

ChicaGourmets! and



The SIGNATURE ROOM at the 95th
875 N Michigan Ave, Chicago

*Invite You to a
Winemakers' Dinner & Book Signing
with the Brass Sisters*

Monday, November 13, 2006 at 6:30 P.M.

The **SIGNATURE ROOM** is one of Chicago's top restaurants, offering extraordinary cuisine and elegance. It boasts one of the most impressive views of the city from atop the John Hancock Center. The Signature Room at the 95th is proud to present the culinary talents of Executive Chef Michael Pivoney, who leads a team of nearly 50 cooking talents and another 50 operations team members.

Chef Pivoney's dishes will be paired with award-winning wines supplied by Fox Valley Winery, Lynfred Winery, and Wild Blossom Meadery & Winery. This event is sure to be one of this year's best, combining these superb wines with exquisite cuisine, excellent service, and a location with incomparable elegance and city views.



Marilynn Brass and Sheila Brass are home cooks with over 90 years of baking experience between them. They are life-long collectors of kitchen antiques and original family recipe collections—and world-class bakers themselves. They have put together a treasure trove of 150 "lost" family dessert recipes, all lovingly preserved and carefully tested.

ChicaGourmets! Hosts Dale Smith & Don Newcomb

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

Make check payable to *ChicaGourmets!* Prepaid reservations (check only) must be received by Nov. 9; no refunds after that date.

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

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

The 95th Reserve _____ at \$89 per Member, _____ at \$99 per Nonmember, inclusive = \$ _____ enclosed.
11/13/06 _____ Membership/Renewal payment (\$40) enclosed. See expiration (exp) date on mailing label.

Name(s) _____

Address _____ Email: _____

City/State _____ Zip _____ Phone # _____

**Chef
Michael
Pivoney's
Winemakers'
DINNER
MENU**



Chef's Selection of Hors d'oeuvres

Chicken Liver Mousse
Jardinière vegetables & toast points

Roasted Porcini and Toasted Barley Soup
Arugula pesto and pecorino Romano

Duet of Heritage Pork
Crisped pork belly and "La Cuercia" wrapped loin
Braised turnips, sweet potato "jus"

Warm Pineapple Upside-Down Cake
Toasted macadamia nut syrup, caramel ice cream
(Page 85, *Heirloom Baking*)



www.FoxValleyWinery.com



www.LynfredWinery.com



www.Bev-Art.com