

ChicaGourmets! and candid wines

SPIAGGIA

Nominated for 2006 James Beard "Outstanding Restaurant"
4-Stars *Chicago Tribune* and *Chicago Magazine*
980 North Michigan Ave, Chicago
Private Dining, Third Floor

**One Acre Fund Benefit Dinner
Helping to End Poverty in Africa
and**

Celebrating ChicaGourmets! 10th Anniversary

Thursday, November 1, 2007 at 7 P.M.

One Acre Fund empowers the chronically hungry to pull themselves out of poverty, and they do it one cash crop at a time. Started in 2006, OAF has already helped a group of families in Kenya increase the yield from their crops by as much as 400%, and can claim to have reduced the infant mortality rate amongst its farmers significantly. Founder Andrew Youn was moved to start the Fund after witnessing heartbreaking poverty during trips to South Africa and Kenya when he was attending the Kellogg School of Management and intends to build One Acre Fund into a sustainable, large-scale organization to combat poverty. One Acre Fund is a 501c3 non-profit organization.

www.oneacrefund.org.

Andrew Youn will present the progress One Acre Fund has made since its inception, and the challenges that lie ahead.



EXECUTIVE CHEF TONY MANTUANO
JAMES BEARD BEST CHEF MIDWEST 2005

Passed Hors d'oeuvres

- TONNO ALLA GRIGLIA CON AGRUMI, OLIVE E FINNOCHIO
Grilled tuna with citrus, olive puree and fennel
- BOCCONCINI DI POLLO
Chicken wrapped in pancetta and wood roasted with sage
- POLENTA CON NOCI E GORGONZOLA
Creamy polenta with toasted walnuts and gorgonzola cheese

Dinner

Gli Antipasti

- ARAGOSTA CON FAGIOLINI E CORIANDOLO
Lobster with green beans, Chef's Garden micro coriander, coriander seeds and 2005 Capezzana Extra Virgin Olive Oil

Le Paste

- RAVIOLETTO AL BURRO FUSO
Crescenza cheese filled pasta with Parmigiano Reggiano, brown butter, rosemary and toasted garlic

Piatti Principali

- TAGLIATA DI MANZO
Wood-roasted flat Angus strip steak with olive oil smashed potato, arugula, lemon and shaved Parmigiano Reggiano

Dolci

- TORTA AL MASCARPONE IN SALSA DI ILLY CAFFE
Chilled Mascarpone cheese torte with espresso sauce

Each Course will be paired with a wine from Candid Wines.

Candid Wines is a wine event and distribution company based in Illinois that distributes small production wines from around the world. Our events are unique food and wine experiences for corporate clients and charitable organizations in Chicago and beyond. www.candidwines. Special thanks to Damien Casten.

ChicaGourmets! Hosts Don Newcomb & 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 10/20/07; 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

SPIAGGIA

11/01/07

Reserve _____ at \$175 per Person, inclusive = \$ _____ enclosed.
_____ Membership/Renewal payment (\$40) enclosed. See expiration (exp) date on mailing label.

Name(s) _____

Address _____ Email: _____

City/State _____ Zip _____ Phone # _____