

ChicaGourmets!
Nacional 27
 325 West Huron, Chicago
 and



**Wine Dinner
 with Guest Chef
 Ruth Van Waerebeek**

**Tuesday, April 27, 2010
 6:00 P.M.**

Ruth Van Waerebeek is an adventurous traveler, international chef and cookbook author from Belgium, where she learned to cook at the side of her mother, grandmother and her great-grandmother. This wealth of home cooking knowledge would eventually lead Ruth on a marvelous journey around the world. With the wealth of knowledge acquired regarding America's cuisine and traditions on her trips, Ruth quickly became familiar with the new trend called the "New Latin Cuisine" that was born in United States. She began to use traditional French cooking techniques together with products from America, paving the way for the birth of unusual and exotic tastes.

Eventually, Ruth would bring this new trend with her when she came to Chile. She first settled in Melipilla, a small town in Chile's Central Valley, where she promptly started a small restaurant with Chilean friends. Her passion over the munificence of nature would then grow to new limits, where she discovered the extent to which the vitality of Chilean wines complemented the flavors issuing from her kitchen. "I found the perfect match for these flavors: the vibrant Concha y Toro wines possess a natural affinity with these new foods. What we have before us is the successful marriage of the products of this new land". Since 2000, she is Concha y Toro's official chef and culinary advisor for the Company's large events abroad and in Chile.

Ruth is the author of *Everybody Eats Well in Belgium* cookbook (Workman, 1996) and *The Chilean Kitchen* (HPBooks, 1999). She has written articles in *Food & Wine* magazine and is a regular culinary contributor to the Chilean magazine *Paula*.

WINE DINNER MENU

Salmon Tiradito

A "tiradito" is a variation of the ceviche, a popular and wonderful way of preparing fish and seafood in Chile. Undeniable that we see a strong Peruvian influence here (let's not forget that the Northern part of Chile belonged to Peru before "La Guerra del Pacifico - the Pacific war - decided otherwise)

Casillero del Diablo Sauvignon Blanc

Chupe de Jaiva

A smooth, creamy pie loaded with lump crabmeat pieces and Creole vegetables, paprika peppers, tomato, corn, chili pepper and coriander. This dish is the perfect example of the encounter between the French influence in Chile's gastronomy and winemaking on the one hand and the indigenous culinary input, based on a variety of vegetables, herbs and spices, such as corn, capsicums, coriander, chili peppers, tomato etc. Heritage that both South and North America share!

Marques de Casa Concha Chardonnay

Parrillada of Beef Tenderloin

With three pimiento marinade, Parmesan shavings, bitter greens and whipped potatoes with truffle essence

Marques de Casa Concha Cabernet

Roquefort Cheesecake

with toasted walnuts on rye bread and mixed greens with walnut oil vinaigrette

Concha y Toro Late Harvest Sauvignon Blanc

Poached Pear

in Late Harvest syrup, vanilla ice cream and warm sabayon of late harvest sauvignon blanc

Concha y Toro Late Harvest Sauvignon Blanc

Coffee or Tea

Special Thanks to Kate Morgan-Corcoran & Jason Sharko

ChicaGourmets! Hosts Don Newcomb & Jim Price

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 4/23/10; 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

**NACIONAL 27
 4/27/10**

Reserve _____ at \$79 per person, inclusive of tax and tip = \$ _____ enclosed.
 _____ Membership/Renewal payment (\$45) enclosed. See expiration (exp) date on mailing label.

Name(s) _____

Address _____ Email: _____

City/State _____ Zip _____ Phone # _____