

ChicaGourmets!

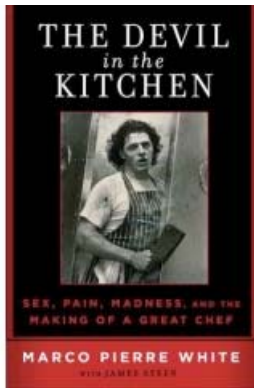
Ambria

Ambria

2300 N Lincoln Park West, Chicago

Saturday, May 12, 2007
6:30-9:30 P.M.

Guest of Honor Chef-Author
Marco Pierre White
The Devil in the Kitchen



"Marco is a gift to humanity... His sophisticated cooking came out of nowhere but inside his rock-star head, and this autobiography makes it all clear in the juiciest and most delicious way. After all these years, Marco is still my hero."—Mario Batali

With candor and wicked humor, White offers insights into what it takes to become a great chef, what it's like to run a Michelin 3-star kitchen, and why sometimes you really do need to throw a cheese plate at the wall.

ChicaGourmets! Hosts Don Newcomb & Jim Price



Executive Chef Gabino Sotelino



Chef de Cuisine Christian Eckmann

Ambria Menu

With Wines Selected by Bob Bansberg
PASSED HORS D'OEUVRE

Brochette of Sweetbreads
Maine Lobster Salad with Mango
Beef Tartare with Traditional Garnish
Joseph Perrier Brut Royal - in Magnum

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FIRST COURSE

Mediterranean Rouget, Young Leeks,
New Potatoes, Sherry Saffron Jus
2005 Le Rosé de Clarke (Haut Médoc)

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ENTREE

Roasted Squab, Morel Mushroom Terrine, Lentils du Pays,
Local Spinach, Natural Jus
2003 Châteauneuf-du-Pape Cuveé Prestige Alexis Establet (Domaine du Grand Tinel) – in Magnum

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DESSERT

Choice of Soufflé

Ambria celebrated its twenty-fifth anniversary this summer, marking a milestone of fine dining in Chicago. Known by gourmands as a premiere French dining destination, and by those in the know as a French restaurant with significant Spanish influences, Ambria has reigned supreme on the city's elite list of exquisite dining establishments since 1980.

Ambria has consistently received three and four – star rankings from **Chicago Magazine**, **Chicago Tribune** and **Chicago Sun Times**. **AAA** has also rewarded Ambria the coveted five – diamond ranking and has swept first and second place honors in **Zagat** guides under food, service and ambiance categories for more than fifteen consecutive years. Gault Millau's **The Best of Chicago**, calls Sotelino "one of the most gifted chefs in the Midwest – and a lot of other towns as well," and gave Ambria a rating of three toques.

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

Please reserve online at www.ChicaGourmets.org Discover, Master Card and Visa accepted.

Prepaid reservations must be received by May 7, 2007; no refunds after that date.

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

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

For non-internet reservations, mail to: ChicaGourmets! UPS Store, PMB 362, 333 W North Ave, Chicago, IL 60610-1293

AMBRIA Reserve _____ at \$135 per Member, _____ at \$145 per Nonmember, inclusive = \$ _____ enclosed.
05/12/07 _____ Membership/Renewal payment (\$40) enclosed. See expiration (exp) date on mailing label.

Name(s) _____

Address _____ Email: _____

City/State _____ Zip _____ Phone # _____