



**1566 Oak Ave  
Evanston, IL  
Valet Parking**

**October 20 & 22 '09  
6:30 P.M.**



*Chef-owner Jeff Muldrow creates award-winning, authentic, rustic Italian cuisine, lovingly prepared and artfully presented. Two Stars, Chicago magazine*

**Tuesday, October 20**

*Wines of Ferrari Dinner*

*Guest of Honor Frederico Zanuso  
Export Director*



Ferrari was founded in 1902 by Giulio Ferrari. After studying in France, Giulio returned to Trentino convinced that his native region's terrior was ideal for growing chardonnay grapes suitable for the production of world-class sparkling wines. By 1906 the awards had begun to roll in. Ferrari was well on its way to producing what would soon become the most famous sparkling wine in all of Italy.

**Thursday, October 22**

*Furlan Castelcosa Winery Dinner*

*Guest of Honor Marco Furlan, Winemaker*



Marco Furlan found out that he not only likes the variables of the wine-making business. He also loves talking about it, as well as sharing his enthusiasm for and knowledge of home, Friuli - one of Italy's lesser known but emerging regions. Beverly Malen (IMPORTS INC./chicago) says, "Marco started making trips abroad to meet with the winery's importers and distributors. It was on his first trip to Chicago in the fall of 2005 that I propitiously found out that Marco is a White Sox fan! I look forward to introducing him to you."

*ChicaGourmets!* Hosts Don Newcomb & Beverly Malen

Join *ChicaGourmets!* Membership is \$45 per year per household.

**Please reserve online at [www.ChicaGourmets.org](http://www.ChicaGourmets.org) Discover, Master Card and Visa accepted.**

Prepaid reservations must be received no later than 4 days in advance of each event; 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](mailto: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**

Reserve: (10/20 \_\_\_ # @\$59) + (10/22 \_\_\_ # @\$59) Total inclusive \$ \_\_\_\_\_

VA PENSIERO Oct '09 \_\_\_ Membership/Renewal payment (\$45) enclosed. See expiration (exp) date on mailing label.

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

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

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

**Tuesday, October 20**  
**THE WINES OF FERRARI**  
Ferrari Brut  
Ferrari "Perle" 2002  
Botega Vinaia Lagriein 2004  
Ferrari Brut Rosé

**Passed Appetizers**  
Savory Black Pepper Crepes stuffed with Arctic Char vodka crème fraîche, ossetra caviar  
Gratin of Blue-Point Oysters drizzled with lemon-vermouth sauce braised swiss chard  
Chilled Hudson Valley Foie Gras with Housemade Pear-Shallot Jam  
pinot nero-poached anjou pears, baby red romaine

**Individually Served Caramelized Onion-Roasted Garlic Timbale**  
encased in zucchini, prosciutto di parma, sage oil  
Trio of Wild Boar  
Braised Wild Boar Shoulder, Grilled Boar Sausage, Roasted Loin of Wild Boar, pan-browned polenta

**Lemon-Poppy Seed Cake**  
blood orange-caramel sauce & oven-roasted pineapple

**Thursday, October 22**  
**THE WINES OF FURLAN**  
Chardonnay, Furlan 2006  
Tocai, Furlan, Mari Me, *Collio* 2006  
Cabernet Franc, Furlan, *Castelcosa* 2005

**Tray-passed Appetizers**  
Frico del Friuli "Cheese Friuli Style"  
Prosciutto San Daniele  
Potato Tortellini with Prosciutto San Daniele  
Iota Friulana "Vegetable Soup Friuli Style"

**Entree**  
Duck with "Salsa Piccante"  
soft caraway polenta

**Dessert**  
"Strangolapreti" Friuillian Nut Cake  
mascarpone cream