

Unique at Mexique

# Mexique

1529 West Chicago Ave.

7:00PM Dinner

Tuesday, November 11, 2008

*Join ChicaGourmets! for an exciting evening of fine Mexican/French Fusion Cuisine at Mexique*

'French onion and roasted poblano soup, Gruyere cheese and croutons.' This is how chef/owner Carlos Gaytan puts a Mexican spin on a classic French soup (his kitchen work includes the Union League Club and Bistrot Margot). The onions have a rewarding depth of flavor coupled with a subtle sweetness; but it is the mild lushness of the poblano and the light layer of melted cheese on the two croutons that makes this an onion soup of extraordinary and unique goodness.

The subtitle on the dinner menu reads 'A Revolution of Mexican Gastronomy,' and a quick read of the dinner menu clearly suggests that there is no hyperbole in that pronouncement. Words like 'guajillo' and 'habanero coulis' seem right at home alongside 'shrimp Provencal' and 'tomato-saffron beurre blanc.'

Entrees (among others) include steaks, tilapia, chicken, corvina, salmon and rack of lamb. But it is the manner in which Gaytan flexes his culinary background that makes it interesting. Roasted pork tenderloin is paired with a potato and poblano pepper galette and *salsa alcaparrada*. A dab of ratatouille rounds it all out in fine fashion.

[www.mexiquechicago.com](http://www.mexiquechicago.com)



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

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

Prepaid reservations must be received by November 6th - no refunds after that date.

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

Contact info: Sharon Meyers - Email: [smeyerscomm@aol.com](mailto:smeyerscomm@aol.com) Tel: 847-571-1499 Web Site: [www.chicagourmets.org](http://www.chicagourmets.org)

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

Nov 11 Reserve \_\_\_\_ at \$69 Member, \_\_\_\_ at \$79 non-member inclusive = \$ \_\_\_\_ enclosed.  
Mexique \_\_\_\_ Membership/Renewal payment (\$45) enclosed. See expiration (exp) date on mailing label.

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

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

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

# MEXIQUE

## APPETIZERS

### Trio of Sopes

Escargots & Chimichurri Butter  
Shrimp Provencal & Avocado Mousse  
Sweet Plantains, Mole Xico, Young Coconut

### Mexique Salad

Field Greens, Spicy Apples, Dried Cranberries, Manchego Cheese, Walnuts & Warm Age Balsamic / Chorizo Vinaigrette

## CHOICE OF ENTRÉE:

### Tilapia a la Talla

Pan Seared Guajillo Rub Tilapia, warm Tomato/Garlic Relish  
Mousseline Moniato & Mexique Cole Slaw

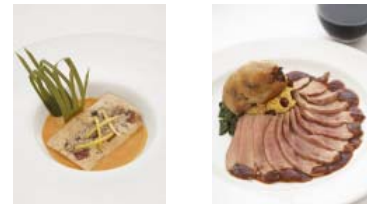
### Puerco Alcaparrado

Roasted Pork Tenderloin, Potato & Poblano Pepper Galette,  
Ratatouille, Caper / Tomatillo Salsa

## DESSERT

Crepe Filled with Chocolate Ganache, Toasted Walnuts  
Ancho Chile-Chocolate Fondue  
& Vanilla Bean Ice Cream

**Wines:** Vida Organica Sparkling Chardonnay 2007,  
Hermanos Lurton Rueda White 2007 & Saint Clair Pinot  
Noir 2006



ChicaGourmets! Hosts: Donna Gotlieb & Janice Gerstein