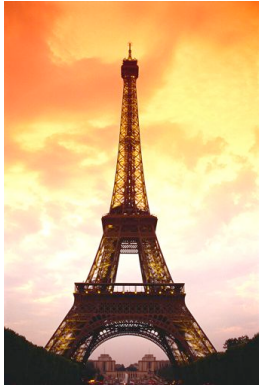


# ChicaGourmets!

## DINNER WITH CHEF PATRICK CHABERT

Held at Berruti's,  
where Chef holds his private parties  
771 South Buffalo Grove Rd, Buffalo Grove, IL  
Free Parking



## FRENCH FALL DINNER

**SATURDAY, OCTOBER 4, 2008**  
**6:30 P.M. RECEPTION**  
**7:00 P.M. DINNER**

Chef Patrick Chabert is a fourth-generation chef. In his native France, he and his father ran a Michelin one-star restaurant. In the US, Chef Patrick worked 16 years at Le Français restaurant with the legendary Chef Jean Banchet, and from 1990-99 under the brilliant Chef Roland Liccioni. Chef Patrick also taught cooking classes at Le Français. Currently he devotes his time and talents to catering and private parties. You can reach Patrick at 847-215-1931 or mobile 312-215-4688.

*ChicaGourmets!* Hosts Jim Price & Don Newcomb

Join *ChicaGourmets!* Membership is \$45 per year per household.

**Please reserve online at [www.ChicaGourmets.org](http://www.ChicaGourmets.org) Discover, Master Card and Visa accepted.**

**Prepaid reservations must be received by 9/30/08; 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](mailto: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**

**CHABERT** Reserve \_\_\_\_\_ at \$89 per person, inclusive = \$ \_\_\_\_\_ enclosed.  
**10/04/08** \_\_\_\_\_ Membership/Renewal payment (\$45) enclosed. See expiration (exp) date on mailing label.

Name(s) \_\_\_\_\_

Address \_\_\_\_\_ Email: \_\_\_\_\_

City/State \_\_\_\_\_ Zip \_\_\_\_\_ Phone # \_\_\_\_\_



"Unsung culinary hero of Chicago" *NorthShore* magazine

## CHEF PATRICK'S MENU

**Passed Appetizers**  
*Cava Brut Segura Vuidas*

**Foie Gras Ravioli with a Port Wine Sauce**  
*Chateau Loupiac 2003*

**Sauteed Halibut with a Chanterelle Cream Sauce**  
*Urban Uco Torrontes 2007*

**Lemongrass Sorbet**

**Slowly Roasted Leg of Lamb Méchoui Style**  
and

**Rack of Lamb Marrocaïne Flavor**  
Cous Cous and Stuffed Zucchini Blossom  
*Cote du Rhone Domaine Brusset 2006*

**Warm Crottin de Chavignol on a Bed of Frisée**

**Assortment of Desserts**  
**Coffee**