

ChicaGourmets!



1735 Benson Ave, Evanston

Monday, August 25, 2008
6:30 P.M. Reception Followed by Dinner



In the heart of downtown Evanston, enjoy fine dining in a relaxed, urban atmosphere. Veteran of the Chicago dining scene, Chef/Owner Victor Hernandez's seasonal New American cuisine combines tradition and international flavors that complement the global wine list. With 32 wines by the glass, the opportunity to explore and indulge your senses is the reason this seven-year-old restaurant is Evanston's favorite.

Wine-friendliness was just what owner Victoria Fonseca had in mind when she opened The Stained Glass more than seven years ago. "For the previous eight years, I'd worked for a wine importer," she says. "I wanted to open a place where the wine was equal to the food."

Her two partners see to that. Al Cirillo, former wine director of Convito Italiano, designed and maintains the never-a-dull-bottle wine list; Chef Victor Hernandez, who spent eight years at the renowned Printer's Row under Allen Sternweiler and Mary Ellen Diaz, cranks out contemporary cuisine that's complex enough that wine pairings take a little thought.

Phil Vettel, *Chicago Tribune*, November 2006

ChicaGourmets! Hosts Judith Hirsch & Don Newcomb

Chef Victor's Menu

HORS D'OEUVRES

Sesame Coronet with Goat Cheese Mousse
Duck Spring Rolls with Sweet & Sour Dipping Sauce
Cremant d'Alsace, Charles Baur (Alsace)

FIRST COURSE

Scallops
White Truffle-ricotta Ravioli with Cipolini Onions
Bordeaux Blanc, Chateau Gravielle-Lacoste '07 (Bordeaux)

INTERMEZZO

Prosciutto Slice, Melon Sorbet, Mint & Watercress Salad

MAINCOURSE

Roasted Quail
Cornbread Stuffing, Pancetta, Braised Cabbage
Nero d'Avola, Arancio '05 (Sicily)

DESSERT

Cheese Soufflé
St. André Cheese, Fresh Berry Gazpacho,
Walnut Currant Toast
Muscat de Beaumes de Venise, Dom. de Durbin '05 (France)

Coffee & Tea



Victor Hernandez has been the executive chef at The Stained Glass since it opened in 1999 and is now a co-owner. His eclectic new American cuisine has helped The Stained Glass secure several accolades from local media, most recently a three-star review by Phil Vettel of the *Chicago Tribune*. In 2007, Hernandez applied his creativity in designing The Cellar, a unique private-party space at The Stained Glass, where ChicaGourmets' event will take place.

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 8/21/08; 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

STAINED GLASS Reserve _____ at \$95 per Member, _____ at \$105 per Nonmember, inclusive = \$ _____ enclosed.
8/25/08 _____ Membership/Renewal payment (\$45) enclosed. See expiration (exp) date on mailing label.

Name(s) _____

Address _____ Email: _____

City/State _____ Zip _____ Phone # _____