

Châtaigne at the
**Cooking & Hospitality Institute
of Chicago**
361 W. Chestnut St. (at Orleans)
6:30 Reception and book signing
7:00PM Dinner
Tuesday, October 28, 2008

Join ChicaGourmets! for an exclusive dinner and sneak peek into Chicago's Le Cordon Bleu school – CHIC with their Board of Directors and special guests, Carol Haddix and Joan Reardon

The Cooking and Hospitality Institute of Chicago is affiliated with Le Cordon Bleu, a world renowned cooking school, founded in Paris in 1895. We award an Associate of Applied Science Degree as well as the coveted Le Cordon Bleu Diplôme in the fields of Culinary Arts <<http://www.chic.edu/academics.asp>> and Pâtisserie and Baking <<http://www.chic.edu/academics.asp#patisserie>> . Because our Culinary Arts school combines classical French cooking techniques with modern American technology, the hospitality industry eagerly hires our graduates.

<http://www.chic.edu>



Carol Haddix, award-winning author and editor at the Chicago Tribune, Carol will be signing copies of *Chicago Cooks: 25 Years of Chicago Culinary History and Great Recipes from Les Dames d'Escoffier*.



Joan Reardon, a culinary historian, biographer, and author, will be signing copies of *M.F.K. Fisher among the Pots and Pans*



The Cooking and Hospitality
Institute of Chicago
Le Cordon Bleu Program

Antipasti Assorti

- Olive – House-cured Olives
- En Salta Finocchchio e Mele – Fennel and Apple Salad
- Crostini con pomodoro e Provolone – Tomato Crostini with Provolone
- Crostini con funghi e salvia – Mushroom and sage crostini
- Focaccia al Rosmarino – Rosemary focaccia
- Pepperoni sott'olio – Roasted red peppers
- Prosciutto e fichi, Balsamico - Cured ham, fig with Balsamic
- Wine Pairing – mv mionetto "prosecco", Veneto*

Primi

- Orecchiette al sugo di piselli, porri e menta
Orecchiette with pea, leek, and mint sauce
--or--
- Pappardelle con Sugo Chinghiale
House-made pasta ribbons with Wild Boar
- Wine Pairing – 06 tolloy pino grigio, alto adige*

Secondi

- Salmone al forno con patate, caperi, ed arancia
Baked salmon with potatoes, capers and orange zest
--or--
- Involentino di tacchino, frittata spinaci
Turkey Roulade with Frittata and spinach
- Wine Pairing – 03 chianti classico reserve, marchesi antinori*

Dolci

- Torta di Prugne
Plum Cake
- Wine Pairing – 06 branchetto d'acqui, mareno*

ChicaGourmets! Hosts: Lee Schlesinger & 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 October 25th - no refunds after that date.

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

Contact info: Lee Schlesinger - Email: rls@winesellersltd.com Tel: 847.275.3918 Web Site: www.chicagourmets.org

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

10-28 Reserve _____ at \$69 Member, _____ at \$79 non-member inclusive = \$ _____ enclosed.
CHIC _____ Membership/Renewal payment (\$45) enclosed. See expiration (exp) date on mailing label.

Name(s) _____

Address _____ Email: _____

City/State _____ Zip _____ Phone # _____