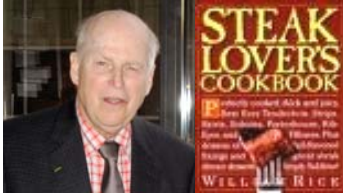


*ChicaGourmets!*



601 Skokie Boulevard, Northbrook, IL  
Complimentary Parking  
"Meat" and Greet Luncheon  
Saturday, July 22, 2006 at Noon  
Guests of Honor



Bill Rice, Author of *Steak Lover's Cookbook*

"First, I have to say that this cookbook has the best guide I've ever found to figuring out the doneness of a cut of steak without having to slice it open and let out those wonderful juices. That alone made its purchase worthwhile... Each chapter starts with information on that particular cut: what its texture and taste are like, how large and thick it tends to be, what it may be called by your butcher, and how it can best be cooked. If you really want to turn out the best steaks in town, it's hard to find a better resource than this cookbook!"

H. Grove on Amazon.com



Bill Kurtis, Owner of Tallgrass Beef Company

"I find this beef to be delicious and extremely tender," says Kurtis. "It's great that it is comparable in Omega-3 to salmon. The steers are free ranging and are not fed any growth hormones or antibiotics." Kurtis also points out that the beef is good for the earth because the open range grazing is good for the soil. "It may take longer to raise these cattle and it may cost more, but we are very confident beef lovers will have no problem paying a bit more for this delicious beef experience."

**CHEFS**  
**SARAH STEGNER**  
**AND**  
**GEORGE BUMBARIS'**



**MENU**  
PAIRED WITH WINES

**RECEPTION WITH CANAPÉS**

Homemade Italian Sausage Pizza  
Shrimp Roll with Spicy Dipping Sauce  
Goat Cheese and Fig Compote on Crouton

Mushroom Soup with Slivered Spring Onions

**BILL RICE'S STEAK SALAD**

Tallgrass Beef Salad with Corn, Green Beans, Beets  
and Mesclun Mix with  
Dijon Mustard Vinaigrette

Warm Chocolate "Muk Muk" Cake



*ChicaGourmets!* Hosts  
Donna Gottlieb and Don Newcomb

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

Make check payable to *ChicaGourmets!* Prepaid reservations (check only) must be received by 7/17/06; 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

PRAIRIE GRASS  
7/22/06

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: \_\_\_\_\_

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

## PRAIRIE GRASS CAFE

<http://www.prairiegrasscafe.com/>

601 Skokie Blvd, Northbrook

847.205.4433

**ITLC's Overall Rating: A**

Cuisine: A    Ambiance: A    Service: A

Highly esteemed Chicago-area chefs George Bumbaris and Sarah Stegner (formerly of the Dining Room at the Ritz-Carlton Chicago) have teamed with Rohit Nambiar (formerly Seasons restaurant manager at the Four Seasons Hotel Chicago) to open this new North Shore location to bring fine family fare to the burbs. The room is spacious, casual-chic, inviting and family-friendly. Large flat-panel video monitors display brilliant photos of prairie scenes from investor Bill Kurtis' Kansas farm.

The kitchen aptly bills its fare as "contemporary American." The menu changes monthly, in keeping with seasonal availability of product, which is sourced locally whenever possible. The same sensibilities that these fine chefs honed at the Ritz-Carlton, the same devotion to high-quality ingredients and the same masterful culinary skills are all brought to bear here. At the same time, the presentation is always approachable and familiar.

More than a dozen wines are available by the glass (\$6-11). A very manageable list offers a range of international choices by the bottle, mostly in the \$20-50 range, with some high-end choices, including a 2000 Chateau Margaux at \$850.

The dinner menu is straightforward and irresistible: appetizers (\$5-9.50), salads (\$7-8.50), entrees (\$5-32), sides (\$3-5) and desserts (\$7). A recent experience with four diners offered ample opportunity to explore the menu. The crab cake with corn relish and roasted sweet peppers was a favorite, across the table, as were the shrimp "spring roll style" and the pizza with thinly sliced eggplant, garlic and fresh mozzarella. The spicy chicken wings with homemade ranch dressing get high marks too.

While the salads were tempting, we limited ourselves to sharing a couple of orders of grilled vegetables topped with crumbled goat cheese, served on a bed of mixed greens. A winner.

