

ChicaGourmets! and



Tuesday February 9, 2010.
Reception is at 6:30 pm.
Dinner at 7:00 pm.

ChicaGourmets! is proud to present a sustainable seafood dinner prepared by Chef Mark Grosz of Oceanique in Evanston. Oceanique has been ranked as the number one seafood restaurant in the Chicago metropolitan area by the Zagat Guide since 1993. Chef Mark's credentials include tutelage at Le Francais in Wheeling under the renowned Jean Banchet, training in France and Hong Kong, and head Chef at a variety of local restaurants before opening Oceanique in 1989.

Sustainable Seafood is a term that refers to fish that have abundant populations and are caught or farmed in an environmentally-friendly manner. Eating sustainable seafood is one of the easiest and most delicious choices people can make to protect the health of our waters worldwide. Chef Mark and his team at Oceanique have partnered with experts from Shedd Aquarium to create a seafood meal - with a local twist - that is both good for you, and for our planet. See Shedd's website at www.sheddaquarium.org/rightbite to learn more.

Chef Mark, with his wife Renee as General Manager and son Philip as Wine Director, offer diners some of the most creative dishes prepared in the French tradition with a modern twist. Come join us at their charming 1920's Spanish-style building to experience how to support an eco-friendly, sustainable and award-winning cuisine with one of Chicago's top chefs.

www.oceanique.com



Tarte Flambé Canapes

2008 Mont Gras Sauvignon Blanc - Chile

Ceviche of Wild Salmon

Ginger Lime & Seaweed

2008 Mont Gras Sauvignon Blanc - Chile

Roasted Maryland Oysters

Saffron, White Asparagus & Sea Beans

2008 King Estate Pinot Gris

Mango-Lime Sorbet

Trap Net Lake Whitefish

Beet Greens, Chanterelles & Lemon Grass

2007 Muga - Viura - Rioja

Warm Pear Puff Pastry Tarte w/Caramel Ice Cream

2007 Haute Sarthis Semillon - Montravel

ChicaGourmets! Hosts: Dale Smith & Kassia Perpich

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 February 6, 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.chicagourmets.org Tel: 773.989.7989

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

Oceanique 2/9/10 Reserve ____ at \$85 per person, ____ at \$95 per Nonmember inclusive = \$ ____ enclosed. ____ Membership/Renewal payment (\$45) enclosed. See expiration (exp) date on mailing label.

Name(s) _____

Address _____ Email: _____

City/State _____ Zip _____ Phone # _____