

# ChicaGourmets! and VERMILION

10 W. Hubbard St., Chicago

Debut

DEEPER BOLDER VERMILION



With Special Guest Winemaker  
**Michael Dhillon of  
Bindi Wines**

Friday, November 3, 2006  
5:00 PM Reception  
Dinner to Follow

Vermilion restaurant, led by owner Rohini Dey and executive chef Maneet Chauhan, is excited to launch a **Deeper, Bolder** approach to its marriage of Indian and Latin American cuisines. This metamorphosis of Vermilion is even more passionate, even more eclectic, and even more vibrant! The re-birth - demonstrated through a concentrated menu transformation, design and décor modifications to bring out the *deeper and bolder*, over fifteen interactive tableside service elements, and comprehensive staff education - signifies an even stronger unification of the colors, aromas, flavors, conviviality...and the *heat* of two of the most ecologically vibrant regions in the world.

#### About Bindi Wines:

For the curious minded who are wondering what the name of this winery represents, Bindi's are dots worn by women in India to decorate their faces and represents female energy. Bindi [the winery] is part of a vanguard of tiny producers in Australia which includes the usual suspects at sites like Giaconda, Tarrington, and Curly Flat. These are dedicated stylists who are lifting the game of crafting *really* fine Australian Pinot and Chardonnay, and more importantly inspiring others to follow them in the pursuit of vinous complexity and excellence.

**ChicaGourmets! Hosts Don Newcomb & Donna Binbek**

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

Make check payable to *ChicaGourmets!* Prepaid reservations (check only) must be received by **10/30/06**; no refunds after that date.

**Mail to:** *ChicaGourmets!* UPS Store, PMB 362, 333 W. North Ave., Chicago, IL 60610-1293

E-mail: donaldnewcomb@comcast.net Web Site: www.chicagourmets.org Tel: 708-383-7543 Fax: 708-383-4964



Owner Rohini Dey & Chef Maneet

## Executive Chef Maneet Chauhan's Menu

### TAPAS

#### Scallops

Blue Corn Crusted Scallops on a Kali Mirch  
Calabaza with goat cheese purée  
*2004 Bindi Composition Chardonnay*

### SOUP

#### Caldeirada de Peixe

Traditional Amazonian seasonal seafood and  
vegetable stew with a kick  
*2004 Bindi Original Pinot Noir*

### ENTREE

#### Coriander-Mint Machali

Fish steamed in banana leaf with rawa idli  
*2004 Bindi Quartz Chardonnay*

### DESSERT

#### Chocolate Aphrodisiac Avocado

Avocado buttercream layered on a chocolate  
ganache with surprise elements of mixed candied  
ancho spiced hazelnuts,  
alongside a sweet tomato pico de gallo  
*2005 Fonthill Vale Mistrale Verdehlo  
Vin du Naturele*

VERMILION

11/03/06

Reserve \_\_\_\_\_ at \$79 inclusive = \$ \_\_\_\_\_ enclosed.

\_\_\_\_\_ Membership/Renewal payment (\$40) enclosed. See expiration (exp) date on mailing label.

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

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

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