

ChicaGourmets!



The Southern
1840 W North Ave, Chicago



Tuesday, February 21, 2012 at 6 P.M.
ON THE COVERED ROOFTOP DEC

Executive **Chef Cary Taylor** satisfies with a menu that raises the bar on bar food. Influenced by his southern background, **Taylor** uses ingredients from local farmers and sustainable sources for dishes like fried green tomatoes, Johnny cakes with chow chow and Charleston-style crab cakes. For bigger appetites, expect to find soul-satisfying braised pork shank and grilled shrimp with grits.



CHEF CARY TAYLOR'S MENU

Two drinks are included

"The Big Pig"

A Whole Roasted Pig, Herb Rubbed Will Be Sliced Table Side By One of The Chefs.

Served with Collard Greens, Mashed Potatoes, Cornbread, House Pickles and Hot Pepper Vinegar.

The pig is salted and herb rubbed then roasted in a roasting box for 4-6 hours with wood and wood charcoal which creates heat to slow cook the pig.

Include are 2 drinks from the premium well package: Skyy Vodka, Bacardi Superior, Jim Beam Bourbon, Beefeater Gin, Sauza Blue Tequila (cocktails, no shots, no doubles) Beer- Lone Star, Miller Lt., Miller Hi-Life, Tecate, Coors Lt, and a house red and white wine

Seasonal Dessert

ChicaGourmets! Host Todor Krecu

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 February 15, 2012; 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@att.net Tel: 708-383-7543

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

The Southern Reserve at \$58 per Member, and at \$68 per Nonmember, inclusive = \$ _____ enclosed.
2/21/2012 _____ Membership/Renewal payment (\$45) enclosed. See expiration (exp) date on mailing label.

Name(s) _____

Address _____ Email: _____

City/State _____ Zip _____ Phone # _____