



1400 W Randolph, Chicago

a modern restaurant located on the edge of chicago's trendy market district has maintained a reputation as one of chicago's premier dining destinations since first opening its doors in late 1998. granted three-stars from the chicago tribune and three and a half stars from the chicago sun-times, one sixtyblue is known for its fine cuisine, elegant surroundings and thoughtful service.

Monday, June 23, 2008

6:30 P.M. Wine Reception & Book Signing

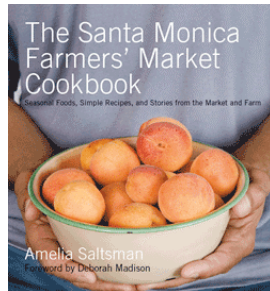
7:00 P.M. Dinner

CELEBRATE SUMMER FARMERS' MARKETS!

Guest of Honor

Author Amelia Saltsman

The Santa Monica Farmers' Market Cookbook



Amelia's book is really three volumes in one: gleanings from the culture of farming; a guide to produce, meats, and cheeses found at this extraordinary market; and a great cookbook.

—From the Foreword by Deborah Madison

What's the difference between white and green zucchini? What are amaranth, sapote, and ramps? With Amelia as your guide, you'll learn the answers to these questions and more. In these pages, you'll find advice on how to select and store produce, stories about farmers and their crops, chef and farmer cooking tips, and over 100 of Amelia's simple, tempting recipes.



Executive Chef Martial & Pastry Chef Suzanne's

MENU

PAIRED WITH WINES

CANAPÉS

FIRST COURSE

green zebra gazpacho
peekytoe crab meat / avocado crouton
green city market cucumber

SECOND COURSE

black cod
green tomato / kaffir lime / cilantro

THIRD COURSE

capriole goat cheese gratin
market cherry / lemon zest / fleur de sel

executive chef martial noguier, working his magic behind the stoves at one sixtyblue, is a native frenchman who boasts credentials that few chefs have ever dreamed possible including time in the kitchens of french masters alain ducasse and jacques maximin. he has cooked with joachim splichal and michel richard as chef de cuisine at both *patina* and *citrus*, respectively. additionally, he held the position of executive chef at michel richard's *citronelle*.

newest member of the kitchen genius is pastry chef **suzanne imaz**. it's no enviable position to have to follow this kind of exquisite meal with dessert, unless you posses her magical powers. her desserts are the last essential element of your trip to culinary nirvana.

ChicaGourmets! Hosts Don Newcomb and Jim Price

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 6/18/08; 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

160 Blue Reserve _____ at \$89 per Member, _____ at \$99 per Nonmember, inclusive = \$ _____ enclosed.
6/23/08 _____ Membership/Renewal payment (\$45) enclosed. See expiration (exp) date on mailing label.

Name(s) _____

Address _____ Email: _____

City/State _____ Zip _____ Phone # _____