

Grape Harvest and Winemaking at

Sinhá

2018 W. Adams St. (by United Center)

5:30 Reception and grape picking

7:00PM Dinner

Friday, October 17, 2008

Join ChicaGourmets! and DIVAS Sipping for a unique opportunity to harvest grapes and learn how to make wine followed by a Brazilian feast in the lovely setting of Sinhá

Have you ever tried Brazilian food?

Sinhá (Seen-yah) which means “lady of the house” offers you the opportunity to have home base Brazilian cuisine for any occasion right here in Chicago. The food preparation is authentic Brazilian with a touch of international flair.

Born, raised and educated in Brazil, Jorgina Pereira began catering 17 years ago for friends and acquaintances.

Since then, after re-zoning her building, she has opened **Sinha's Home Restaurant** that is only open on Sundays for brunch. Other days of the week, she caters parties at her location and other venues throughout the Chicago area. For her, cooking and planning parties are sources of personal enjoyment and an outlet for artistic expression. Her effort of growing organic herbs and grapes at her backyard is part of her passion to use the freshest ingredients in her kitchen.



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 October 13th - no refunds after that date.

Reservations are secured with receipt of payment on a first-come basis. Events often sell out early!

Contact info: Don Newcomb - Email: donaldnewcomb@comcast.net Tel: 708.383.7543 Web Site: www.chicagourmets.org

For non-internet reservations, mail to: ChicaGourmets! Premier Bank, 1210 Central Ave., Wilmette, IL 60091

Oct 17 Reserve _____ at \$35 per person, inclusive = \$ _____ enclosed.

SINHA _____ Membership/Renewal payment (\$45) enclosed. See expiration (exp) date on mailing label.

Name(s) _____

Address _____ Email: _____

City/State _____ Zip _____ Phone # _____



Fox Valley Winery, Inc.

SINHÁ

Elegant Brazilian Cuisine

Catering and Restaurant

Special Event

(312) 491-8200

BRAZILIAN COCKTAIL

JURUPINGA / GRAPE CAIPIRINHA

Cocktail made with grapes, limes and cachaça (sugarcane liquor from Brazil)

APPETIZERS TO BE PASSED – (Second floor)

1. CODORNA EGGS AND CAVIAR

Codorna eggs and Caviar in a bed of a goat cheese dip

2. RISOLES – MINI EMPANADAS

Half moon shaped pastry filled with heart of palms

PLATTERS:

3. Colorful platters featuring a variety of cheeses and grapes

BUFFET - (First floor)

1. SINHÁ'S TROPICAL SALAD

Pineapple and seedless grapes drizzled with Muscatel wine and mint

2. PICANHA

Special cut of beef, grilled Brazilian style served with Pico De Gallo salsa

3. MUSCATEL CHICKEN

Chicken tenderloin sautéed with Muscatel wine on a bed of fig and pistachio stuffing

4. BOBO DE CAMARÃO

Shrimp smothered in a delicate yucca cream sauce

5. UNBELIEVABLE OKRA

Slivered okra sautéed with mustard seeds

6. BASMATI RICE

Rice blended with aromatic flavors.

7. BRAZILIAN BLACK BEANS

Black beans simmered with secret gravy sprinkled with scallions

SWEETS:

1. BEIJINHO DE COCO/ LITTLE COCONUT KISSES

Grapes rolled in a concoction made with condensed milk and coconut

2. BRIGADEIROS

Raisins marinated in Muscat wine, rolled in chocolate/caramel paste and sprinkled with chocolate.

HOSTS

DIVAS Sipping Wine Club and

Lee Schlesinger & Don Newcomb of ChicaGourmets!