

ChicaGourmets!



2556 W Fullerton, Chicago

A Dream Come True Dinner

Tuesday, February 23, 2010 at 6 P.M.

Living out his passion for cooking gourmet food, and having worked in some of Chicago's finest kitchens, Chef Omar Rodriguez dreamed about one day having his own restaurant. He and his wife, Ryvkah Goodman-Rodriguez, turned that dream into a reality in early 2001 when they opened Think Restaurant, which operated successfully for nine years, but closed its doors at the end of August, 2009, choosing not to renew their lease. Omar and Ryvkah never stopped dreaming, and found a better, larger 130-seat space, where the ambiance met the refined sophistication of their eclectic new American menu. The (k)new menu showcases Chef Omar's amazing talents and techniques in eclectic American fare.

The 130-seat dining room, designed by Rodriguez's wife Ryvkah Goodman-Rodriguez, is modern and comfortable, with a blue and silver palette, white tablecloths, candles and high, exposed-beam ceilings.

ChicaGourmets! Hosts Don Newcomb & Jana Amsler

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 2/20/10; 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

(k)new Reserve _____ at \$65 per Member, _____ at \$75 per Nonmember, inclusive = \$ _____ enclosed.
2/23/10 _____ Membership/Renewal payment (\$45) enclosed. See expiration (exp) date on mailing label.

Name(s) _____

Address _____ Email: _____

City/State _____ Zip _____ Phone # _____



Chef Omar's Menu, Served with Wine

APPETIZERS: CHOICE OF ONE

Portabella mushroom, walnut pesto, tomato, basil, fresh mozzarella, shaved parmesan

Diver scallops, Brussels sprouts, applewood-smoked bacon. pineapple beurre blanc

SOUP OR SALAD

Lump crabmeat fresh corn chowder, mini-lump crab cake garnish

Frisée greens, sugar-sweetened almonds, black currants, Manchego cheese, 12-year aged balsamic vinaigrette.

ENTREES: CHOICE OF ONE

Chicken breast, cognac butter emulsion, horseradish-beet mashed potato, seasonal vegetables

Cavatappi pasta, lobster, shrimp, teardrop tomato, fresh tarragon, mint, basil, garlic, mascarpone cheese, extra virgin olive oil

Prime *sous vide* boneless short ribs, red wine cranberry demi, roasted red pepper-stuffed gnocchi, *haricot verts*

DESSERTS: CHOICE OF ONE

Sorbetto and gelato flight
(Fresh mango, Maytag bleu cheese, and seasonal surprise)

Spiced dark chocolate brownie cupcake, cinnamon gelato, banana rum reduction

We use organic, free range and prime products.