

*ChicaGourmets!* and

Beverly Malen, Imports Inc./Chicago

**WELCOME COUNT NICCÒLO CAPPONI**



**1566 Oak Avenue  
Evanston, Illinois  
Valet Parking**

**Wednesday  
August 15, 2007  
6:30 P.M.**

## VILLA CALCINAIA WINE DINNER

Many of you have met Sebastiano Capponi, Niccolo's younger brother and wine guru. Now we're pleased to introduce you to Niccolo (far right), the family historian, internationally recognized expert in military/political history, author of several books (the latest being *Victory of the West: The Great Christian-Muslim Clash at the Battle of Lepanto*, Da Capo, 2007), and the man who brought Hannibal Lecter to the Palazzo Capponi.

To the south of Florence, winding its way to Siena, the famous road, Via Chiantigiana, crosses the hills and valleys that produce one of the greatest wines in Italy, Chianti Classico. From there, a long, cypress-lined drive leads up to the villa of Calcinaia. Home of the Counts Capponi since its purchase on May 23, 1524, Calcinaia is the heart of the family, and the wine is a perfect example of the family's love for its land and the truest expression of a family's pride and sense of history.

Join us for an evening of wonderful food, wonderful wines, wonderful stories, and maybe even books!



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 8/10/07; 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](mailto: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**

**VA PENSIERO  
8/15/07**

Reserve \_\_\_\_\_ at \$69 per Member, \_\_\_\_\_ at \$79 per Nonmember, inclusive = \$ \_\_\_\_\_ enclosed.  
\_\_\_\_\_ Membership/Renewal payment (\$40) enclosed. See expiration (exp) date on mailing label.

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

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

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



### **Chef Eric Hammond**

creates award-winning authentic, rustic Italian cuisine, lovingly prepared and artfully presented. 2-Stars, *Chicago* magazine



#### **PASSED APPETIZERS**

Garlic-Braised Octopus Salad with Mustard Citrus Dressing  
Belgian Endive

Tomato Basil Bruschetta Topped with Kalamata Olive  
House-made Duck Prosciutto with Caramelized Apples on Potato Crisps

***Villa Calcinaia Chianti Classico 04***  
***Villa Calcinaia Comitale 06***

#### **PRIMI**

Imported Speck, Sustainable Greens Farm Arugula with a Cannellini Bean "Salad"  
Lemon-infused Olive Oil

***Villa Calcinaia Chianti Classico 04 "La Piegaia"***

#### **ENTRÉE**

Oven Roasted Guinea Hen with Pancetta-Braised Cabbage, Truffle Butter and Pink Peppercorn Sauce

***Villa Calcinaia Casarsa Rosso '00***

#### **DOLCE**

Vin Santo Roasted Figs Served with Sweet Mascarpone  
Spicy Pine Nuts

*ChicaGourmets!* Hosts Don Newcomb & Jim Price