

ChicaGourmets! and
Blackbird
 619 W RANDOLPH, CHICAGO

WELCOME Guest of Honor
VIRGINIA WILLIS
 Signing and Talking about Her Book
BON APPÉTIT, Y'ALL!

SATURDAY, SEPTEMBER 13, 2008
12:30 P.M. Sparkling Wine and
Hors d'oeuvres Reception and Book Signing
Followed by Luncheon



The daughter and granddaughter of consummate Southern cooks, **Virginia Willis** inherited their love of fresh, home-cooked food and unconditional hospitality before going on to become a classically trained French chef. These divergent influences inform *Bon Appétit, Y'all: Recipes and Stories from Three Generations of Southern Cooking*, Willis's passionate homage to her culinary roots.

"Most Southern cookbooks usually feel and taste somewhat provincial, as though their cuisine can only exist below the Mason-Dixon line. Virginia Willis's cuisine is the opposite. Although her food is undeniably Southern, it comes across as international, universal even. Other than Patricia Wells and Marcella Hazan, I cannot think of another cook who has managed to pull this off." —Alton Brown

ChicaGourmets! Hosts Don Newcomb & 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 9/10/08; 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

BLACKBIRD Reserve _____ at \$99 per person, inclusive = \$ _____ enclosed.
9/13/08 _____ Membership/Renewal payment enclosed (\$45)

Name(s) _____

Address _____ Email: _____

City/State _____ Zip _____ Phone # _____



Executive Chef/Partner Paul Kahan (l) has become the nationally recognizable face for a new guard of Chicago chefs. He has an ever-growing list of international accolades for Blackbird, avec, and The Violet Hour. Kahan was honored by his selection as a James Beard nominee for Outstanding Chef in 2007, and winner of James Beard Best Chef of the Midwest in 2004.

Michael Sheerin (r, *Blackbird's* first chef de cuisine) is injecting Paul Kahan's refined, seasonal, modern American dishes with new techniques and flavor combinations, and they're all the better for it. Sheerin spent over three years as a sous chef at WD-50; prior to that, he worked at *Lutece*, *Atlas*, and *Jean-Georges* in New York, and *Everest* in Chicago. Sheerin's dishes have clever, flavorful twists.

CHEFS KAHAN & SHEERIN'S MENU, Y'ALL

Passed hors d'oeuvres
 vidalia onion confit on garlic toast
 tipsy watermelon salad
 special surprise

Vida Organica Sparkling Chardonnay 2007

blackbird classic bouillabaisse: daily selection of fish, shellfish with fennel, potato, saffron, garlic, thyme and grilled bread
Hermanos Lurton Rueda White 2007

mike's fried chicken and grits: swan creek farm fried organic chicken and slow poached egg with puffed grits, huitlacoche, haricots verts and pickled garlic scapes
Zuccardi 'Serie A' Chardonnay/Viognier 2007

braised organic pork belly with grilled spot prawn, boiled peanuts sugar snap peas, cornbread and gumbo consommé
Santa Julia Organica Cabernet Sauvignon 2007

toasted cornbread with nectarines, nasturtium and sweet corn-coconut ice cream

Private dining room not handicap accessible; one flight of stairs.