

ChicaGourmets! and



21 E Hubbard  
Chicago

WEDNESDAY, JULY 18, 2007

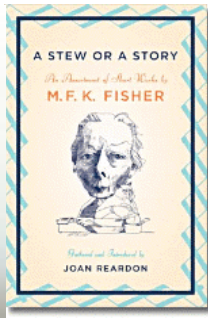
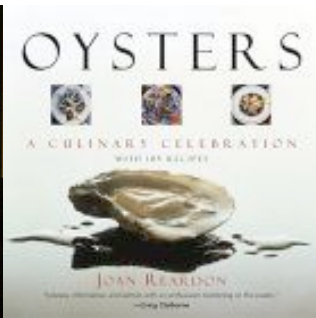
6:30 P.M. RECEPTION & BOOK SIGNING

7:00 P.M. DINNER

GUEST OF HONOR  
JOAN REARDON, AUTHOR OF

OYSTERS,  
AND HER LATEST BOOK,  
A STEW OR A STORY:

AN ASSORTMENT OF SHORT WORKS BY M.F.K. FISHER



Joan Reardon is the author of numerous books, including *M.F.K. Fisher*, *Julia Child*, and *Alice Waters*, for which she was nominated for a Julia Child Cookbook Award. Her current book, *A Stew or a Story: An Assortment of Short Works by M.F.K. Fisher*, continues her definitive work about one of America's best-known and best-loved food writers, M.F.K. Fisher. Her book *Oysters* is a fitting tribute to tonight's dinner and earned her a membership in "Shaw's Oyster Hall of Fame." Both books will be available for purchase and signing. (Cash or check only, please).

ChicaGourmets Hosts

Dale Smith, Jim Price and Don Newcomb

Executive Chef Arnulfo Tellez and  
Sushi Chef Naoki Nakashima's  
**COLLINS CAVIAR DINNER MENU**

PASSED APPETIZERS

- Oyster Rolls with Golden Caviar  
Oysters Luca  
Oysters on the Half Shell with Lemon Pepper Caviar  
*2002 Marquis de Gelida Cava, Spain*

SALAD

- Asian Salad, Wasabi Vinaigrette, Tempura Fried Oyster  
*1998 Hahenheim Rudesheimer  
Berg Rottland Rheingau Riesling, Germany*

ENTRÉE

- Grilled Yukon River Wild King Salmon, Roasted Potatoes,  
Crème Fraîche American Sturgeon Caviar  
*2003 The Eyrie Vineyards Pinot Noir, Oregon*

DESSERT

- Shaw's Raspberry Pie à la Mode  
*Piper-Heidsieck Champagne Demi-Sec  
Cuvée Sublime, France*

Guests of Honor  
Carolyn Collins  
and  
Rachel Collins  
**Collins  
Caviar**



Shaw's, the premier crab, seafood, fish, oyster, and now sushi restaurant, is presenting a special dinner featuring the flavorful fresh water American caviars from Collins Caviar. Shaw's has always been known for introducing new fish and seafood in spectacular preparations and presentations.

Collins Caviar also has a long history, using fresh water American fish for their caviar. The caviar is made with its own natural flavors as well as added flavorings, which create a dimension to the caviar products that is incredible.

These caviars are being used by Shaw's Chef Arnulfo Tellez and Sushi Chef Naoki Nakashima to create a dinner which expands the range of taste and texture in preparations that cannot be found anywhere else. The wines accompanying our dinner were selected specifically to enhance the flavors of the ingredients.

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

Please reserve online at [www.ChicaGourmets.org](http://www.ChicaGourmets.org) Discover, Master Card and Visa Accepted.

Prepaid reservations must be received by July 12; 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](mailto:donaldnewcomb@comcast.net) Web Site: [www.chicagourmets.org](http://www.chicagourmets.org) Tel: 708-383-7543 Fax: 708-383-4964

For non-internet reservations, mail to: ChicaGourmets! Premier Bank, 1210 Central Ave, Wilmette, IL 60091

SHAW'S Reserve \_\_\_\_\_ at \$74 Members, \_\_\_\_\_ at \$84 Non-members, inclusive = \$ \_\_\_\_\_ enclosed.  
7/18/07 \_\_\_\_\_ Membership/Renewal payment (\$40) enclosed. See expiration (exp) date on mailing label.

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

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

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