

ChicaGourmets!

Carlos & Debbie Nieto



429 Temple Ave., Highland Park

Sunday, September 14, 2008

5:30 P.M. WINE AND HORS D'OEUVRES

RECEPTION FOLLOWED BY DINNER

Zagat Top Food Rating 29/30

A "memorable evening" awaits visitors to this 26-year-old North Shore "treasure", a "fine-dining" "temple on Temple Ave" that's ranked No. 1 for Food among Chicagoland restaurants on the strength of its "superb", "very creative" new French fare, which is accompanied by a "fantastic wine list" and served by a "staff that knows when to be friendly and when to be reserved"; the feel is "formal yet extremely comfortable, with cozy booths and soft lighting", making it a "great celebration place"—"if you can afford it"; jackets required for gentlemen. *Zagat Chicago Restaurants 2007/08*

ChicaGourmets! Hosts Jim Price & 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 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

CARLOS'
09/14/08

Reserve _____ at \$109 per person, inclusive = \$ _____ enclosed.
_____ Membership/Renewal payment enclosed (\$45)

Name(s) _____

Address _____ Email: _____

City/State _____ Zip _____ Phone # _____

MENU

Paired with Wines

Ramiro Velasquez, Chef de Cuisine

Adam Grandt, Sous Chef

"Chef's Selection of Passed Hors d'oeuvres"

Vegetable Crudités

Halibut Ceviché with Crispy Tortillas

Wild Cannoli

Crab Cake with Caviar

Zinfandel and Star Anise Poached Pear Stuffed with
Stilton Blue Cheese, Petit Salad, Spiced Walnuts and a

Red Wine-Herb Vinaigrette

Chervil- and Truffle-Crusted Hamachi with Roasted Parsnip
Purée, Caramelized Carrots and Truffle-Thyme Reduction

Cabernet Braised Short Rib with Butter Poached Fingerling
Potato & Roasted Cauliflower Ragout with

Braising Liquid Jus

Symphony of Desserts

Long the finest dining destination north of Evanston, Carlos and Debbie Nieto's elegant and tiny restaurant reigns supreme on the North Shore. Grounded in French and Italian technique, chef Ramiro Velasquez's food is seriously "haute," opulently sauced, and sometimes baroque in its intricate presentations.

—Chicago magazine



Carlos & Debbie Nieto, Hosts

Ramiro Velasquez, Chef de Cuisine

Don Newcomb
September 14, 2008

“Chef’s Selection of Pass Hors D’ Oeuvres”
Vegetable Crudities
Halibut Ceviche with Crispy Tortillas
Wild Mushroom Cannoli
Crab Cake with Caviar
2006 The Spanish Quarter Albariño Spain Chardonnay

Zinfandel and Star Anise Poached Pear Stuffed with Stilton Blue Cheese,
Petit Salad, Spiced Walnuts and a Red Wine-Herb Vinaigrette
2006 Vouvray Remy Pannier Loire Valley

Chervil and Truffle Crusted Hamachi with Roasted Parsnip Puree,
Caramelized Carrots and a Truffle-Thyme Reduction
2006 Hob Nob Vineyards France Pinot Noir

Cabernet Braised Short Rib with Butter Poached Fingerling Potato and
Roasted Cauliflower Ragout with Braising Liquid Jus
2006 Red Guitar Tempranillo-Garnacha Spain

Symphony of Desserts
NV Crémant de Bourgogne Brut Simonnet-Febvre