

ChicaGourmets!
presents
A Foie Gras Celebration

546 North Wells Street,
Chicago, IL 60610
(312) 467-0546

www.cyranosbistrot.com

Sunday, June 13, 2010
5:30 Cocktail Reception
6:00 Dinner

Chicago has been known for many eclectic subjects, and now, Foie Gras. Chef Didier Durand is not one to let a food ban fall on deaf ears. When the Chicago City Council banned the sale of Foie Gras in 2006, Chef Didier's blood pressure went through the roof. Chef Didier became the spokesperson on behalf of the Illinois Restaurant Association, their constituents, members, and Chefs across the city.

His mother, Renée had patiently taught Didier how to produce Foie Gras back in the Bergerac region of France. When he visited large farms like Rougié in France and Hudson Valley Farm in New York, he was pleased with the comfort of the ducks based on his expert knowledge. The Ban was not well-grounded in legitimate information and it was a battle to restore Foie Gras to the menus of Chicago.

After numerous meetings with Aldermen to explain the reality of lost revenue to all involved and two years of personal battle, a lawsuit against the city, numerous fundraisers and a silly idea of serving Foie Gras for free, the Ban was lifted on June 11, 2008.

As a result, June 11th is Foie Gras Day in Chicago and every year Chefs around the city serve the delicacy at half-price for a week. On June 11, 2010 Chef Didier is unveiling the first Foie Gras Museum on site at Cyrano's dedicated to the educational story of making Foie Gras.

Chef Didier is the recipient of numerous awards including The Tribune Good Eating Award 2010 for Culinary Wisdom.



Le Menu

Foie Gras Martini with Grey Goose Vodka, Pickled Olives with Cured Foie Gras & Crispy Skin Rim
Served with Duck Fat Cooked Pommes Frites

SOUP Course

Warm Foie Gras Soup, Delicate Oyster garnish
Cotes du Ventoux, Marquis de Sade, 2007

APPETIZER Froid

Chilled Foie Gras Terrine 3 Flavors
Artichoke, Porcini & Apricots, Figs Preserve & Country Toast
Alsace Gewurtztraminer Bollengerg, 2006

APPETIZER Chaud

Sauteed Sea Scallops and Braised Spring Lamb Short Ribs,
Hot Foie Gras & Cassis Jus
Marsannay Rose, Domaine St Martin, 2007

PLAT de RESISTANCE

Roasted Large Quail Spring Vegetables Chestnut French
Toast, Beaujolais-Rossini Sauce
Chicago Originals Own Label, Cotes de Marmandais 2006

DESSERT

Truffled Creme Brulee & our Famous Rosemary Ice Cream

Coffee & Tea Service

Chicagourmets Host: Dale Smith

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 5/10/10; no refunds after that date.

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

E-mail: Dale Smith daleskate@aol.com Tel: 773-989-7989

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

Cyrano's Reserve _____ at \$75 per Member, _____ at \$85 per Non-Member, 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 # _____