

*ChicaGourmets!*  
 Sunday, June 25, 2006  
 5 p.m. Reception  
 5:45 p.m. Dinner



1132 W Grand Ave, Chicago



GM-Partner Rebecca Bladen &  
 Chef-Partner Alex Cheswick

“Best New Restaurants,” *Chicago* magazine, May 2006: [May Street Market] gives more than lip service to the idea of supporting regional producers and sustainable farming practices. Chef Alex Cheswick’s dishes are unabashed homages to their impeccably credentialed ingredients.”

Cheswick’s fare reflects well his life history in cuisine: Culinary Institute of America training; experience at both Le Français and Tru; then work abroad at the famed Residenza of Heinz Winkler, a three-Michelin-starred French restaurant in Germany, and Executive Chef for four years at a four-star hotel in the foothills of the Bavarian Alps. Cheswick has now returned to his Chicago roots to run his own outstanding restaurant and lounge, along with business partner Rebecca Bladen. Rebecca Bladen brings a background in both the business and culinary fields. She received her MBA from Loyola University and completed the Culinary Arts program at the Cooking & Hospitality Institute of Chicago.

Keen on the enjoyment of wine with food, Cheswick has paired his menu with wines from The Artisan Cellar, Merchandise Mart. The wines will be available for purchase at discounted prices and delivered to your car after dinner. Valet parking is available.



**MENU**

**WELCOME RECEPTION IN LOUNGE**

Passed Canapés  
 M. Lawrence "Us" with strawberry coulis  
 Sparkling Wine (Michigan)

**FIRST COURSE**

chilled **yellow watermelon** soup with mint sorbet

**SECOND COURSE**

cinnamon smoked **duck breast**  
 with merlot ginger shallot reduction and kohlrabi carpaccio  
 or  
**artichoke** panna cotta  
 with seared **scallops** and vanilla bean foam  
*Chateau Ducasse White Bordeaux 2004 (France)*

**THIRD COURSE**

house aged **flatiron steak** and a **buffalo sausage**  
 with apricot and chanterelle mushroom polenta  
 or  
 shallow poached **tilapia** wrapped in zucchini with toasted pearl  
 couscous, snow peas, carrot noodles and coriander sauce  
 or  
 parsley **risotto** with vegetable cappelini,  
 poached quail egg and summer truffle sauce  
*Dona Paula Shiraz-Malbec 2003 (Argentina)*

**DESSERT**

**chocolate fondant** with tonka bean ice cream and  
 passion fruit fond  
 or  
**crème fraîche tarte** with fresh raspberries and milk froth  
*Chateau Huradins Cerons 1998 (France)*

*ChicaGourmets!* Hosts Don Newcomb & Jim Price

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

Make check payable to *ChicaGourmets!* Prepaid reservations (check only) must be received by 06/20/06; 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

**MAY ST MKT**  
**06/25/06**

Reserve \_\_\_\_\_ at \$59 per Member, \_\_\_\_\_ at \$69 per Nonmember, inclusive = \$ \_\_\_\_\_ enclosed.  
 \_\_\_\_\_ Membership/Renewal payment (\$40) enclosed. See expiration (exp) date on mailing label.

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

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

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