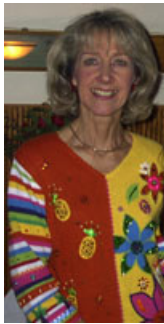


ChicaGourmets!
 And Antonis "Tony" Gountanis, Chef-Owner of



Veranda Char House
 5700 W. Irving Park Road, Chicago, IL
 Welcome you to
"Rooftop Dining Heralds Summer"
 Tuesday, June 19, 2007
 6 PM Reception with Book Signing by
 Author Camille Stagg
 7 PM Veranda Family-Style Dinner



"From the garden to the table emphasizes the fresh produce on our menu," says Tony Gountanis when he opened Veranda Char House in May, 2006 and he brought an impressive amount of experience and a loyal clientele following him. His homeland is Tripoli, Greece, where he learned gardening. He studied and worked as a chef, as did his brother Jimmy, in Toronto Hotels for several years. His cuisine concept is healthful, flavorful cooking of meats and seafood, featuring char-broiling. Several Greek dishes enhance the American menu. The international wine list and full bar complement the food.

Camille Stagg, food, wine and travel journalist, author of 14 books, consultant and part-time faculty member at the College of DuPage, will autograph her two current cookbooks, "A Taste of California: 10th Anniversary Cookbook," and "Pairing Food & Wine." Camille's books will be available for purchase during the reception and after dinner.

Food and wine commentary by Tony and Camille.

ChicaGourmets! Hosts
 Don Newcomb, Donna Binbek & Gerald Buster 312-251-2987

Tony's Rooftop Garden Wine Dinner Menu

*We will dine under the evening sky
 On Veranda's newly opened rooftop dining room
 (Weather permitting)*

Appetizers

Broiled Athens-style Chicken
 (Olive oil, lemon juice, oregano, garlic
 Slices of Loukaniko
 (Greek lamb sausage)

Vida Organica Sparkling Chardonnay 2006

Veranda Family-style Dinner

Tony's Tripoli-style Salad
 (Tomato, cucumber, olives, onion, green peppers,
 Feta and olive oil)

Aegean Seafood Platter

Tony's Grandfather's Octopus Salad
 (Char-broiled, Butterflied Shrimp; Grilled Calamari)

Boutari Moschofilero, Greece

(A refreshing white wine from Mantinia with intense flavor and aromatic after taste of orange blossom)

Meat Platter:

Baby Back Ribs, Roast Lamb, Rib-eye Steak, with Vegetables and Greek
 Oven-browned Potatoes

Estate Hatzimichalis Cabernet Sauvignon, Greece

(A well-balanced red wine from Atalanti Valley;
 Cabernet Sauvignon and Merlot aged in
 French barrels)

Dessert:

Pineapple Yachts filled with Pineapple Chunks and Ice Cream drizzled
 with Wild Cherry Sauce

Coffee Service

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

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

Prepaid reservations must be received by June 10, 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.chicagourmets.org Tel: 708-383-7543 Fax: 708-383-4964

For non-internet reservations, mail to: ChicaGourmets! PREMIER BANK, 1210 CENTRAL AVENUE, WILMETTE, IL 60091

VERANDA Reserve _____ at \$54 per Member, _____ at \$64 per Nonmember, inclusive = \$ _____ enclosed.
 6/19/07 _____ Membership/Renewal payment (\$40) enclosed. See expiration (exp) date on mailing label.

Name(s) _____

Address _____ E-mail _____

City/State _____ Zip _____ Phone # _____