

ChicaGourmets!



In the Washburne Culinary Institute at Kennedy-King College
740 W 63rd St, Chicago 60621

Saturday, August 8, 2009 1:00 PM

Hosts: Barbara Kuck & Gregory Tornatore

In Swahili, the word *Sikia* describes an array of human senses. These include both the physical capacity to hear, smell, and feel, but also the more intangible ability to understand and perceive. The word represents a complex experience, one in which concrete and abstract senses work together to make up total knowledge. *Sikia* combined with the image of the West African *Adinkra* symbol for harmony combined together form the name and logo of Washburne's African-inspired restaurant.

Drawing on the diversity that is Africa, Sikia celebrates the flavors of a continent where the exotic mingles with the familiar. From the memorable tagines of Morocco to the savory stews of the eastern grasslands and the curries of the Swahili coasts, all of our dishes celebrate the variety of African cultures who prize wholesome, economical and thoroughly delicious cuisine.

Lee Jamison Sikia Restaurant's Chef/Instructor. Chef Jamison has over 30 years experience in hotels and private clubs including the Quadrangle Club at University of Chicago, Marriott Hotels and Allerton Hotel in Chicago. He joined the Washburne staff in August 2002 and became the chef/instructor for Sikia Restaurant in 2008. Students work in Sikia during their last semester in the culinary arts degree program.



Reception

- Moroccan Salmon Cakes with Fresh Corn Relish
- Akara (Black Eye Pea Fritters) with Harissa
- Demi Tasse Cups of Senegalise Peanut Soup
- Green Bean Fries with Papaya Catsup
- Piri Piri Shrimp

Lunch Menu

- Family Style combo of Moroccan Broccoli and Cauliflower Salad, Ivory Coast Lentil and Cucumber Salad and African Sweet Potato and Pineapple
- Ambrosia served at each table

Entrees

- Served Family Style with Rolls & Butter:
- Moroccan Salmon Charmoula with Raisin and Cashew Cous Cous
- Kebob Duo: North African Chicken and Grape Kebobs and Lamb Kofta on Jollof Rice
- Berberie Spiced Short Ribs served on Hand-Ground Yellow Grits

Dessert

- South African Malva Pudding with Butterscotch Sauce and Coconut Sorbet

South African Wines & Ethiopian Spiced Iced Tea

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 August 4, 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: 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

Sikia Reserve _____ at \$42.00 per Guest, inclusive = \$ _____ enclosed.
August 8 _____ Membership/Renewal payment (\$45) enclosed. See expiration (exp) date on mailing label.

Name(s) _____

Address _____ Email: _____

City/State _____ Zip _____ Phone # _____