

660 Curries at

Marigold

4832 N. Broadway

12:30PM reception & Book signing

1:00PM Luncheon

Saturday, May 24th, 2008

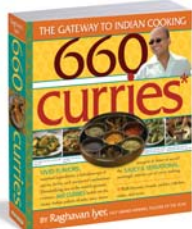
Join ChicaGourmets for a very special afternoon of Curry conversation and Indian food with, Raghavan Iyer, author of **660 Curries** and the cuisine of **Marigold**

Presented with the IACP award-winning Cooking Teacher of the Year (2004), Raghavan Iyer's *660 Curries* is a joyous food-lover's extravaganza. The author first grounds us with the building blocks of Indian flavors—the interplay of sour (like tomatoes or yogurt), salty, sweet, pungent (peppercorns, chilies), bitter, and the quality of umami (seeds, coconuts, and the like). Then, from this basic palette, he unveils an infinite art.

Highlighted are appetizers— Lentil Dumplings in a Buttermilk Coconut Sauce; and main courses— Chicken with Lemongrass and Kaffir-Lime Leaves; Cheese dishes—Pan-Fried Cheese with Cauliflower and Cilantro; bean dishes—Lentil Stew with Cumin and Cayenne. And hundreds of vegetable dishes— Baby Eggplant Stuffed with Cashew Nuts and Spices.

There are traditional, regional curries from around the subcontinent and contemporary curries. Plus all the extras: biryanis, breads, rice dishes, raitas, spice pastes and blends, and rubs.

Curry — any dish that consists of either meat, fish, poultry, legumes, vegetables, or fruits, simmered in or covered with a sauce, gravy, or other liquid that is redolent with any number of freshly ground and very fragrant spices and/or herbs.



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 May 20th - 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

May 24 Reserve _____ at \$55 per Member, _____ at \$65 per Nonmember, inclusive = \$ _____ enclosed.
_____ Membership/Renewal payment (\$45) enclosed. See expiration (exp) date on mailing label.

Name(s) _____

Address _____ Email: _____

City/State _____ Zip _____ Phone # _____



Marigold is a modern Indian restaurant located in the Uptown neighborhood of Chicago. Our food, our philosophy and our décor are all inspired by and rooted in India, and its historic, unique and vibrant culture. We serve authentic Indian cuisine in a contemporary form. Our unique and distinctive menu incorporates a broad and wonderful spectrum of ingredients and flavors of India. To further elevate your dining experience we have paired wines that work in unison with the flavors of our menu. We invite you to savor the flavors of India with our own favorite dishes and those from *660 Curries* for this event.

- Sandeep and Jim, Owners of Marigold

Reception

Cashew and lentil upma bites with onion and date chutney
Chicken tikka

Vida Organica Sparkling Chardonnay 2006

First Course

Kadhai Paneer & spring vegetable medley

House-made Indian cheese and fresh spring vegetables stir-fried in a fenugreek tomato sauce

Fitz-Ritter Gewurztraminer Spatlese 2006

Second Course

Dahi wada

Savory lentil dumplings soaked in cooling yogurt and drizzled with tamarind and mint chutneys

Third Course

Lamb Rogan Josh

Boneless lamb slow cooked in a kashmiri curry of yogurt, cloves, green and black cardamom, red chilies and bay leaves

Hope Estate Shiraz 2006

Dessert

Kheer

Slow cooked Indian rice pudding infused with essence of rose and keora, sprinkled with pistachios