

ChicaGourmets! and



The Cooking and Hospitality Institute of Chicago
Le Cordon Bleu Program

361 W. Chestnut St. (at Orleans)

Invite you to a very special evening featuring interactive cooking and cocktail-making instruction followed by a sumptuous 4-course dinner in the Institute's student-run restaurant, Châtaigne, paired with cocktails by authors Bridget Albert and Mary Barranco

The Cooking and Hospitality Institute of Chicago is affiliated with Le Cordon Bleu, a world-renowned cooking school, founded in Paris in 1895. We award an Associate of Applied Science Degree as well as the coveted Le Cordon Bleu Diplôme in the fields of Culinary Arts and Pâtisserie and Baking. Because our Culinary Arts School combines classical French cooking techniques with modern American technology, the hospitality industry eagerly hires our graduates.

www.chefs.edu



Bridget Albert developed her techniques and talent tending bar at great establishments most notably the \$1.6 billion Las Vegas resort, the Bellagio. She studied under Master Mixologist Tony Abou-Ganim and completed his Cocktail and spirit program, and she is the Chapter Chairman of the United States bartenders Guild Illinois chapter and is the Vice President of the Master Mixologist Accrediation Program. Bridget is the author of "Market Fresh Mixology" and currently serves as Master Mixologist for Southern Wine & Spirits of Illinois.



Mary's introduction to the industry began while working as a server at different Chicago area restaurants as she financed her educational degree. She started her eight year career at Ernest & Julio Gallo Winery as a Key Account Manager and worked her way through the ranks to Division Manager of National Accounts. In 1991 she accepted the position of Director of National Accounts for Trinchero Family Estates. Her love of teaching and commitment to the industry led her in 2002 to accept her current position as Director of Education at Southern Wine and Spirits of Illinois.

Their book, Market-Fresh Cocktails, will be available for purchase

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 October 23, 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: rls@winesellersltd.com Tel: 847.275.3918

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

CHIC Reserve _____ at \$85 per person, inclusive of tax & tip = \$ _____ enclosed.
10/27/09 _____ Membership/Renewal payment (\$45) enclosed. See expiration (exp) date on mailing label.

**NET PROCEEDS WILL BENEFIT THE CAREER EDUCATION SCHOLARSHIP FUND
PROVIDING SCHOLARSHIPS TO CHIC STUDENTS**

Name(s) _____

Address _____ Email: _____

City/State _____ Zip _____ Phone # _____



Tuesday, October 27, 2009

6:00-7:30pm:
Interactive appetizer and cocktail instruction

7:30 – 9:00pm:
Dinner paired with Market-Fresh Cocktails

5 –STATION COOKING & COCKTAIL INSTRUCTION *

Taught by CHIC Instructors/Alumni and Certified Mixologists, 15 minutes at each.

Food stations include:
mini jibaritos, blue cheese stuffed dates, mini pizzas, and truffles

* Each person to receive an apron at the event

DINNER MENU

PAIRED WITH COCKTAILS FROM MARKET-FRESH MIXOLOGY

Pan roasted scallop, ragout of white beans, chorizo, corn and green chili onion roll

Puree of Kabocha squash soup with sweet dumpling

Roasted bison tenderloin * with red wine reduction, wild mushrooms, Midwest late summer corn pudding, glazed root vegetables

Pear hazelnut cream tart with French vanilla cream

* Generously provided by 'The Buffalo Guys'

www.TheBuffaloGuys.com



Hosts: Jeanette Stancato (CHIC) and Lee Schlesinger