

ChicaGourmets! Holiday Dinner at

Socca

3301 N. Clark St.

6:30 Reception

7:00PM Dinner

Wednesday, December 10, 2008

*Join ChicaGourmets! for our annual holiday dinner
with Chef Roger L. Herring, Executive Chef
at Socca*

With a degree from New York's Culinary Institute of America, Chef Herring's contemporary culinary technique and style are derived from his domestic and international fine dining experience. After taking his apprenticeship at Cape Cod's Chatham Bars Inn, Roger then moved back to Chicago in 1995 to open Green Dolphin Street restaurant as sous chef and in 1998 opened the 312 Restaurant in The Hotel Allegro as executive sous chef. After an aggressive schedule of restaurant openings, Chef Herring then turned his focus to world-renowned Limoges, France. This is where he studied with a student of Joel Robuchons at Amphitryon restaurant for his solid classical French repertoire. Combining his domestic experience with his studies abroad, Chef Herring has created a contemporary American style of cuisine fused by the return to basic techniques in French cooking. After spending time in restaurants it was back to the catering world as executive chef for Taste America. Some of his back stage cooking included Diana Krall, U2, Linkin' Park, Prince, N' Sync, Smash Mouth, Creed, Cypress Hill and the 2003 summer tour for the band Phish. Since April fools day of 2004, Roger has been working at his own French-Italian country restaurant, Socca.

www.soccachicago.com



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 December 6th - no refunds after that date.

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

Contact info: Don Newcomb - Email: rls@winesellersltd.com Tel: 847.275.3918 Web Site: www.chicagourmets.org

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

Dec 10 Reserve _____ at \$69 Member, _____ at \$79 non-member inclusive = \$ _____ enclosed.
Socca _____ Membership/Renewal payment (\$45) enclosed. See expiration (exp) date on mailing label.

Name(s) _____

Address _____ Email: _____

City/State _____ Zip _____ Phone # _____

Socca

*a neighborhood bistro,
French-Italian style.*

Named for a chickpea pancake popular in the south of France, this stylish restaurant features Mediterrean-inspired cuisine. In addition to soccas, menu items include homemade pasta dishes and tender grilled pork.

Reception:

medley of **pizettes** (individual flat breads with an assortment of toppings)

Vida Organica Sparkling Chardonnay 2007

Dinner:

shrimp and scallop **ravioli** in a roasted tomato and fennel broth

Hermanos Lurton Rueda White

braised **pork cheeks** and porcinis on reggiano polenta

Saint Clair Marlborough Pinot Noir

Dessert:

pumpkin **gelato** served with a cinnamon caramel sauce and an almond cookie

Santa Julia Tardio 2006

ChicaGourmets! Hosts: Lee Schlesinger & Gerry Buster