

ChicaGourmets!

NAHA

500 N Clark, Chicago

FRIDAY, NOVEMBER 21, 2008

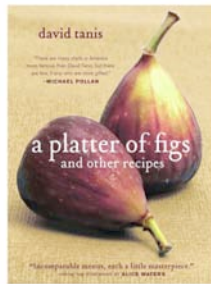
6:30 P.M. WINE AND HORS D'OEUVRES

RECEPTION AND BOOK SIGNING

7:00 P.M. DINNER

Guest of Honor David Tanis

Signing and Talking About *A Platter of Figs*



A Platter of Figs and Other Recipes offers simple dishes for easy entertaining that perfectly illustrate the idea of eating with the seasons. Tanis has been chef at the legendary Chez Panisse for 25 years where he has an elemental, unpretentious finesse with ingredients. Now, he spends half the year there and half the year in Paris.

In this eloquent appeal for good sense and cooking great food, David Tanis serves up twenty-four seasonal menus that are simply conceived and simply served—on platters, family style. His food bursts with invention and flavor.

Tanis might cook in the most famous restaurant in America, but here he is all about keeping meals simple at home. "This is a book to cook from. I absolutely love it." (Madhur Jaffrey)



2008 James Beard Award Winner Chef Carrie Nahabedian

PLATTER OF FIGS DINNER

Wines selected by Michael Nahabedian

TO START

- Pumpkin Soup "Tagine"
- Spiced Olives
- Berber Pizza

FIRST COURSE

- "Green" Cannelloni, Italian Braising Greens, Warm Ricotta Cheese, Crisp Artichokes and Fennel

SECOND COURSE

- Hearts of Romaine, *La Quercia* Prosciutto "Americano" and Shaved *Montelerraina* Cheese with Roasted Peppers, Crisp Capers and Spanish White Anchovy

THIRD COURSE

- Roasted Quail, Grilled Treviso Radicchio and *Anson Mills* Soft Corn Polenta with Parsnips "Epiphany Style"

DESSERT AND COFFEE

- Castagnaccia (Chestnut Flour Cake)
- Bizcochitos (Cookies)

NAHA

*** *Chicago* magazine

Best of the Midwest" GQ

"...the spirits have been smiling on NAHA...dishes sparkle with Mediterranean flavor and flair..."

Esquire Magazine Best New Restaurants 2001

"NAHA is solidly installed on the city's restaurant 'A-List.'"

Gourmet Magazine Guide to American's Best Restaurants 2002

"Chicago's reputation for stellar food has been immeasurably enhanced..."

Conde Nast Traveller

ChicaGourmets! Hosts Sharon Meyers & 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 11/17/08; no refunds after that date.

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

Sharon Meyers E-mail: smeyerscomms@aol.com Tel: 847-571-1499

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

NAHA Reserve _____ at \$79 per member, _____ at \$89 per non-member, inclusive = \$ _____ enclosed.
11/21/08 _____ Membership/Renewal payment enclosed (\$45)

Name(s) _____

Address _____ Email: _____

City/State _____ Zip _____ Phone # _____