

ChicaGourmets!
Celebrates Its 10th Anniversary!

TRU

676 N St Clair, Chicago

6:30 P.M. Monday, March 19, 2007
Beau Vigne Wine Dinner

Guests of Honor Ed and Trish Snider,
Owners of Beau Vigne Vineyards, Napa Valley

The Sniders will discuss their award-winning wines, which will be paired with dinner. Their 2004 Beau Vigne cabernet sauvignon reserve was listed in *Wine Spectator* as one of the editor's "most exciting new wines."

Ed Snider says, "We have the right place with the right wine maker, Dave Phinney, and have a chance to make some wonderful Bordeaux-style wines. Our hillside has the perfect gentle slope to give us maximum exposure and allow us to pick a magnificent berry."



Special Thanks to Eagle Eye Imports
Jean-Jacques Fertal, President and Josh Blocker
www.eagleeyeimports.com

ChicaGourmets! Hosts Don Newcomb and Jim Price



Tim Turner

Executive Pastry Chef Gale Gand, Executive Chef Rick Tramonto
and Wine Director Scott Tyree



"Four Stars. Rick Tramonto and Gale Gand are two of the city's premier dining luminaries, and their jaw-dropping creations are worthy of the gorgeous, art-filled environs and choreographed servers." *Chicago* magazine

CHAMPAGNE & CANAPÉ RECEPTION

Champagne Sparnacus: As though to assert its style, it leaves a delightful, fresh, velvety feeling in the mouth

FIRST COURSE

Poached California Squab, Cauliflower,
Savoy Cabbage, Parsley Emulsion

*2004 Juliet Cabernet Sauvignon: Bold tobacco leaf, cocoa
and crème de cassis flavors*

SECOND COURSE

Roasted Lamb Loin, Bergamot,
White Turnips, Grapefruit

*2004 Cabernet Sauvignon Reserve: Wine Spectator:
"Editor's most exciting new wines;" Robert Parker: "A
fabulous Cabernet Sauvignon."*

DESSERT

Pineapple Soup, Passionfruit and Pomegranate Gelée,
Coconut Tapioca, Pink Peppercorn-Pineapple Sorbet
*Loupiac Cuvée Frantz 2001: Limited production; powerful
aromas with notes of vanilla, prune, fig, honey; great finale*

Gentlemen, jackets, please.

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

Make check payable to *ChicaGourmets!* Prepaid reservations (check only) must be received by 3/14/07; no refunds after that date.

Reservations are secured with receipt of payment on a first-come basis. Events often sell out early!

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

TRU Reserve _____ at \$145 per Member, _____ at \$155 per Nonmember, inclusive = \$ _____ enclosed.
03/19/07 _____ Membership/Renewal payment (\$40) enclosed. See expiration (exp) date on mailing label.

Name(s) _____

Address _____ Email: _____

City/State _____ Zip _____ Phone # _____