

ChicaGourmets!

Parrot Cage

At the South Shore Cultural Center
7059 S South Shore Drive, Chicago

12 Noon Reception 12:30 PM Luncheon
Saturday, March 20, 2010

The Parrot Cage provides Chicago's south side with a true gourmet restaurant featuring a variety of culinary delights at affordable prices.

First Day of Spring Luncheon

with the staff and students of Washburne Culinary Institute at the Parrot Cage Restaurant at the Historical South Shore Cultural Center

Washburne Culinary Institute is one of the best and oldest cooking schools in the country dating back to 1937. Our host—Chef William Reynolds, appointed Provost in 2000, will be speaking and sharing his thoughts about Washburne with all of us as we also enjoy unique and unparalleled views of Lake Michigan that are unmatched by any restaurant in the city. Prior to Washburne, Reynolds had served for 25 years as Chef Instructor, Director of Continuing Education, and Associate Vice-President of The Culinary Institute of America (CIA). In his capacity running the CIA's Continuing Education Division, Reynolds found the site and managed the CIA's Greystone facility in Napa Valley, California.

The ambiance of the Parrot Cage Restaurant is reminiscent of the grandeur that was once the South Shore Country Club and now the South Shore Cultural Center. During its heyday, the club had a restaurant called the *Bird Cage*. The décor and setting of the restaurant honors the history and architecture of the building. The table centerpieces and the original lighted glass panel are from the famous *Le Perroquet Restaurant* on Walton Street in downtown Chicago.

ChicaGourmets! Host Don Newcomb



Provost William Reynolds

The Parrot Cage was nominated for a *Restaurant & Institutions* magazine prestigious Ivy Award. Experience first hand what the accolades are all about!

Luncheon Menu

Hors d'Oeuvres

Fava Bean Fritters with Lemon Yogurt Sauce
New Potatoes stuffed with Creme Fraiche
and Smoked Salmon
Artichoke Tartlets
Santa Margherita Nino Brut Prosecco

Appetizer Trio

Fresh Morel Cappuccino
Fresh Pea Sprout Salad
Asparagus and Goat Cheese Flan
Kim Crawford Sauvignon Blanc 2009

Entree

Lamb Two Ways:
Braised Shank with Orzo, Spring Peas,
Fiddleheads and Mint
Roasted Rack with Dijon Mustard and Herb Crust
Mark West Pinot Noir 2008

Dessert

Rhubarb Galette with Maple Cream

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 March 17, 2010 - no refunds after that date.

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

Contact info: Don Newcomb DonaldNewcomb@comcast.net Tel: 708.383.7543 Web Site: www.chicagourmets.org

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

PARROT CAGE Reserve _____ at \$34 per person, inclusive of tax and tip = \$ _____ enclosed.
3/20/10 _____ Membership/Renewal payment (\$45) enclosed. See expiration (exp) date on mailing label.

Name(s) _____

Address _____ Email: _____

City/State _____ Zip _____ Phone # _____