only) must be received by 6/5/06; 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

del toro Reserve \_\_\_\_\_ at \$49 per Member, \_\_\_\_\_ at \$59 per Nonmember, inclusive = \$ \_\_\_\_\_ enclosed.
6/10/06 \_\_\_\_\_ Membership/Renewal payment (\$40) enclosed. See expiration (exp) date on mailing label.

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

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

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

## del toro cafe

www.deltorocafe.com  
1520 N Damen, Chicago  
773.252.1500

### ITLC's Overall Rating: A

Cuisine: A    Ambiance: A    Service: A

Proprietor Terry Alexander and Chef Andrew Zimmerman have taken the bull by the horns at this already-popular transformation of the former MOD restaurant into **del Toro**. The stunning dining room (designed by Suhail) is a highly stylized bullfight arena—brooding, sensuous, dodgy. For example, the red mosaic tile host stand is reminiscent of a matador's cape. The lounge area is comfy, done in white and glittery with candles. It's great for cocktailing and light bites. The center section pays homage to Antonio Gaudi, the leader of the Spanish Art Nouveau movement and is defined by an undulating ceiling, and a curvaceous wall of black tile mosaic, suggestive of a gored bull. The back portion of the dining room is plush, draped in red, floor-to-ceiling, and lit with gorgeous red crystal chandeliers.

Since opening in November '05, del Toro has played to mixed reviews, but our experience was remarkable. The cuisine is gender-bias free, offering equal opportunities for multiple waves of pleasure. Each dish we tasted reflected the chef's expert sense of presentation, along with layered and finely balanced flavors, aromas and textures, thus exciting all the senses.

The montadito (Spanish bruschetta) of rosemary grilled chicken livers, sweet onion marmalade and house smoked bacon was flawless. It was hard to pass up the montadito of marinated white anchovy with shaved avocado, spring onion and lemon. The raw sashimi grade scallop with saffron citronette and pepper cress is culinary ecstasy. Patatas bravas, little hollowed out cylinders of fresh potatoes, deep-fried and filled with spicy tomato sauce and aioli could be an all night nosh. Duck leg confit, with liltling orange zest and pungent-salty olives, was crispy, moist and tender. Grilled lamb chops with silken roasted garlic flan and rosemary oil were done to perfection. Every single item on the menu begged for ordering, but alas, there were only two stomachs to give to one evening. Encore!

The menu offers an extensive list of small-to-medium cold and hot plates (\$3.50-16). A Spanish cheese course, with up to five offerings, can be had for \$5.50, 13.50 or 19 for one, three or five pieces. Postres (desserts, \$5.50-7) include wonderful Black Mission figs in red wine with Mahón (cheese) ice cream, sherry syrup and pumpkin seed praline. The Sharffenberger hot chocolate with fresh churros (doughnuts) serves well as combined after-dinner hot beverage and dessert. But who can resist the chocolate truffle terrine with almond nougat ice cream and salted caramel, or the crema catalana, or the hazelnut flan with pumpkin jam and spiced walnuts.

The wine list is replete with selections from Spain, with many great choices by the glass. (Try the Juan Gil red!) A nice selection of after dinner liqueurs, sherries, muscat, ports and cognacs invite lingering after a wonderful meal. Or you can just pop in for a small plate or two and a glass of wine. Chef Andrew raises the bar for tapas in this city.

Su – Th 5-10:30; F+Sa 5-11 (late menu till 1); Su Brunch 10-3

Review by Jim Price and Don Newcomb for In the Loop Chicago. For more restaurant reviews, visit their web site and click on the link for Newsletters & Restaurant Reviews.

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