

Sinhá, 2018 W. Adams St.
 (by United Center)
 6:00 P.M. Reception
 and Grape Picking
 7:00 P.M. Dinner
Friday, October 2, 2009



Join **Chica Gourmets!** and
Maria C. Hunt, Author of
The Bubbly Bar: Champagne and sparkling
wine cocktails for every occasion

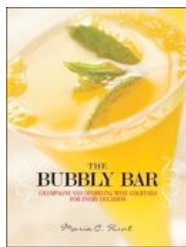
Bubbly Cocktails and a Brazilian Feast!

Sinhá (Seen-yah) which means "lady of the house" offers you the opportunity to have home base Brazilian cuisine for any occasion right here in Chicago. The food preparation is authentic Brazilian with a touch of international flair.

www.sinhaelegantcuisine.com 312.491.8200



Maria C. Hunt



Recently featured in The Washington Post, *The Bubbly Bar* is a gorgeous book filled with classic and original cocktail recipes that mix international bubbly like cava, prosecco and sparkling sake, with spirits, seasonal fruit and homemade infusions. There's also a guide to making your own drink mixers, finding organic and biodynamic bubbly, and scoring the best sparklers in any price range - even under \$15! I was inspired to write the book and launch my site and blog, The Bubbly Girl (<http://www.thebubblygirl.com>), because I thought people should enjoy these fun, effervescent wines more often and not save them for special occasions.

Book available for purchase and signing at the event

Join *Chica Gourmets!* 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 September 30 - 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: donaldnewcomb@comcast.net Tel: 708.383.7543 Web Site: www.chicagourmets.org

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

Oct 2, '09 Reserve _____ at \$69 per person, inclusive = \$ _____ enclosed.
 SINHA _____ Membership/Renewal payment (\$45) enclosed. See expiration (exp) date on mailing label.

Name(s) _____

Address _____ Email: _____

City/State _____ Zip _____ Phone # _____



Jorgina picking grapes in her backyard

Chef Jorgina's Menu

Served with Cocktails
 From Maria's Book

BRAZILIAN COCKTAIL

JURUPINGA / GRAPE CAIPIRINHA

Cocktail made with grapes, limes and cachaça (sugarcane liquor from Brazil)

APPETIZERS TO BE PASSED - (Second floor)

1 CODORNA EGGS AND CAVIAR

Codorna eggs and Caviar in a bed of a goat cheese dip

2. RISOLES - MINI EMPANADAS

Half moon shaped pastry filled with heart of palms

PLATTERS:

3. Colorful platters featuring a variety of cheeses and grapes

BUFFET - (First floor)

1. SINHÁ'S GREEN SALAD

An array of greens mixed with fresh sliced apples and grapes drizzled with a vinegar and honey dressing

2. PICANHA /SPECIAL CUT OF BEEF

Special cut of beef rubbed with rock salt and grilled and served Brazilian style

3. PEPIAN CHICKEN

Chicken tenderloin sautéed a delicious sauce made with toasted pumpkin seeds

4. MOQUECA DE PEIXE COM CAMARÃO

Fresh cod loin and shrimp in a concoction made with coconut milk and dendê oil

5. UNBELIEVABLE OKRA

Slivered okra sautéed with mustard seeds

6. BASMATI RICE

Rice blended with aromatic flavors.

7. BRAZILIAN BLACK BEANS

Black beans simmered with secret gravy and sprinkled with scallions

SWEETS

1. BEIJINHO DE COCO/ LITTLE COCONUT KISSES

Grapes rolled in a concoction made with condensed milk and coconut

2. BRIGADEIROS

Raisins marinated in Muscat wine, rolled in Chocolate/caramel paste and sprinkled with Chocolate.

ChicaGourmets! Hosts Don Newcomb & Sharon Meyers