

ChicaGourmets!

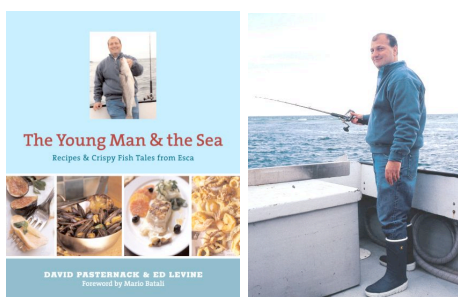


Three Stars, Phil Vettel, *Chicago Tribune*  
123 N Jefferson, Chicago

Sunday, November 4, 2007 at 6:00 P.M.

## Seafood with the Stars

Guest of Honor Author David Pasternack  
His Restaurant **Esca**—Three Stars, *New York Times*



When New York-born-and-bred chef **David Pasternack** is not in the kitchen of **Esca**, his seafood mecca, he can be found fishing in the Atlantic—from the Rockaways to Montauk Point. He is the winner of the 2004 James Beard Foundation award for “Best Chef: New York City” and has been known to bring his catch of the day into the city via the Long Island Rail Road. Prior to opening **Esca**, Dave worked in the kitchens of Bouley and Picholine. Dave is a partner in the recently opened **CUSTOMSHOP** restaurant in Charlotte, North Carolina. He lives in Long Beach with his wife, Donna Peltz, and their daughter, Ruby. In his first book, **The Young Man & the Sea: Recipes and Crispy Fish Tales from Esca**, Dave shares his passion for cooking and catching fish.

*Book available for purchase and signing at the event!*

*ChicaGourmets!* Hosts Gerry Buster & Don Newcomb

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 10/31/07; 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**

**SEPIA** Reserve \_\_\_\_\_ at \$89 per Member, \_\_\_\_\_ at \$99 per Nonmember, inclusive = \$ \_\_\_\_\_ enclosed.

**11/04/07**

\_\_\_\_\_ Membership/Renewal payment (\$40) enclosed. See expiration (exp) date on mailing label.

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

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

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

### Executive Chef Kendal Duque's MENU



#### COCKTAIL RECEPTION FLATBREAD SELECTION

White Anchovy and Caramelized Onion  
Peeky Toe Crab and Fingerling Potatoes  
with Manchego Cream

Smoked Salmon with Capers and Golden Raisins  
*Gran Gesta Brut Reserve, Cava*

#### DINNER MENU

**\*CRUDO OF NANTUCKET BAY SCALLOPS (p. 63)**  
with lemon and chervil

*2005 Albarino "Orballo", Bodegas la Val, Rias Baixas Spain*

#### CHARRED BABY OCTOPUS

with tomato sauce and toasted bread

*2005 Albarino "Orballo", Bodegas la Val, Rias Baixas Spain*

#### \*ROASTED MONKFISH (p. 186)

with cauliflower stewed with saffron and gaeta olives

*2005 Chateau de Montpezat "Les Palombieres", Languedoc*

#### WALNUT CRÊPES

with quince and fresh ricotta

*2004 Muscat Beaume de Venise, Chateau Beaumalric*

#### \*Recipe from *The Young Man & the Sea*

Seamlessly melding refined and rustic, vintage and contemporary, Sepia has the feel of an instant classic. Stylish without being sleek, the space is warm and inviting, comfortable yet lively. Attention to detail runs throughout Sepia -- both in the room and on the plate -- from the custom tile Art Nouveau floor to the hand-crafted millwork to the vintage stemware, the easy elegance of the room serves as the perfect backdrop to the inventive American cuisine.

Chef Duque's product-driven menu showcases the purity and quality of the ingredients, letting both the ingredients and his passion for what he does shine through. Sepia celebrates tradition -- with a modern twist.

