

A (Grand) Cru Evening at the Peninsula

Book Signing and Wine Dinner

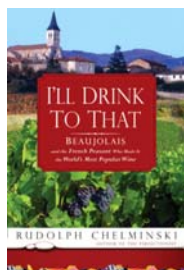
The Peninsula Chicago

108 E. Superior

6:30PM Wednesday, November 7, 2007

Join Chicagourmets for a very special dinner at The Peninsula with *I'll Drink to That* author **Rudy Chelminski**

Francophile Chelminski (*The Perfectionist*) offers up a feisty defense of Georges Duboeuf, who single-handedly put Beaujolais, the grape and the region, on the culinary map. Unlike the better established regions of Burgundy and Bordeaux, the small grape growers of Beaujolais—a ribbon of land between Lyon and Mâcon, its capital Beaujeu—held to the growing of the inferior gamay, which flourished in the region despite the attempts by the Romans to eradicate it. Surviving phylloxera and grafting from plants of American roots, the humble Beaujolais became a favorite wine of Lyon largely because of the excellence of its *primeur*, or new wine, which is available the third Thursday in November (Beaujolais Nouveau). In Chelminski's circuitous path, enter young Duboeuf, on his family winery at Chaintre, who decided by 1951 to circumvent the big dealers and set up his own wine-tasting cellar. Armed with two of his own bottles, he pedaled over to Paul Blanc's famous restaurant Le Chapon Fin down the road, and history was made: Duboeuf Wines is the #1 exporter of French wines to the U.S. Chelminski offers a stylish history of French wine-making, and an unblushing tribute to Duboeuf's achievements.



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 November 1; 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 Web Site: www.chicagourmets.org Tel: 708-383-7543 Fax: 708-383-4964

For non-internet reservations, mail to: ChicaGourmets! Premier Bank, 1210 Central Ave., Wilmette, IL 60091

November 7 Reserve _____ at \$129 per Member, _____ at \$139 per Nonmember, inclusive = \$ _____ enclosed.
_____ Membership/Renewal payment (\$40) enclosed. See expiration (exp) date on mailing label.

Name(s) _____

Address _____ Email: _____

City/State _____ Zip _____ Phone # _____

THE PENINSULA

CHICAGO

Since its grand opening in 2001, The Peninsula Chicago has been awarded numerous accolades including prestigious Mobil Five Star and the AAA Five Diamond awards for the last six consecutive years and *Conde Nast Traveler's* 'Number One Hotel in North America' for 2006.

Cuisine created by executive chef Terry Crandall

BOOK SIGNING

Passed Appetizers

Georges Duboeuf Beaujolais Villages 2005

DINNER

Amuse Bouche

Shaved Hamachi

Roasted Shimeji Mushroom, Omeboshi, Jasmine Tea Foam

Georges Duboeuf Macon Villages 2006

Spice Braised Buffalo Short Ribs

Gingered Sweet Potato, Crispy Shallot, Star Anise Jus

Georges Duboeuf Domaine de Rosiers,

Moulin-a-Vent 2006

Asian Pear Tart Tatin

Burnt Caramel Ice Cream, Pecan Brandy Snap

George Dubeouf Muscat de Beaume de Venise 2005

Wine generously provided by