

ChicaGourmets! and



21 E Hubbard
Chicago

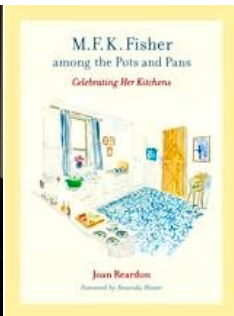
Sunday, July 13, 2008
5 p.m. Champagne Reception & Book Signing
Followed by Dinner

*Celebration of M.F.K. Fisher's 100th Birthday
On the Eve of Bastille Day!*

Guest of Honor Joan Reardon, Author of
M.F.K. Fisher among the Pots and Pans



Author Joan Reardon



Joan Reardon is a culinary historian, biographer, and author of *Poet of the Appetites: The Lives and Loves of M.F.K. Fisher* and *M.F.K. Fisher, Julia Child, and Alice Waters: Celebrating the Pleasures of the Table*, among other books. She lives in Lake Forest, Illinois, with her husband, the historian John J. Reardon, and their Irish terrier, Naughty Nora.

M.F.K. Fisher preferred to cook alone, and she had her own unique interpretation of the ideal meal. *M.F.K. Fisher among the Pots and Pans* provides a deeply personal glimpse at a woman who continues to mystify even as she commands our attention. The twenty-seven recipes, based on Fisher's writings and yearly appointment books, reveal her preferences for certain ingredients and dishes and give a wonderful sense of her menus and entertaining style. The result is an intimate portrait that lends a new dimension to a culinary legend.



**Chef-Partner
Yves Roubaud's
Menu**

RECEPTION

Oysters on the Half Shell – Frozen Mignonette
Edith's Cheese Puffs – Gougère
Angel's on Horseback
Saketini
Henri Abele Brut Champagne, France

DINNER

Summer Vegetable Farci à Provençal

Coquilles aux Crevettes
2004 Albert Boxler Pinot Gris, Alsace, France

Grilled Sliced Leg of Lamb – Rosemary Marinade
Ratatouille
2005 Domaine de Fontaine, Corbières, France

DESSERT

Fromage Blanc – Bleu, Blanc et Rouge

Yves Roubaud, a native of Martigues, France, trained at the Culinary Institute of Provence as well as several French restaurants in the Mediterranean port city of Marseilles and in Cannes. He joined Lettuce Entertain You Enterprises, Inc.® (LEYE) in 1980, when he first served as sous chef at Ambria and manager of Un Grand Cafe. Roubaud's Provence roots made him a natural to create seafood specialties for Shaw's Crab House when it opened its doors 23 years ago. Since that time, Roubaud has become a partner in LEYE and currently oversees all of the Shaw's properties in the Chicago area. Under his leadership, Shaw's Crab House has become one of the nation's best seafood restaurants.

ChicaGourmets Hosts Jim Price and 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 July 9; 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

SHAW'S
7/13/08

Reserve _____ at \$79 per person, inclusive = \$ _____ enclosed.
_____ Membership/Renewal payment (\$45) enclosed. See expiration (exp) date on mailing label.

Name(s) _____

Address _____ Email: _____

City/State _____ Zip _____ Phone # _____