

ChicaGourmets!



1900 E Higgins Rd, Schaumburg

Caviar Dreams Dinner
Meet and Greet the Collins Girls!

Thursday, June 18, 2009
6 pm Reception 6:45 pm Dinner

This is the newest of the Shaw's restaurants, and is modeled after a 1940's-style warehouse with an Art Deco flair. Located in the Streets of Woodfield, it is the largest of the Lettuce Entertain You restaurants. Shaw's Crab House in Schaumburg serves more than 40 seasonally fresh seafood entrees as well as Prime Steak. Our chef's smooth sauces and fresh vegetable pairings make for unique presentations that bring out the essence of our premium seafood.



Rachel and Carolyn Collins, Owners

Collins Caviar is the *only* processor of hand-made American freshwater caviars. Salmon caviars are *still* made fresh every week (for over 20 years!). They offer a complete line of caviars, including their flavor-infused and smoked caviars, as well as exquisite, low-salt Hackleback Sturgeon, Paddlefish, and American Golden Whitefish.



Arnulfo "Arnie" Tellez
Executive Chef
Shaw's Crab House

After coming to Chicago at the age of 16, Arnie went to work in the restaurant industry and used the talents he inherited from his mother over the last two decades. As a young chef, he was able to work with such masters as Yves Roubaud, Geoff Felsenthal, and Jean-Georges Vongerichten who all helped him develop as a chef and an artist. Arnie believes that the freshest ingredients, a hint of risk, and passion are the perfect combination for any recipe.

Juvenal Reyes, Chef de Cuisine, Shaw's Schaumburg
PASSED HORS D' OEUVRES RECEPTION
Smoked Whitefish Caviar, Crème Fraîche, Blinis

Island Creek Oysters, **Wasabi Tobiko**

Organic Irish Salmon, Brioche, **Gravlax Caviar**

Tuna Tartare, **American Hackleback Sturgeon Caviar**

Riondo Prosecco, Veneto, Italy

DINNER

Bay of Banderas Ceviche, **Caviar Peppar**

Poema Cava, Penedes, Spain

Sautéed Jumbo Shrimp, **Mango Caviar**

Mango and Frisée Salad

Henri Abele Brut, Champagne, France

Seared Pacific Halibut, **Citron Caviar**, Bacon,

Pearl Onions, English Pea Broth, and Pea Tendrils

Schramsberg Brut Rose 2005, Napa, California

Passion Fruit Soufflé, Coconut Sorbet, **Grande Passion Caviar**

Vietti Moscato d' Asti 2007, Italy

ChicaGourmets! Hosts Don Newcomb and Jim Price

Special Thanks to Steve LaHaie

Senior Vice President of Shaw's Crab House Division

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 6/15/09; no refunds after that date.

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

E-mail: DonaldNewcomb@comcast.net Tel: 708-383-7543 Fax: 708-383-4964

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

SHAW'S SCHAUMBURG

JUNE 18, 2009

Reserve ____ at \$89 per person inclusive = \$ ____ enclosed.

____ Membership/Renewal payment (\$45) enclosed. See expiration (exp) date on mailing label.

Name(s) _____

Address _____ Email: _____

City/State _____ Zip _____ Phone # _____