



ChicaGourmets! and
LE CORDON BLEU
 COLLEGE OF CULINARY ARTS

CHICAGO

at Châtaine

361 W. Chestnut St. (at Orleans)

Present:

Tour de France

A gastronomic and enological journey through regional France

Tuesday, July 27, 2010

6:00-8:30pm

Join us for a culinary journey through the cuisine and wines of regional France. There will be 4 Le Cordon Bleu chef attended dinner stations representing the NE, SE, SW and NW of France paired with wines from the respective regions. We will finish our journey in Paris for a Parisian dessert station.

With the assistance of students, each chef instructor will provide insight into the ingredients and techniques unique to each region, complete with menu cards to help recreate the dishes at home. Additionally, Southern Wine & Spirits sommeliers will be at each station to speak about the wines.

Le Cordon Bleu College of Culinary Arts Chicago

Drawing upon over a 100 year heritage of culinary excellence; **Le Cordon Bleu** represents classic culinary techniques with modern innovations and the latest in global cuisine. [Le Cordon Bleu](http://www.cordonbleu.com) Schools North America provides a creative and supportive community where passionate individuals can immerse themselves in the culinary world. Here, students work alongside caring, experienced chef instructors and are taught the skills necessary to pursue a professional career in the culinary/hospitality industry.

www.chefs.edu

Hosts: Jeanette Stancato (Le Cordon Bleu) and Lee Schlesinger

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 July 23, 2010; no refunds after that date.

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

E-mail: rls@winesellersltd.com Tel: 847.275.3918

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

Le Cordon Bleu Reserve _____ at \$65 per person, inclusive of tax & tip = \$ _____ enclosed.
 7/27/10

NET PROCEEDS WILL BENEFIT THE CAREER EDUCATION SCHOLARSHIP FUND
 PROVIDING SCHOLARSHIPS TO LE CORDON BLEU STUDENTS

Name(s) _____

Address _____ Email: _____

City/State _____ Zip _____ Phone # _____

5 STATIONS:

Prepared by Chef Instructors
 PAIRED WITH REGIONAL WINES SELECTED AND
 GENEROUSLY DONATED BY SOUTHERN WINE & SPIRIT'S IN-
 HOUSE MASTER SOMMELIER, SARAFIN ALVARADO

Le Nord-Est

Terrine de faisan avec moutarde au champagne et
 salade mixte aux lardons
 Quiche Lorraine au comté
 Coq au Vin
 Gratin Dauphinois

Le Sud-Est

Foie gras au torchon
 Moules à la Provençale
 Pissaladière
 Salade niçoise

Le Sud-Ouest

Confit de canard avec salade frisée à la vinaigrette
 aux échalotes rôties
 Fromage de chèvre avec cèpes et tarte aux poireaux
 Gigot d'agneau Brayaude rôti avec pommes de terre
 et oignons

Le Nord-Ouest

Salade Bretonne
 Flétan poché avec remoulade de céleri

Pâtisseries Françaises

Nougat, macarons, crêpes Suzette, profiteroles,
 truffes assorties et bonbons, tartelettes aux fruits de
 saison

