

ChicaGourmets!

MODERN COMFORT FOOD IN A RUSTIC SETTING

L. Woods Tap & Pine Lodge
7110 N. Lincoln Ave., Lincolnwood

Monday, August 28, 2006 at 7:00 P.M.

L. Woods is a very popular restaurant located on Lincoln Ave. just south of Touhy. They serve, in their words, "comfort food." The dishes are far from our concepts of comfort food. Each dish has either different ingredient combinations or a different preparation that transforms the dish from ordinary to extraordinary.

The restaurant is housed in a building, which was built in 1954 as the Kenilworth Inn. In 1978 it became Bones under the Lettuce Entertain You Enterprises banner. The concept was changed in 1978 and the restaurant was renamed L. Woods. Chef Florencio has been at L. Woods for the last 20 years and has been the creative force behind making comfort food extraordinary.

The food appeals to everyone from the elderly to the very young. It is not uncommon to see 3 generations of the same family dining together. The restaurant is popular for lunch and dinner. People waiting for a table can visit the bar and meet Frank who has been there since the first days of the Kenilworth Inn.

The *ChicaGourmets!* menu is a sampling of the restaurant's most popular dishes, which will give you a taste of the extraordinary nature of the food. The wines were chosen by Alpana Singh of *Check, Please* fame.

ChicaGourmets! Hosts

Dale Smith (312.320.6669 or 773.989.7989) & Don Newcomb



CHEF FLORENCIO'S MENU

APPETIZERS

BBQ Chicken Flatbread

Fresh lavash, pesto, mozzarella cheese, grilled chicken, L. Woods' famous BBQ sauce

Oven-Dried Tomato Flatbread

Fresh lavash, pesto, mozzarella, fresh basil
* Mac Murray Ranch Pinot Gris ~ California

1ST COURSE

L. Woods Chopped Salad

Diced tomatoes, crispy bacon, blue cheese, scallions, mezza tubetti pasta, homemade mustard vinaigrette dressing
* Ecco Domani Pinot Grigio ~ Italy

2ND COURSE

Cheddar Crusted Whitefish

Lake Superior Whitefish crusted with Wisconsin Cheddar Cheese, with homemade baked macaroni & cheese and steamed broccoli
* L. Woods Chardonnay ~ California or
* Montevina Zinfandel ~ California

3RD COURSE

BBQ Baby Back Ribs

Tender and meaty brushed with our famous spicy BBQ sauce
* McWilliams Shiraz ~ Australia

DESSERT

Apple Strudel

Fresh baked with cinnamon and brown sugar & hot caramel sauce

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

Make check payable to *ChicaGourmets!* Prepaid reservations (check only) must be received by 8/23/06; 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

L. WOODS Reserve _____ at \$59 per Member, _____ at \$69 per Nonmember, inclusive = \$ _____ enclosed.
8/28/06 _____ Membership/Renewal payment (\$40) enclosed. See expiration (exp) date on mailing label.

Name(s) _____

Address _____ Email: _____

City/State _____ Zip _____ Phone # _____