

ChicaGourmets!

Carlos & Debbie Nieto



429 Temple Ave., Highland Park

Sunday, April 6, 2008

5:30 P.M.

Zagat Top Food Rating 29/30

A "memorable evening" awaits visitors to this 25-year-old North Shore "treasure", a "fine-dining" "temple on Temple Ave" that's ranked No. 1 for Food among Chicagoland restaurants on the strength of its "superb", "very creative" new French fare, which is accompanied by a "fantastic wine list" and served by a "staff that knows when to be friendly and when to be reserved"; the feel is "formal yet extremely comfortable, with cozy booths and soft lighting", making it a "great celebration place"—"if you can afford it"; jackets required for gentlemen. *Zagat Chicago Restaurants 2007/08*

ChicaGourmets! Hosts Jim Price & Don Newcomb

Join *ChicaGourmets!* Membership is \$45 per year per household.

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

Prepaid reservations must be received by 4/2/08; 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

CARLOS' Reserve _____ at \$98 per Member, _____ at \$108 per Nonmember, inclusive = \$ _____ enclosed.
04/06/08 _____ Membership/Renewal payment enclosed (\$45)

Name(s) _____

Address _____ Email: _____

City/State _____ Zip _____ Phone # _____

MENU

Ramiro Velasquez, Chef de Cuisine
Adam Grandt, Sous Chef

Chef's Selection of Pass Hors d'Oeuvres"
Vegetable Crudités

Halibut Ceviché with Crispy Tortillas
Morel Mushroom Cannoli
Crab Cake with Caviar

2004 Raymond Estates Chardonnay Monterey

Baby Mixed Greens with Oven-Dried Tomato, Pine Nuts,
Basil Balsamic Vinaigrette and
Chef's Selection of Gourmet Cheese

2006 Ferrari-Carano Chardonnay Alexander Valley

Pan Seared Salmon
with Panko-Fennel Crusted Hearts of Palm and Beurre Rouge
2006 Greg Norman Pinot Noir Santa Barbara County

Grilled Prime Ribeye with Smoked Potato Gnocchi,
Asparagus Fricassee and Cabernet-Thyme Reduction
200 Joseph Carr Cabernet Sauvignon Napa Valley

Symphony of Desserts
NV Piper-Heidsieck Brut Champagne

Long the finest dining destination north of Evanston, Carlos and Debbie Nieto's elegant and tiny restaurant reigns supreme on the North Shore. Grounded in French and Italian technique, chef Ramiro Velasquez's food is seriously "haute," opulently sauced, and sometimes baroque in its intricate presentations.

—Chicago magazine

