

Bill Kurtis and
May Street Market

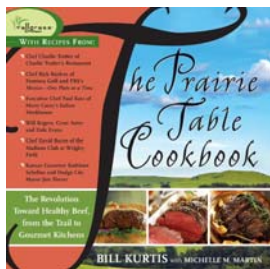
1132 W. Grand Ave.

312.421.5547

5:00 Reception, 5:30 Dinner
Sunday, June 22, 2008

Join us we welcome renowned journalist Bill Kurtis for a special Sunday dinner celebration with a presentation by Mr. Kurtis and book signing of his new book.

The Prairie Table Cookbook, by Mr. Kurtis (with Michelle Martin) is a new look at food and life on the American western frontier. Featuring over 100 recipes, the book focuses on grass fed beef, along with the history and foods of various groups on the western frontier: American Indians, the Army, Prairie homesteaders, Cowboys and Chuckwagons. It concludes with delicious modern recipes from Prairie Grass Cafe, Frontera Grill and Wrigley Field, among many others so well loved by Chicagoans; there is something to please every palette. The research took the authors from the genesis of the cattle trade in the Palo Duro Canyon in Texas to the cowtowns of Kansas and places in between. A grass-fed rancher himself, Kurtis provides the reader with several engaging lessons between chapters that explain the cattle production of the old west, the magic of grasses and the prairie and why he chose to be a grass-fed rancher. This book and Bill's comments during this event blend history with food education and travel, for a memorable prairie style dinner experience.



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

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

Prepaid reservations must be received by June 18th - 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

June 22 Reserve _____ at \$60 per Member, _____ at \$70 per Nonmember, inclusive = \$ _____ enclosed.
_____ Membership/Renewal payment (\$45) enclosed. See expiration (exp) date on mailing label.

Name(s) _____

Address _____ Email: _____

City/State _____ Zip _____ Phone # _____



Alexander Cheswick, Executive Chef and Owner

A Chicago native, Alexander Cheswick graduated from the Culinary Institute of America, Hyde Park, NY and has worked in some of Chicago's finest restaurants, including Le Francais and Tru, as well as in Europe, highlighting Residenz of Heinz Winkler, a three Michelin star French Restaurant in Germany. Most recently, as the Executive Chef of a boutique four star equestrian hotel in the foothills of the Alps, Bavaria. Alex returned to his native Chicago in 2005 to open his own restaurant as chef/owner of May Street Market in West Town. His celebration of American contemporary cuisine, adventurous presentations, farm fresh ingredients and support of local produce has garnered Alex acclaim as one of the top new Chefs in Chicago by Chicago Magazine.

"Celebrating the Prairie with Bill Kurtis"

Appetizer

maytag blue cheese cake with roasted peaches, spiced pecans, and white peach sorbet (May Street Market)

or

yellow corn veloute, parmesan flan, and blue corn madeleines (May Street Market)

Mid-course

broccolli and cauliflower Salad (Prairie Table)

Choice of Entree

ribeye of Tallgrass Beef, with vidalia onion marmalade, crispy farro, and feta polenta (Prairie Table)

or

horseradish crusted halibut, parsnip purree, celery and breakfast radish salad, and celery emulsion (May Street Market)

porcini mushroom risotto, crispy parmesan reggiano, chive sauce (May Street Market)

Dessert

berry cobbler (Prairie Table)
Metropolis Coffee and Mighty Leaf Tea

Courses paired with wines from the Grateful Palate



Your *ChicaGourmets!* Hosts for the evening:
Sharon Meyers & Don Newcomb