

ChicaGourmets, Imports Inc./Chicago and



1566 Oak Avenue
Evanston, Illinois
Valet Parking

Thursday
September 14, 2006
6:30 P.M.

WELCOME MARCO FURLAN FURLAN CASTELCOSA WINERY, ITALY



ChicaGourmets!, Va Pensiero Restaurant and Imports Inc./chicago welcome Marco Furlan (center, above) and his wonderful wines from Friuli. Furlan Castelcosa was founded in 1978 by Marco's father in the ancient Venetian Castle (Castel), in the small village of Cosa. One would never guess that this splendid and carefully preserved palace with its Venetian tile floors, large frescos gracing magnificent banquet rooms and salons from those historic times is also home to a modern state-of-the-art winery. Marco and his family produce a wide range of wines including most of the local Friulian varietals as well as the international varietals that have been at home in Friuli for close to 200 years. You will have the opportunity to taste many of these wines at this truly special event. You should also know that Marco is avid White Sox fan!

ChicaGourmets! Hosts Beverly Malen, 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 9/9/06; 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

VA PENSIERO
9/14/06

Reserve _____ at \$65, inclusive = \$ _____ enclosed.
_____ Membership/Renewal payment (\$40) enclosed. See expiration (exp) date on mailing label.

Name(s) _____

Address _____ Email: _____

City/State _____ Zip _____ Phone # _____



Chef Eric Hammond creates award-winning authentic, rustic Italian cuisine, lovingly prepared and artfully presented.



FURLAN CASTELCOSA WINE TASTING MENU

RECEPTION

San Daniele Prosciutto-wrapped Asparagus
Polenta cakes with homemade pork sausage

2004 Chardonnay

2004 Sauvignon

2004 Grigio (Pinot Grigio and Tocai Friulano)

2004 Traminer

2003 Refosco

DINNER

Cialsons

Herbed stuffed pasta with cinnamon, thyme and juniper in a butter sauce

2003 Castelcosa, Cabernet Franc

Coniglio "Argo Dolce"

Rabbit Braised in a sweet and sour sauce, served with creamy polenta

2001 Stuccara, Pra di Pradis (Cabernet Sauvignon and Merlot)

Served from a 12-liter bottle

Gubana

Puff pastry with walnuts, raisins, almonds, pine nuts and vanilla sauce