

ChicaGourmets!

SATURDAY, SEPTEMBER 16, 2006
12 NOON WELCOME APPETIZERS AND APERITIF
12:45 P.M. Luncheon



1132 W Grand Ave, Chicago

*The
Bounty
of*



*Late
Summer*

Chef-Owner 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."

Celebrate the bounty of late summer in Chicago at May Street Market's Late Summer Harvest Luncheon. Chef and owner Alex Cheswick creates a menu of the season's best: heirloom tomatoes, carrots, parsnips and late summer greens, as part of a four course lunch that will leave you savoring the last of summertime, in mid-September!

Acclaimed as one of Chicago's best new restaurants by Chicago Magazine, May Street Market brings a fresh, seasonal approach to American cuisine. Chef Alex takes pride in his expertly prepared, beautifully presented dishes that change with the market. Chef Alex and his staff warmly welcome you to "Late Summer Harvest" at May Street Market.

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 09/11/06; 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
09/16/06

Reserve _____ at \$54 per Member, _____ at \$64 per Nonmember, inclusive = \$ _____ enclosed.
_____ Membership/Renewal payment (\$40) enclosed. See expiration (exp) date on mailing label.

Name(s) _____

Address _____ Email: _____

City/State _____ Zip _____ Phone # _____



MENU

Served with Wines Provided by Artisan Cellar

Appetizer

Served with an aperitif, Artisan Cellar

Soup

Lemongrass and carrot soup with black mussels

Choice of Entrees:

Duck burger with port wine figs and Maytag blue cheese on a brioche bun with a mixed green salad

-OR-

Grilled flat iron steak salad with roasted baby beets, heirloom tomatoes, mesclun greens and caper vinaigrette

-OR-

Sautéed wild salmon with parsnip potato puree, Swiss chard and coriander sauce

Dessert

May Street Market dessert, pear variation

Served with coffee or tea

Special Thanks to Sharon Meyers, Publicist