

ChicaGourmets!



1400 W Randolph, Chicago

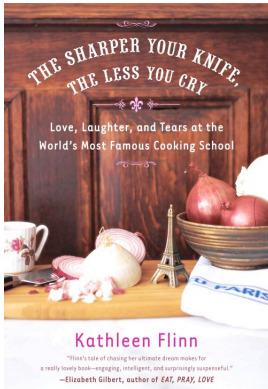
VISIONS OF PARIS

WITH AUTHOR KATHLEEN FLINN & CHEF MARTIAL NOGUIER

Wednesday, October 10, 2007

6:30 P.M. Wine Reception & Book Signing

7:00 P.M. Dinner



In 2003, at the age of 36, **Kathleen Flinn** was “downsized” out of her corporate job while on vacation. Ignoring her mother’s advice to find another job immediately and spurred on by the encouragement of a new love interest, she withdrew her entire life savings and moved to Paris as a student at famed cooking school, Le Cordon Bleu, which she had dreamed of attending her entire life. *The Sharper Your Knife, the Less You Cry* is the touching and remarkably funny account of Flinn’s transformation as she moves through the school’s intense program and falls deeply in love along the way.

Interwoven with more than two dozen recipes, and privy to an inside look at one of the world’s most elite cooking schools, Flinn’s book is also a fascinating and vibrant portrait of Paris, one of the world’s most romantic cities and an ultimate destination for those who love food.

LE MENU DE CHEF MARTIAL



FIRST COURSE

peekytoe crab salad

apple jelly / piquillo pepper puree / lemon segment / citrus vinaigrette

colombelle white '06

SECOND COURSE

veal strip loin

fall mushroom / duxelle / sweetbread / white truffle oil *chateau*

beauregard ducasse '01

THIRD COURSE

pave d'affinois

plum marmalade / mache / dried fruit bread

domaine du chapitre '06

FOURTH COURSE

chestnut rum crème brûlée

dried fruit compote / pistaccio tulle

chateau bel air vieille vigne '02

Executive Chef Martial Noguier was born in Paris and formally educated at France’s culinary academy Jean Ferrandi. From there, he moved on to work with some of the country’s most esteemed chefs, such as Alain Ducasse at Louis XVI in Monaco and Jacques Maximin at Diamond Vert in southern France. He later worked at a series of Michelin-starred restaurants throughout Paris.

He moved to the US in 1987, working at such venerable spots at Citrus, Patina and Citronelle. One sixtyblue represents the union of all of Chef Noguier’s culinary accomplishments. He is best known for introducing a sense of whimsy to the staid structures of first-class cuisine, striking a balance between the avant-garde and the familiar.

ChicaGourmets! Hosts

Lee Schlesinger, Don Newcomb and Jim Price

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 10/06/07; 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

160 Blue Reserve _____ at \$89 per Member, _____ at \$99 per Nonmember, inclusive = \$ _____ enclosed.
10/10/07 _____ Membership/Renewal payment (\$40) enclosed. See expiration (exp) date on mailing label.

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Address _____ Email: _____

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