

May Street Market Presents Sheila Lukins

May Street Market

1132 West Grand Avenue

5:30PM Reception & book signing

6:00PM Dinner, paired with wines

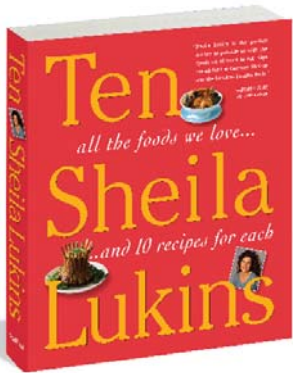
Thursday, November 20, 2008

Join ChicaGourmets! for an exclusive Chicago event with best selling author, Sheila Lukins, along with book signing

As chef, food writer and cooking teacher, Sheila Lukins' bestselling books *Celebrate!*, *The Silver Palate Cookbook*, *The Silver Palate Good Times Cookbook*, *The New Basics Cookbook*, *All Around the World Cookbook* and *U.S.A. Cookbook* have nearly 7 million copies in print. Her most recent book *Ten: All the Foods We Love, 10 Perfect Recipes for Each*, will be showcased at this exclusive dinner event, along with book signing by the author.

About this latest book:

Steak. Burgers. Chocolate. Pasta. Ice cream. Shrimp. The first asparagus of spring, corn and tomatoes from the height of summer. These are the foods people love—passionately, unconditionally. Sheila Lukins identifies 32 of them, from prime rib and other Important Roasts to perfect hors d'oeuvres. Then she obsessively offers the ten very best recipes for each, and *voilà: Ten: All the Foods We Love and Ten Perfect Recipes for Each*, the dazzling be-all and end-all cookbook from one of America's most beloved food writers.



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 November 16th - 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 20 Reserve _____ at \$75 Member, _____ at \$85 non-member inclusive = \$ _____ enclosed.
May St _____ Membership/Renewal payment (\$45) enclosed. See expiration (exp) date on mailing label.

Name(s) _____

Address _____ Email: _____

City/State _____ Zip _____ Phone # _____



Alexander Cheswick, Executive Chef and Owner

A graduate of the Culinary Institute of America, Hyde Park, New York, chef/owner Alex Cheswick has worked in some of Chicago's finest restaurants, including Le Francais and Tru, as well as in Europe, highlighting Residenz of Heinz Winkler, a three Michelin star French Restaurant in Germany. Alex returned to his native Chicago in 2005 to open his own restaurant, May Street Market, and has been noted one of the top new chefs in Chicago by *Chicago Magazine*.

Dinner and paired with wines:

Taffy apple salad, little darling cheese fondue, frisee, bacon truffle dressing

May Street Market

2005- *Reisling Qualitatswein, Kloster*, Pfalz, Germany

Mixed-up Mushroom Barley Soup

Ten by Shiela Lukins

2007- *Sauvignon Blanc, Zolo*, Mendoza, Argentina

Red wine poached beef tenderloin, porcini risotto, and herb salad

May Street Market

2005- *Zinfandel, Trinitas*, Napa, California

-Or-

Smoked Pork Chop, caramelized fennel, and cherry brandy sauce

Ten by Shiela Lukins

2004- *Shiraz, Peter Lehmann*, Barossa, Australia

-Or-

Glazed Salmon Teriyaki on Wasabi mashed potatoes, scallions

Ten by Shiela Lukins

NV - *Chenin Blanc, Ken Foreester*, Petit, South Africa

Chocolate Cake with Burnt Orange Ice Cream

Ten by Shiela Lukins

2006- *Riesling Qualitatswein, Dr. Pauly Noble House*, Mosel-Saar-Ruwer, Germany

ChicaGourmets! Hosts: Sharon Meyers