

ChicaGourmets!



580 East Illinois St.
Lake Point Tower
Entrance on Illinois St.
Just West of Navy Pier

3-stars Phil Vettel *In the Loop* Review on Second Page

Karantes & Cantenac

Wine Dinner

Sunday, July 29 & Monday, July 30, 2007

6:30 P.M. RECEPTION

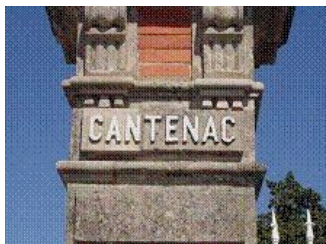
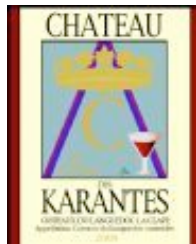
7:00 P.M. DINNER

EACH NIGHT

Chateau des Karantes is a magnificent vineyard situated in Languedoc-Roussillon. The domaine is in the heart of a small valley located two minutes away from the Mediterranean Sea. The vineyard is named after a former Bishop of Carcassone, owner of the estate hundreds of years ago.

Nicole Roskam-Brunot is continuing a family passion for winemaking that began in 1937 when her grandfather purchased **Chateau Cantenac**. Cantenac means *marvelous place* and *échalat*, a French word, which indicates that vines have been growing here for a very long time.

Special Guest of Honor, Liz Moore, co-winemaker from Chateau Cantenac, will discuss the two magnificent Bordeaux wines on the evening's menu.



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 7/23/07; 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 Tel: 708-383-7543 Fax: 708-383-4964

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

Circle One: Sunday, July 29 ~or~ Monday, July 30

copperblue Reserve _____ at \$99 per Member, _____ at \$109 per Nonmember, inclusive = \$ _____ enclosed.
7/29 & 30, 2007 _____ Membership/Renewal payment (\$40) enclosed. See expiration (exp) date on mailing label.

Name(s) _____

Address _____ Email: _____

City/State _____ Zip _____ Phone # _____



**Chef de Cuisine (l)
Victor Newgren**

**Chef-owner (r)
Michael Tsonton**

MENU

RECEPTION

2006 blanc des karantes
salmon confit, local corn "a la plancha"
green pineapple-basil gelée
crispy saffron rice and Manchego cheese croquettes

DINNER

2006 rose des karantes
grilled Michigan plum risotto
lobster broth, cocoa nib and bitter cocoa emulsion

2004 chateau cantenac, st. emillion
organic smoked brook trout
housemade chorizo salami, black berry-pedro ximeniz
vinaigrette

2002 chateau cantenac, "climat" st. emillion
whole roasted beef strip loin
grains of paradise and pink peppercorn
chateau cantenac sauce with black cherry and charcoal oil

2000 chateau les roques loupjac
wildflower honey and orange panna cotta
lemon thyme biscuit

**SPECIAL THANKS TO EAGLE EYE IMPORTS
WWW.EAGLEEYEIMPORTS.COM**

ChicaGourmets! Hosts
Jim Price, Gerry Buster and Don Newcomb

copperblue

580 E Illinois St, Chicago
www.copperbluechicago.com
312.527.1200

ITLC's Overall Rating: A Cuisine: A Ambiance: A- Service: A

Many chefs boast unusual combinations of ingredients, but unlike Chef-owner Michael Tsonton, few achieve the culinary equivalent of a Mozart concerto, where one element sings and the other elements harmonize divinely. No kitschy combinations here. All are considered and highly creditable. High praise also to Chef Michael for listing on the menu the names of his major, local suppliers of organic and sustainable produce.

The mechanics of the menu: first (\$8-16) and second (\$19-45) courses are each divided into work (humble and down-to-earth) and play (whimsical and fun), appealing to diners of either persuasion, or both. The theme is in keeping with large paintings by Cleveland artist Paul Schuster, which frame the walls. The absence of windows in the room, the exposed mechanics on the ceiling, and the light fixtures that look like giant drums detract from an otherwise pleasing space. Desserts (\$8-9) and Goat's milk cheeses with accompaniments (\$14) top off the meal. The all-European wine list is affordable and sensitively selected with the cuisine in mind.

Since talking about food and tasting it are very different experiences, and certainly activate different centers of the brain, any descriptions of the dishes on the menu are just teasers. You must go, and taste. Two five-course tasting menus (\$60, \$65) and one seven-course tasting menu (\$80) are highly recommended. For an additional charge, your server will gladly pair wines by the glass, another good bet.

A recent tasting menu began with crispy saffron and Spanish ham rice croquettes with sofrito fondue, aromatic and savory. The Illinois asparagus salad with arugula, organic duck egg "gribiche" (French for egg salad/sauce) and "quackers" would have stood all on its own, but the addition of preserved lemon created fireworks on the palate. The most playful, and nostalgic, of the first courses is the "it isn't foie gras any Moore" duck liver terrine, with rhubarb jelly and warm toasted pine nut-*endive* salad. Use the accompanying grilled country bread to soak up every last drop of sauce! (And yes, it was Alderman Moore who helped push through Chicago's ban on foie gras, but alas, thank goodness now for "faux" gras!)

Two selections from the "play" half of the second course options inspire return visits. The duck 2-ways is thoughtfully served with trumpet mushrooms and fresh chick peas. The leg is confit, and deliciously seasoned with Moroccan spices. The breast is roasted to perfection. Our other dish was Brittany sole, a light, flaky fish that tasted of sea breezes. Paired with housemade-chorizo salami salad and Meyer "lemonade" emulsion, it stood its ground, so to speak, with the marvelous duck preparation.

Desserts, like the chocolate-raspberry financier with chocolate ganache, chantilly cream and cocoa nibs, clamor for well deserved attention. And who can resist bitter sea salt panna cotta with olive oil-rosemary cake, or toasted vanilla pound cake with Clementine "jello" cup? Top it all off with a cup of Spanish coffee cortado, *i.e.*, with a little milk.

Gents, if you just can't make it through dinner without knowing the latest game score, excuse yourself from the table and check out ESPN in the men's room! (Sorry, ladies, you'll have to ask the guys the score.) But the score for **copperblue** is a winning one. Get in the game.

Tu-Su Dinner 5:30 – 11:00, including outdoor Café menu
Lunch at the outdoor café 11:30 – 2

Reviewed by Jim Price and Don Newcomb