

*ChicaGourmets!*



## CUISINES OF GREECE

MONDAY, OCTOBER 15, 2007

6:30 P.M. BOOK SIGNING, WINE & PASSED APPETIZERS

7:00 P.M. DINNER

PEGASUS RESTAURANT  
130 SOUTH HALSTED, CHICAGO

## GUEST OF HONOR AUTHOR ALEXA GANAKOS



Alexa Ganakos is the author of the book, ***Greektown Chicago: Its History. Its Recipes.*** This book is a blend like no other, combining food, history and photographs. It portrays the daily lives and aspirations of Greektown immigrants and reflections of an enduring community with a rich cultural history, which still thrives today. Alexa is also the successful publisher and executive editor of *GreekCircle* magazine. Since its inception in 2001, *GreekCircle* is dedicated to celebrating Greek culture and heritage throughout the greater Greek American community. She has also spent over 20 years working in the advertising/direct marketing industry. Alexa is a graduate of Northwestern University's School of Communications.

*ChicaGourmets!* Hosts Gerry Buster & Don Newcomb

# CUISINES OF GREECE MENU

SERVED WITH GREEK WINES

### PASSED APPETIZERS

#### TIROPITAKA

(Flaky baked triangles of filo stuffed with Feta cheese)

#### BEEFTEKI A LA SMYRNA

(Ground beef stuffed with mushrooms, marinara sauce & cheese)

#### EGGPLANT IMAN

(Braised eggplant topped with Feta cheese)

#### CRETAN SALAD

(Romaine lettuce, tomatoes and olives)

### HONEY-ROASTED LEG OF LAMB WITH ORZO

#### YIAOURTAVA

(Broiled chicken breast served over pasta with yogurt sauce)

#### SEPIA WITH SPINACH

(Cuttlefish, similar to calamari)

### CHOCOLATE BAKLAVA

#### BOUGATSA

(Filo pastries filled with custard & topped with cinnamon & sugar)

The varied cuisines of Greece are featured in this menu selected by **owner Yiannis Melidis**, who will also provide commentary. He will explain the influences of the various ethnic groups that have contributed to the unique and famed cuisine, which is Greece. Several different varieties of handpicked Greek wines will be served and discussed by Stellar Imports and Diamond Importers.

As a memento of the evening, Yiannis will present each guest with a departing gift bag, including a loaf of the stone-ground, hearth-baked bread (served at Pegasus and baked at its sister café, Artopolis), recipes of the dishes served, a small carafe of ouzo, and a bottle of the famed Greek olive oil.

# ΟΡΑΑ!

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 10/10/07; 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**

PEGASUS  
10/15/07

Reserve \_\_\_\_ at \$59 per person, inclusive = \$ \_\_\_\_ enclosed.  
\_\_\_\_ Membership/Renewal payment (\$40) enclosed. See expiration (exp) date on mailing label.

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

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

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