With seventeen entrees to choose from, it's a tough call. We settled on Alaskan halibut, moussaka, homemade lamb sausage and ahi tuna seared rare. They were all crowd-pleasers. The halibut was buttery-moist and done to perfection. The moussaka ain't like no dish your little ol' Greek grandma made; this moussaka has come to town, with layers of braised lamb, potato and eggplant, all topped with a sinful golden-crustéd béchamel that could bring the vice squad to this otherwise decent family restaurant. The homemade lamb sausage was superb, but even so, it was nearly overshadowed by the savory lusciousness of the lentil ragout and goat cheese. And all due respect and skill presented perfect tuna with a titillating aioli of roasted tomato and olive.

For dessert, Mom's Coconut Cream Pie and the warm chocolate "muk muk" cake with crème Anglaise were satisfying. For the next visit, the strawberry crepe with Grand Marnier sauce is calling. So is the baked pear in almond cake.

The lunch menu shares a number of items with the dinner menu, with additional salad and sandwich selections. The menu and the service keep in mind many customers' wishes for a speedy but high-quality lunch.

This team of chefs-restaurateurs may not be the plow that broke the prairie, but they're sure breaking new ground on the North Shore with really fine family fare that's also fit for the gourmand.

Lunch Tu-F 11-2

Brunch (à la carte) Sa-Su 9-2

DINNER Tu, W, Th, Su 5-10; F-Sa 5-11

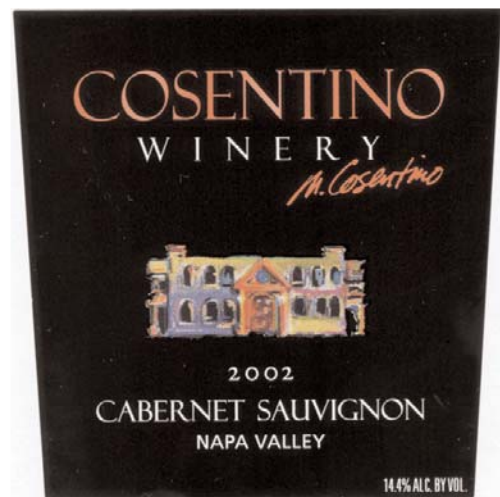
Reviewed by Jim Price and Don Newcomb for In the Loop—Chicago

See more restaurant reviews at [www.intheloop-chicago.com](http://www.intheloop-chicago.com)

COSENTINO  
WINERY  
NAPA VALLEY

**CABERNET SAUVIGNON**

VINTAGE:	2002
APPELLATION:	Napa Valley (50% Oakville)
COMPOSITION:	75% Cabernet Sauvignon, 15% Cabernet Franc and 10% Merlot.
WINEMAKING:	Many of the lots were punch cap fermented in half ton bins between 7-11 days. Small lots were tank fermented. Each was barrel aged separately in primarily French oak for 28 months. They were blended and racked before bottling, unfined.
TASTING NOTES:	A blending style of Bordeaux, Graves and classic Napa Cabernet. Mineral, cassis, leather, earth and spice in the nose with Bordeaux-like flavors of currants, berries and stony earthy notes. This full-bodied wine is supported by firm structure, ripe tannins, and a long finish.
CASES PRODUCED:	2500
SUGGESTED RETAIL:	\$45
RELEASE DATE:	April 2005



COSENTINO  
WINERY  
NAPA VALLEY

**THE NOVELIST  
MERITAGE WHITE**

<b>VINTAGE:</b>	2005
<b>APPELLATION:</b>	Napa, Valley, Lake County and Lodi
<b>COMPOSITION:</b>	63% Sauvignon Blanc and 37% Semillon
<b>WINEMAKING:</b>	Partially barrel fermented and aged in French oak barrels custom designed for Sauvignon Blanc and Semillon. The balance was made and aged in stainless steel.
<b>TASTING NOTES:</b>	In the nose this wine shows aromas of melon and fresh finely chopped Italian parsley, centered flavors of Comice Pear and baking spices that lead into crisp layers of citrus with the emphasis on Indian River grapefruit.
<b>CASES PRODUCED:</b>	2518
<b>SUGGESTED RETAIL:</b>	\$18

