

ChicaGourmets!
Blackbird
 619 W RANDOLPH, CHICAGO

WELCOME YOU TO
TOAST THE SEASON
WEDNESDAY, DECEMBER 19, 2007

6:30 P.M. WINE AND HORS D'OEUVRES
RECEPTION AND BOOK SIGNING
Vida Organica Sparkling Chardonnay '06
7:00 P.M. DINNER

Guest of Honor Author Hope Fox
 Signing and Talking about Her Book
Impress for Less



Finally... there is an effortless way for home cooks to prepare fabulous meals from the nation's top restaurants for less time, less money and less aggravation ~ just by going to the local supermarket. Millions of diners who have tried to recreate a dish from one of their favorite restaurants, but found themselves lost and defeated because of difficult recipe techniques and hard-to-find ingredients, now have hope.

New author, Hope Fox, brings more than 100 recipes from the country's best restaurants into the home kitchen in her debut book, *Impress for Less!* Finally... Terrific Recipes from the Finest Restaurants You Can Really Make at Home (John Wiley & Sons, \$18.95; August 2007). These recipes are streamlined and simplified for the basic home cook, but terrific enough to satisfy the fussiest gourmet.

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 12/15/07; 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

BLACKBIRD Reserve _____ at \$99 per member, \$109 per non-member, inclusive = \$ _____ enclosed.
12/19/07 _____ Membership/Renewal payment enclosed (\$40)

Name(s) _____

Address _____ Email: _____

City/State _____ Zip _____ Phone # _____



Chef Paul Kahan

"**Blackbird**, an eatery in the west Loop section of the city named for the French slang term for a Merlot grape, is leading a growing cadre of independent restaurants that have turned Chicago into more than just a steakhouse town. Delivering a peerless approach to market fresh New American cuisine, chef Paul Kahan delivers contrasting flavors and the vibrant tastes of fresh seasonal ingredients from local farms in a handsome, minimalist setting. Winner of the James Beard Foundation's award for best chef of the Midwest in 2004, Chef Kahan offers cooking rooted in both French and American classics."

Hope Fox, *Impress for Less*

Chef Paul Kahan's Menu

salad

gioia burrata salad with braised lobster mushrooms,
 haricot verts, red kuri squash and hazelnut oil
Saint Clair Pinot Noir '06

entree

blackbird bouillabaisse: daily selection of fish and
 shellfish with fennel, potato, saffron, garlic, thyme and
 grilled crouton (Recipe from *Impress for Less*)
Hermanos Lurton Rueda White '06

dessert

toasted gingerbread with caramel,
 sheep's milk feta and cider sorbet
Santa Julia Tardio '07

*Special Thanks to Lee Schlesinger Winesellers, Ltd.
 for Providing the Wines*