

ChicaGourmets! and

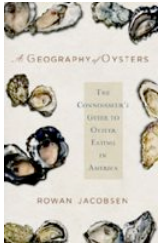
21 E Hubbard  
Chicago



Wednesday, October 15, 2008

6:30 P.M. Wine & Hors d'oeuvres Reception  
and Book Signing, Followed by Dinner

**OYSTER HALL OF FAME DINNER**  
Honoring Inductee Rowan Jacobsen,  
Author of  
*A Geography of Oysters* and *Fruitless Fall*



Rowan Jacobsen writes about food, the environment, and the intersection of the two. His work has appeared in *The Art of Eating*, *The New York Times*, *Saveur*, NPR.org, and elsewhere. He is also the author of *Fruitless Fall: The Collapse of the Honeybee and the Coming Agricultural Crisis*. For *A Geography of Oysters*, he spent a year traveling the country and sampling its oysters. He eats oysters regularly, despite the challenge of living in rural Vermont, and also organizes private oyster tastings.

ChicaGourmets! Hosts Don Newcomb & Jim Price

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 Oct. 11; 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) Web Site: [www.chicagourmets.org](http://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  
10/15/08

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 # \_\_\_\_\_

**EXECUTIVE CHEF ARNIE TELLEZ'S MENU**

**RECEPTION AND BOOK SIGNING**

The 5 Species Oyster Bar

Mignonette Quartet

Shaw's Oyster Biscuits

2007 Nautilus Marlborough Sauvignon Blanc

2004 Huber Von Den Terrassen Riesling, Austria

Perrier Sparkling Water

Fried Virginica Oyster, Sweet Corn Cake,  
Kinnickinnic Farm Greens, and Pomegranate Chili Vinaigrette  
2006 Il Mimo Nebbiolo Rose, Piedmont, Italy

Braised Pacific Halibut à la Normande  
Oysters, Shrimp, Mussels, and Mushrooms  
Seafood Cream Sauce  
2005 Pascal Granger Earl, Juliéna, France

Spiced Poached Pear, Sableuse Cake  
Caramel Ice Cream  
2005 Vina Tabali Muscat Late Harvest Reserva,  
Limari Valley, Chile



Steve LaHaie  
Senior Vice President  
Shaw's Crab House Division



Executive Chef Arnie Tellez  
Shaw's Crab House and  
Vong's Thai Kitchen

Steve is the founder of Shaw's Oyster Hall of Fame. He spearheaded Shaw's oyster program, one of the most innovative in the country, greatly expanding Shaw's selections of oysters.

Arnie has worked for Lettuce Entertain You Enterprises for 15 years. He began at Shaw's Crab House in 1994 as a sous chef. He was on the opening team of Vong and became Executive Chef during its transition to Vong's Thai Kitchen. Two years ago, he took over Executive Chef responsibilities for VTK as well as both Shaw's Crab House locations.