

# ChicaGourmets!

## Gaylord

FINE INDIAN CUISINE

100 E Walton St  
Chicago, IL 60611  
(312) 664-1700

Sunday, May 16, 2010

5:00 – 5:45 P.M. COCKTAILS & APPETIZERS  
5:45 DINNER

A blend of traditional and innovative awaits you at Gaylord Fine Indian Cuisine. You will experience the finest food, which perfectly combines the ancient traditions and authentic flavors of India, fused exotically with a unique ethnic edge in a casually sophisticated ambiance. All served to you with a style of service rooted in the finest eastern traditions. Since 1972, Gaylord Chicago has prided itself with exceptional food and perfection in both service and hospitality.

For this evening, Gaylord has paired the rich, Mughal cuisine of Northern India and traditional “street fare” items of Mumbai with the subtle wines of the Western India region, to surely please your palate.



ChicaGourmets! Hosts Jennifer Hill and Gerry Buster

Join ChicaGourmets! Membership is \$45 per year per household.

**Please reserve online at [www.ChicaGourmets.org](http://www.ChicaGourmets.org) Discover, MasterCard and Visa accepted.**

**Prepaid reservations must be received by 5/13/10; no refunds after that date.**

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

E-mail: [jennifer\\_hill@ameritech.net](mailto:jennifer_hill@ameritech.net) Tel: 312-510-8767 Fax: 630-539-7156

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

Gaylord Reserve \_\_\_\_\_ at \$69 per Member, \_\_\_\_\_ at \$79 per Nonmember, inclusive = \$ \_\_\_\_\_ enclosed.  
5/16/10 \_\_\_\_\_ Membership/Renewal payment (\$45) enclosed. See expiration (exp) date on mailing label.

Name(s) \_\_\_\_\_

Address \_\_\_\_\_ Email: \_\_\_\_\_

City/State \_\_\_\_\_ Zip \_\_\_\_\_ Phone # \_\_\_\_\_

### Bar Service

Reception: Kingfisher Beer, Sula Chenin Blanc (India)

Dinner: Stellar Organics Chardonnay Reserve & Mist of Sahyadri Cabernet Sauvignon (India)

Dessert: A Taste of Heaven Organic Dessert Wine (South Africa)

### Passed Appetizers

*Sev Batata Poori*

Chick peas and potatoes stuffed in wheat shells with sweet & sour sauce and chick pea vermicelli on top – served with a mint and coriander flavored water

*Malai Kabab*

Chicken breast marinated in a spiced cream cheese mixture and cooked

*Tandoori Shrimp*

Jumbo prawns marinated overnight in a delicately seasoned mixture

*Paneer Tikka Special*

Chunks of tandoori paneer (homemade cheese) pan-fried in spiced gravy

### Family Style Dinner

*Chicken Makhani*

Boneless pieces of tandoori chicken, cooked in butter, seasonings and fresh tomato gravy

*Lamb Rogan Josh*

Tender chunks of lamb, delicately cooked in a tomato-onion seasoned gravy

*Fish Curry*

A delight for seafood lovers! Tender cubes of tandoori roasted fish tikka simmered in a seasoned tomato gravy

*Sag Paneer*

Delicately flavored fresh spinach cooked with chunks of sautéed homemade cheese

*Bengan Bhartha*

Tender mashed eggplant blended with sautéed onion, and tomatoes

*Yellow Dal*

Thick lentil soup made of yellow chick peas sautéed with spices

*Jeera Rice*

Aromatic basmati rice cooked with cumin seeds, cardamom and cloves

*Nan/Roti/Onion Kulcha*

Silky, unleavened bread

*Raita*

Spiced yogurt with cucumbers and cilantro

### Dessert

*Orange Kulfi*

Unchurned Indian ice cream flavored with orange and served in fresh orange shell

*Gulab Jamun*

Smooth and silky milk rounds soaked in syrup with touch of rose essence and cardamom

*Indian Tea (“Chai”)*

Black tea brewed with milk, cardamom, ginger, cloves and cinnamon

*Plus additional surprises from the kitchen!*