

ChicaGourmets!

and

Robert Morris College  
Institute of Culinary Arts  
401 South State St., Chicago



**Invite You to Join Us!**

**Saturday, November 15, 2008 at Noon  
Luncheon & Book Signing**

**Guests of Honor  
Andrew Dornenburg and Karen Page**



**The Flavor Bible** is the essential guide to culinary creativity, based on the wisdom of America's most imaginative chefs. **What to Drink with What You Eat** is the most comprehensive guide to matching food and drink ever compiled. The James Beard Award-winning team of Andrew Dornenburg and Karen Page offer practical advice from 70 of America's leading pairing experts.

ChicaGourmets! Hosts Sharon Meyers and Gerry Buster

**Chef  
Jennifer's  
Fall Harvest  
Luncheon  
Menu  
Paired with Wines**



**Hors D'œuvres Reception**

Passed gougères filled with a bleu cheese chiboust, pastrami cured salmon on toast with crème fraîche and capers, and prosciutto cups filled with fall harvest apples

**Luncheon Menu**

Consommé scented with truffle oil and nasturtium flowers served with olive oil toast and red onion jam

Rustic chicken liver paté served with fall root vegetable chips

Bœuf Bourguignon served in roasted baby pumpkins on a bed of sautéed spaetzle  
Individual bosc pear crisps with fresh cinnamon ice cream

Chef Jennifer Bucko Lamplough, MCFE is the Associate Dean and a Chef Instructor for the Robert Morris College Institute of Culinary Arts, located in Chicago, Aurora and Orland Park, Illinois.

She is a newly inducted member of Les Dames d'Escoffier, Chicago Chapter and is a member of the International Association of Culinary Professionals (IACP). She is an active member of the International Foodservice Executives Association (IFSEA) and is a Master Certified Foodservice Executive (MCFE).

Author of two cookbooks for the American Diabetes Association: *Healthy Calendar Diabetic Cooking* and *The Healthy Carb Diabetes Cookbook*.

**Robert Morris College's Institute of Culinary Arts** prepares students to provide professional chef and related cooking services in restaurants and other commercial food venues; the coursework places emphasis on mastery of culinary skills and basic managerial concepts.

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 11/11/08; no refunds after that date.

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

E-mail: Sharon Meyers [smeyerscomms@aol.com](mailto:smeyerscomms@aol.com) Tel: 847-571-1499

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

RMC Reserve \_\_\_\_\_ at \$39 per person, inclusive = \$ \_\_\_\_\_ enclosed.  
11/15/08 \_\_\_\_\_ Membership/Renewal payment (\$45) enclosed. See expiration (exp) date on mailing label.

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

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

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