

ChicaGourmets!



161 N Jefferson, Chicago

FALL'S BOUNTY DINNER

Tuesday, November 24, 2009

6:30 P.M. WINE RECEPTION AND DINNER



Province is an American restaurant with cuisine inspired by Central and South America and Spain. Located in Chicago's West Loop in a gold-level LEED-certified building, the restaurant incorporates green building materials and equipment, farm-to-table cuisine from Executive Chef Randy Zweiban, and a true blending of old world and new world culinary sensibilities.

As Chef Zweiban tells the Chicago Sun-Times, "I seem to have picked maybe the worst moment in the last 150 years to possibly open a new restaurant." We doubt it. Others in the industry are scrambling to reposition their restaurants to fit this very template; Zweiban's Province is already there. www.restaurant-hospitality.com

ChicaGourmets! Host Don Newcomb

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 11/21/09; no refunds after that date.

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

E-mail: 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

PROVINCE Reserve _____ at \$69 per person, inclusive of tax and tip = \$ _____ enclosed.
11/24/09 _____ Membership/Renewal payment (\$45) enclosed. See expiration (exp) date on mailing label.

Name(s) _____

Address _____ Email: _____

City/State _____ Zip _____ Phone # _____



Chef-Owner Randy Zweiban's Menu

Reception

Smoked Salmon Toasts
Shrimp and Grits Spoons
Seedlings Farms Apple and Candied
Olive Toasts

Marquis de la Tour, Cremant de Loire NV

Course One:

Green Acres Farms Butternut Squash Soup | brussels sprout leaves, toasted pepitas

Casamaro Viura/Verdelho, Rueda Spain 2007

Course Two:

Spice Crusted Farm Raised Cobia | olive smashed potato, smoked crema

Zantho, St. Laurent, Burgenland Australia 2006

Course Three:

Slow Roasted Gunthorp Farms Pork Ropa Vieja | roasted corn cake

Casa Silva, Carmenere, Chile 2007

Course Four:

Spiced Lemon Pound Cake | Seedlings Farms apple compote, frozen lemon yogurt

Gianni Doglia, Moscato D'Asti, Piedmonte, Italy 2008

Executive Chef/Owner Randy Zweiban, who first brought Nuevo Latino cooking to Chicago with Nacional 27, has crafted a dynamic menu that is grounded in American cuisine and influenced by Central and South American and Spanish dishes.

In the summer of 1998, Richard Melman and Lettuce Entertain You Enterprises, Inc. (LEYE) brought Zweiban to Chicago to unveil the city's first Nuevo Latino concept. At the helm of Nacional 27, Zweiban received numerous accolades, including being named "Best New Restaurant" by Chicago magazine. He has been featured in Bon Appétit, Gourmet, Newsweek, Food Arts and USA Today, among other publications.