

ChicaGourmets!

**Tuesday,
October 30, 2007
6:30 P.M. RECEPTION
7:00 P.M. DINNER**



546 N Wells, Chicago

Come Celebrate...

Halloween

Prizes Awarded:

Masks, Costumes or *Au Natural!*

ChicaGourmets 10th Anniversary, and

Chef Didier's 30 Years in the Culinary Arts

Didier Durand is an extraordinary chef amongst Chicago's elite. This year he celebrates 30 years in the culinary arts. His specialty is the cuisine of the Bergerac area of France, which features rotisserie meats, like chicken, duck, and lamb. According to the food critics "he has his own way with French cuisine. He embraces unusual bistro fare, and his classic entrées taste authentic."

Didier started his career in 1977 at the renowned Lycée Hotelier cooking school in Bergerac. Prominent positions followed at prestigious multi-star restaurants in France, the Caribbean, and Belgium. In 1986 he came to the U.S. for a position at Carlos in Highland Park, followed by positions at Le Forêt in Lake Forest, La Bohème in Winnetka, and Le Perroquet in Chicago. In 1996 he opened Cyrano's Bistrot with his wife, Jamie, Master of Wine.

Didier is now the foie gras spokesperson for the Illinois Restaurant Association. His restaurant has recently received a 20/20 rating by Sherman Kaplan. In his own words "My inspiration for cooking came from my mother at an early age, as I watched her patiently master slowly cooked soups, roasted chicken or leg of lamb. My mother was my mentor, and still to this day, somehow directs my love for cooking."

This is a once in a lifetime opportunity to celebrate with a truly great chef.

ChicaGourmets! Hosts Dale Smith and Don Newcomb



**LE MENU OF CHEF DIDIER'S
THIRTIETH ANNIVERSARY IN THE CULINARY ARTS**

PASSED HORS D'OEUVRES

Caramelized onion & lamb prosciutto
Smoked salmon and mascarpone terrine
My grandmother's tripe served in espresso cup
Summer tomato tart & Camembert fondue
"Le Vin de Pêche de Jamie"

APPETIZER

Forbidden & Unauthorized Liver de Canard
and Artichoke Mosaic
St. Croix du Mont

POTAGE

Seasonal Chestnut Soup, Smoked Duck Confit
and Wild Mushrooms
Rosé

FIRST ENTRÉE

Roasted Frog Legs and Lamb Sweetbreads
Herb Salad and Olive Tapenade
White Bordeaux

PLAT DE RÉSTANCE

Roasted Venison Saddle Flower,
Loup de Mer à l'Ancienne
Seasonal Vegetables
Corbieres, Mattes Sabran

LE DESSERT

Prune & Apple Millasous, Rosemary Ice Cream—
A specialty from Southwestern France

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 10/26/07; no refunds after that date.

Reservations are secured with receipt of payment on a first-come basis. Events 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

CYRANO'S Reserve _____ at \$79 per Member, _____ at \$89 per Nonmember, inclusive = \$ _____ enclosed.
10/30/07 _____ Membership/Renewal payment (\$40) enclosed. See expiration (exp) date on mailing label.

Name(s) _____

Address _____ Email: _____

City/State _____ Zip _____ Phone # _____