

ChicaGourmets!

Gaylord

FINE INDIAN CUISINE

100 E Walton St  
Chicago, IL 60611

Tuesday, September 15, 2009

6:30 – 7:15 P.M. COCKTAILS & APPETIZERS  
7:15 DINNER

If you are ready to explore the unexpected and experience the difference, there's no better place than Gaylord Fine Indian Cuisine. Blending both the traditional with the innovative guarantees fresh, bold cuisine. Gaylord was established by two renowned Indian restaurant entrepreneurs in Chicago in 1972 and is one of the oldest Indian restaurants in Chicago. Since then, Gaylord Chicago has prided itself with exceptional food and perfection in both service and hospitality.

For this evening, Gaylord has paired the rich, Mougul cuisine of Northern India with the subtle wines of the Western India region, to surely please your palate.



Valet Parking Available

ChicaGourmets! Hosts Jennifer Hill and Gerry Buster

**Bar Service**

Reception: Kingfisher Beer, Sula Chenin Blanc (India)

Dinner: Mist of Sahyadri Chardonnay and Cabernet Sauvignon (India)

Dessert: A Taste of Heaven Organic Dessert Wine (South Africa)

**Passed Appetizers**

*Samosa*

Turnovers filled with potatoes and peas and lightly fried until golden brown

*Kati Kabab*

Skewered rolls of minced spiced chicken stuffed with cream cheese, batter dipped and lightly fried

*Mahi Tikka (Fish)*

Marinated chunks of seasoned swordfish, cooked to perfection in our clay oven

*Bhindi Amchur*

Paper thin okra chips dusted with tamarind powder

**Family Style Dinner**

*Chicken Tikka Masala*

Chicken cooked in our clay oven and simmered with tomato cream sauce with fenugreek

*Lamb Pasanda*

Chunks of tender lamb simmered in a hearty seasoned almond cream sauce

*Tandoori Shrimp*

Jumbo prawns marinated in our chef's special spice mixture and roasted in our clay oven

*Sag Paneer*

Delicately flavored fresh spinach cooked with chunks of sautéed homemade cheese

*Shimla Aloo*

Blend of potatoes, bell pepper & tomato cooked to perfection

*Dal Makhani (lentils)*

Delicately-simmered blend of assorted lentils cooked in butter and cream

*Jeera Rice*

Aromatic basmati rice cooked with cumin seeds, cardamom and cloves

*Nan / Roti / Onion Kulcha*

Silky, unleavened bread

*Raita*

Spiced yogurt with cucumbers and cilantro

**Dessert**

*Orange Kulfi*

Unchurned Indian ice cream flavored with orange and served in fresh orange shell

*Gulab Jamun*

Smooth and silky milk rounds soaked in syrup with touch of rose essence and cardamom

*Indian Tea ("Chai")*

Black tea brewed with milk, cardamom, ginger, cloves and cinnamon

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 9/12/09; no refunds after that date.

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

E-mail: [jennifer\\_hill@ameritech.net](mailto:jennifer_hill@ameritech.net) Tel: 312-510-8767 Fax: 630-539-7156

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

Gaylord Reserve \_\_\_\_\_ at \$69 per Member, \_\_\_\_\_ at \$79 per Nonmember, inclusive = \$ \_\_\_\_\_ enclosed.  
9/15/09 \_\_\_\_\_ Membership/Renewal payment (\$45) enclosed. See expiration (exp) date on mailing label.

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

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

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