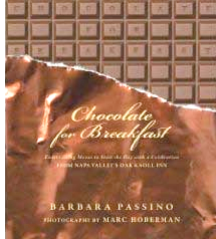


# ChicaGourmets!

FOUR SEASONS HOTEL CHICAGO  
120 East Delaware Place

## Brunch with Barbara

**Guest of Honor Author Barbara Passino**  
Book Available for Purchase and Signing  
**Sunday, May 3, 2009 at 1:00 P.M.**



With over 100 detailed recipes and 250 full-color photographs, this lavishly illustrated cookbook is the ultimate tribute to the world's favorite indulgence. Chocolate connoisseur and chef extraordinaire Barbara Passino is renowned for her sinfully decadent breakfasts, which she serves daily at her luxurious Oak Knoll Inn, situated in the heart of Napa Valley, California.

*Chocolate for Breakfast* is a sumptuous collection of Barbara's passion-filled creations, techniques, philosophies and anecdotes, all presented in easy-to-follow recipes and illustrated with the spectacular photography of renowned photographer Marc Hoberman.

*ChicaGourmets!* Hosts  
Sharon Meyers and Gerry Buster

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 May 1, 2009; no refunds after that date.**

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

E-mail: [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**

**FOUR SEASONS**  
**5/3/09**

Reserve \_\_\_\_\_ at \$94 per person, inclusive = \$ \_\_\_\_\_ enclosed.  
\_\_\_\_\_ Membership/Renewal payment (\$45) enclosed. See expiration (exp) date on mailing label.

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

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

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



Four Seasons Conservatory



Executive Chef Kevin Hickey

### BRUNCH MENU

*Served with Bloody Marys!*

Recently named the top brunch destination in Chicago by the Zagat Chicago Restaurant Guide, Sunday Brunch at Seasons restaurant will take your taste buds on a global culinary journey with selections influenced and infused by the flavors of Asia, France and the Mediterranean. Wake up to strawberry-filled French toast with rhubarb compote and chocolate croissant bread pudding, or enjoy the spicy flavors of spice-steamed snapper on banana leaf with sizzling chili oil. Brunch also includes a seafood station. The Midwest station, for example, offers selections such as Thyme Roasted Atlantic Salmon, Veal Picatta with Wild Mushroom Ragout, Basil Crusted Rack of Lamb, Peppered Sirloin of Beef with Pearl Onion Jus and Dauphinoise Potatoes. There is also an assortment of fresh, seasonal salads. Don't forget to save room for dessert where you'll be tempted by desserts like Coconut Panna Cotta, Chamomile Citron Crème Brulee and our warm, homemade cookies and ice cream station.

We will enjoy extraordinarily creative cuisine at Seasons. Executive Chef Hickey's cooking shows a deep respect for the ingredients, which to him means shopping the world for the highest quality products and celebrating their natural form and essential flavors on the palate.