

ChicaGourmets!
and



5101 N. Clark St.
Chicago, Il. 60640

Tuesday Jan 26, 2010.
Reception is at 6:30 pm.
Dinner at 7:00 pm.

Tapas Las Ramblas is named after Barcelona's most famous pedestrian mall. Owners, Michael and Natalie Moore, have recreated the same vibrancy of the area right here in Chicago. Located in Andersonville, Tapas Las Ramblas is the ideal destination for anyone looking to enjoy a festive dining experience that brings the same spirit of food and fun that Las Ramblas in Barcelona gives its neighbors. The food has Spanish and classic influences with a contemporary twist, using the freshest ingredients that the Midwest has to offer. Chef Roberto Duran, who has been producing tapas in the Chicago area for 20 years, runs the kitchen. The result is Tapas Las Ramblas has its own interpretation of classic Spanish fare infused with familiar local ingredients, creating the perfect food and wine pairings.

www.tapaslasramblas.com

ChicaGourmets! Host: Dale Smith & Jana Amsler

Red & White Sangria Reception

Chicken Brochette

appetizer with cumin and garlic mayonnaise

Salad

Ensalada costa brava

mixed greens, tomatoes, onions, roasted peppers, orange segments with raspberry vinaigrette

Plated main course tapas sampling

Champinones relleno

stuffed mushroom caps with sauteed spinach, garlic, and manchego cheese

Caracoles aioli

escargot baked on seasoned crouton with aioli sauce

Vieiras salteadas salsa azafran

fresh sauteed sea scallops with spinach and tomato saffron cream sauce

Pincho de solomillo

grilled prime beef tenderloin brochette with horseradish cream and caramelized onions

Datiles con tocino

dates baked in bacon with red bell pepper sauce

Tortilla espanola

Spanish omelette with onions and potatoes

Wines:

Mustiguillo Mestizaje; Valencia, Spain
Ercavio Blanco (Airen) – La Mancha, Spain

Served family style on the table

Patatas bravas

fried potatoes with spicy tomato sauce

Dessert course

Plantano al caramelo

sautéed banana with caramel sauce and walnuts

Profiteroles

cream filled pastry with chocolate sauce and a scoop of vanilla bean ice cream

Coffee

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 January 23, 2010; no refunds after that date.

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

E-mail: daleskate@aol.com www.chicagourgourmets.org Tel: 773.989.7989

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

Tapas 1/26/10 Reserve _____ at \$60 per person, _____ at \$70 per Nonmember inclusive = \$ _____ enclosed.
_____ Membership/Renewal payment (\$45) enclosed. See expiration (exp) date on mailing label.

Name(s) _____

Address _____ Email: _____

City/State _____ Zip _____ Phone # _____