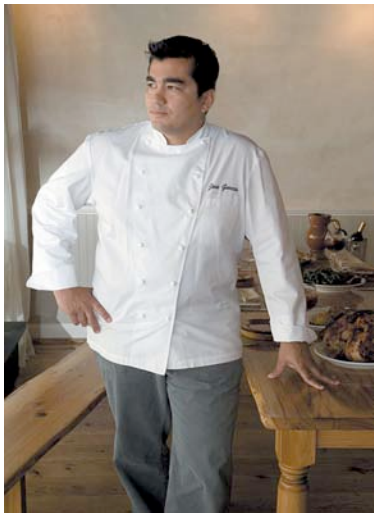


Mercat and ChicaGourmets present
Dinner with Spanish Flair: Catalonia!

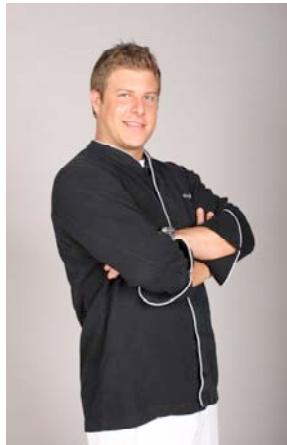
638 S. Michigan Ave., Chicago

Tuesday, December 2, 2008 6:00 PM
Wine and Hors D'oeuvres Reception
Followed by Dinner

Mercat a la Planxa features an extraordinary selection of tapas dishes inspired by the bounty of Barcelona and Catalan-styled cuisine. Mercat houses its own celebrity chef Jose Garces, a champion over Bobby Flay on the Food Network's hit Iron Chef America, who has also recently debuted his first cookbook *Latin Evolution*. Chef Garces' proven fluency with Latin cuisine recently earned him a 2007 nomination for Best Chef Mid-Atlantic from the James Beard Foundation. His trademark dishes honor Latin flavors and traditions while invigorating them with a modern twist.



Executive Chef Jose Garces



Chef de Cuisine Micheal Fiorello

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 28, 2008 - 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

Mercat Reserve _____ at \$110 per person, inclusive = \$_____ enclosed..

12/2/08 _____ Membership/Renewal payment (\$45) enclosed. See expiration (exp) date on mailing label.

Name(s) _____

Address _____ Email: _____

City/State _____ Zip _____ Phone # _____

MERCAT
a la planxa

Entremeses Pasajeros

Pan con Tomate, Escalivada, Padrons,
 Costillas de Ternera Coca
 Christilino- Brut Cava

Primer Curso

Cheese Mixto, Ensalada Verde
 2006 Gran Vinum Nessa- Albarino- Rias
 Baixas

Segundo Curso

Gambas con Garbanzos, Croquetas de
 Jamon, Datiles con Almedras
 2007 El Hada Verdejo/Viura-Rueda

Tercer Curso

A La Planxa

Served with Garlic, Lemon, and Parsley
 Angus Skirt Steak
 Fresh Scallops
 Chorizo Bilbao
 2006 Sere- Garnacha – Montsant

Postre

Croquettas Chocolate
 Ferre- Catusas Castell del Mirall, "Dulce
 Mirall"

*Tonight's dinner will be prepared
 by Chef De Cuisine Michael Fiorello*

ChicaGourmets! Hosts: Sharon Meyers, Ryan Marino