

A Wine Luncheon at

Anteprima

5316 N. Clark St.

11:30AM Saturday, March 29, 2008

Join ChicaGourmets for a very special wine luncheon at **Anteprima**

Anteprima is the vision of Marty Fosse. His original concept was to open an Italian restaurant that would feature Italian dishes that he has enjoyed in the homes of his friends in Italy and the United States. Collaborating with Chef Kaminsky Thomas, these dishes were brought into the restaurant scene. Kaminsky Thomas was the executive chef of Ralph Lauren's RL restaurant on Michigan Ave. He is now corporate chef of the Chicago Restaurant Corp. group, which includes Anteprima, Charlie's Ale House (located next door to Anteprima) and Joe's Bee-Bop Café. The menu is comprised of what may appear to be "peasant" Italian food, but instead are dishes of exquisite Italian cuisine that originate from the history of Italian cooking. All the dishes have a comfort factor built in and are wonderfully executed using extraordinary ingredients. At the end of a meal you are left with the impression of having consumed outstanding food that is familiar to you. Anteprima; with its simple decor, extensive menu and hand-selected Italian wines; should be experienced by everyone - regardless of their view of "traditional" Italian restaurants.



Join ChicaGourmets! Membership is \$40 per year per household.

Please reserve online at www.ChicaGourmets.org Discover, MasterCard and Visa accepted.

Prepaid reservations must be received by March 22nd - 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

March 29 Reserve _____ at \$65 per Member, _____ at \$75 per Nonmember, inclusive = \$ _____ enclosed.
_____ Membership/Renewal payment (\$45) enclosed. See expiration (exp) date on mailing label.

Name(s) _____

Address _____ Email: _____

City/State _____ Zip _____ Phone # _____

Ever want to become a wine aficionado (or at least sound like one)?

Lee Schlesinger, President of WineKnow Productions, will lead us through a lively, interactive discussion on the 5 basic steps of the sensory analysis of wine, using each wine and course as practice in our ability to understand and critique wines like a professional.

Anteprima Menu

11:30 Reception:

Passed Appetizers

Vegetable Tart

Assorted Crostini

Vida Organica Sparkling Chardonnay '06

12:00 Luncheon:

First Course

Grilled Octopus, Potatoes, Chilies

Dr. Fischer Riesling Classic '06

Second Course

Garganelli Duck Ragu

Hope Estate Shiraz '06

Third Course

Country Style Pork, Soft Polenta, Lacintato Kale

Dr. Fischer Riesling Classic '06

Fourth Course

Lemon Panna Cotta

Santa Julia Tardio '07