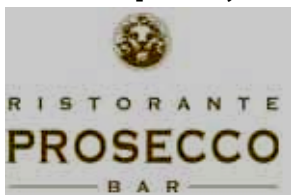


ChicaGourmets! and imports, inc—chicago



710 N Wells, Chicago

"One Of Chicago's Best New Restaurants By Far"
Restaurant Weekly

**WINE DINNER AT 7 P.M.
Monday, February 1, 2010**



Guest of Honor Riccardo Ricci Curbastro
Franciacorta Wines

The Ricci Curbastro family has centuries of solid farming tradition behind them that culminated in the last decades with the exacting production of the sparkling wines for which Franciacorta is famous. With Riccardo at its head, as agronomist and winemaker, the winery has maintained rigid standards with regard to low impact farming and production found both in the vineyards and the cellar. There is also a continuing effort toward "green" production that was started a long time before the current fashion.

For the past 12 years Riccardo has been President of the Federation of DOC's of Italy, where he has devoted his tenure to creating a data base that will ultimately allow consumers to find the real origin not only of the wine they are drinking but the vineyard the grapes came from. I know you will enjoy meeting Riccardo, tasting his beautiful wines, and asking him all your questions about Franciacorta and as well as the regulation of Italian wine production.

ChicaGourmets! Hosts Beverly Malen and 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 1/28/10; 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

PROSECCO Reserve _____ at \$95 per person, inclusive = \$ _____ enclosed.
2/1/10 _____ Membership/Renewal payment (\$45) enclosed. See expiration (exp) date on mailing label.

Name(s) _____

Address _____ Email: _____

City/State _____ Zip _____ Phone # _____



EXECUTIVE CHEF MARK SPARACINO'S MENU

"Few are the places that actually hit the Italian haute cuisine mark. But, at River North's Prosecco, Chef Mark Sparacino combines gourmet talent with the heart and soul of a first class *nonna* to create a rare culinary gem." CENTERSTAGE Chicago

Sous Chef, Bill Coghlan
Kathryn Sullivan-Alvera, Managing Partner
Wine Director, Christian Fox Hood

Amuse

Belgian endive, gorgonzola, marscapone,
toasted walnut, honey drizzle
Sebino Bianco 2008

Fresh leek, potato soup, taleggio crostino
Franciacorta, Saten Brut

Risotto Milanese, Grana Padano
*Terre di Franciacorta Rosso,
Vigna Santella del Grom 2004*

Sangiovese-braised Osso Bucco,
baby carrot, celery, cipollini onion
Sangiovese, Col Mora, Colli di Faenza 2003

Panettone bread pudding, fior di late gelato,
strawberry, blood orange honey
Franciacorta, Rose Extra Brut