

Moët toasts Chef Ripert at the Ritz

The Dining Room

Ritz-Carlton Chicago

160 East Pearson Street

6:00PM Reception & book signing

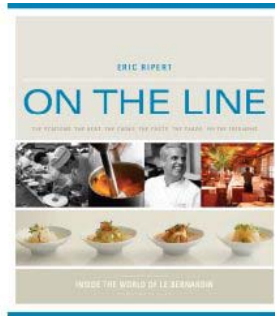
6:30PM Dinner

Thursday, November 13, 2008

Join ChicaGourmets! for an incredible, Champagne-filled evening with star Chef Eric Ripert at the Ritz-Carlton Dining Room

How does a four-star restaurant stay on top for more than two decades? To answer this question, all one has to do is walk through the doors of New York City's celebrated Le Bernardin, which is one of only three restaurants in the city to earn three Michelin stars.

Internationally renowned chef Eric Ripert, with *New York Times* writer Christine Muhlke, offers fans of gourmet dining a unique insider's account with his new book, *On the Line: Inside the World of Le Bernardin* (Artisan; November 2008, hardcover; \$35.00). From the front of the house to the back of the pantry, Ripert takes readers on a detailed tour of the restaurant and shows how culinary magic is created station by station, person by person and plate by plate.



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

Please reserve online at www.ChicaGourmets.org Discover, Master Card and Visa accepted.

Prepaid reservations must be received by November 3rd - 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 Tel: 847-571-1499 Web Site: www.chicagourmets.org

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

Nov 13 Reserve _____ at \$125, inclusive = \$ _____ enclosed.

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

Name(s) _____

Address _____ Email: _____

City/State _____ Zip _____ Phone # _____



THE RITZ-CARLTON

Chicago

A FOUR SEASONS HOTEL



The Ritz-Carlton Chicago (A Four Seasons Hotel) has been named "Best Hotel In The United States" by *Condé Nast Traveler* for a record seventh year – more than any other hotel in the country.

Ritz-Carlton Chicago Executive Chef Mark Payne is a 12-year veteran of Four Seasons Hotel & Resorts. The UK native has trained throughout Europe and the United States and sources the finest local organic products for his seasonal menus.

Reception: Ritz Canapé Selections; Moët White Star

* Crab - Layered Crab, avocado and potatoes spiced with yellow aji pepper sauce
Moët White Star, en magnum

Foie Gras - Salt cured torchon of foie gras, pineapple quince chutney, chamomile honey and sauternes jelly
Moët Nectar Imperial

Monkfish - Whole roast monkfish with chanterelles served with herb macaroni and garlic
Moët Grand Vintage 2003

* Chestnut - Chestnut parfait, biscuit, and tuile with oven roasted bosc pear and candied orange peel
Moët Rosé Imperial

* Recipes from *On the Line*



Waters generously provided by:



ChicaGourmets! Hosts: Sharon Meyers, Ryan Marino & Lee Schlesinger