

Chicago *Gourmets!*



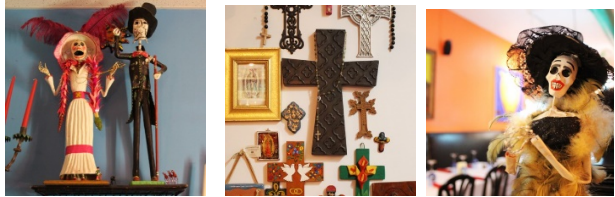
3018 North Cicero Avenue
773-282-4119

Thursday, October 18 – 6:30 pm

Hosts: Judith Hirsch and Ann Burnstine

Sol de Mexico is on the west side of town and the inside is nicely decorated with Aztec masks and nice canvas art. Clementina Flores is the lead chef for Sol de Mexico and also works as a chef consultant. She has received numerous awards and recognition from prestigious institutions, colleagues and the press alike. Clementina continues to have a burning passion for what she does. She is an alchemist of the kitchen who preserves old customs, yet stays on the cutting edge of the culinary arts. In the kitchen she is adventurous and innovative, preparing extraordinary food that departs from the ordinary Tex-Mex mainstream, to wonderful works of Mexican cuisine.

At Sol de Mexico she strives to deliver the authentic taste of Mexican gastronomy every time you come in, which is why she only uses fresh ingredients and every meal is cooked to order. So you can be sure that she will always serve food that reflects her love, respect and passion for Mexico's Cuisine and Culture.



Chef Clementina Flores

Mexicos Cuisine & Culture!

Appetizers

Chips and Salsa
One Margarita per person

First Course

Sopa "Morfeo" Azteca
Dark broth flavored with chile pasilla, garnished with chicken breast, avocado, sour cream, cheese and crispy tortilla chips

Second Course

Choice of:

Carne Asada a La Parrilla
Charcoal-grilled, butterflied, red-chile marinated Coleman natural rib eye, served with fried plantains, sour cream, black beans cheese, guacamole and rustic molcajete salsa (Oaxaca favorite)

OR

Camarones En Salsa Poblana
Pink shrimp in a garden chilaca cream sauce, and served with Mexican white rice and green beans

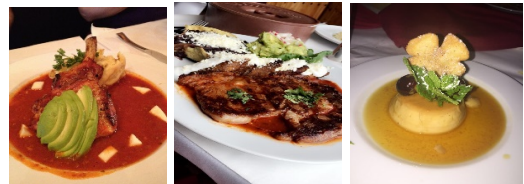
Dessert

Coffee Flan

Wines

Hess "Shirtail Ranches" Chardonnay from Monterey County, California

Bodegas Amalaya Malbec from Salta, Argentina



Join Chicago *Gourmets!* Membership is \$45 per year per household.

Please reserve online at www.ChicagoGourmets.org Discover, MasterCard & Visa accepted.

Prepaid reservations must be received by December 3, 2017; no refunds after that date.

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

E-mail: judyh514@gmail.com Tel: 847-867-3503

**For non-internet reservations, mail check to:
Chicago Gourmets, ATTN: Treasurer, P.O. Box 4152, Oak Park, IL 60303**

Sol De Mexico Reserve _____ at \$93.00 per member, _____ at \$103.00 per non-member, inclusive = \$ _____ enclosed.
10-18-18 _____ Membership/Renewal payment (\$45) enclosed. See expiration (exp) date on mailing label.

Name(s) _____

Address _____ Email: _____

City/State _____ Zip _____ Phone # _____