

Chicago Gourmets



650 North Northwest Highway  
(Greenwood Shopping Mall)  
Park Ridge, Illinois  
(847) 653-6282

Sunday, April 28, 2019  
4:30 P.M.

Cafe Orchid is owned by Kurt Serpin and Iho Batnasan, and is named for the couple's daughter Orkide. Chef Serpin draws on cuisine from southern Turkey's Mediterranean region and his native city of Mercin. When Kurt Serpin says he's cooking Ottoman cuisine, he does not mean the lavish feasts of the sultans' expansive palace kitchens. Rather, the cuisine covers the more commonly expected mezes, kebabs and grilled seafood, as well as a nice selection of less common and innovative items.

The Middle Eastern crowd at this restaurant should tip you off that it is filled with truly authentic Turkish dishes. Those who prefer their Turkish food straight, without belly dancers, will appreciate the casual ambiance of Café Orchid. The café consists of a carry-out area, a small dining room inside and a patio with tables bedecked with strings of lights outside.

When asked what his inspiration is, Chef Serpin smiles and says, "I love to cook, all my life. I would just cook—nothing else".

**Free parking in the plaza parking lot.**

**Your Chicago Gourmets! Hosts:  
Bea Cornelissen and Paul Grosso**

Join *Chicago Gourmets!* Membership is \$25 per year per household.

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

**Prepaid reservations must be received by April 25, 2019; no refunds after that date.**

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

E-mail: [pgrosso@oakton.edu](mailto:pgrosso@oakton.edu) | Tel: 312-777-1090

For non-internet reservations, mail check to:

Chicago Gourmets, Attn: Teller Manager, US Bank | 1223 Oakton Street, Des Plaines, IL 60018

Café Orchid Reserve \_\_\_\_\_ at \$49.00 per member inclusive = \$ \_\_\_\_\_ enclosed.  
April 28, 2019 \_\_\_\_\_ Membership/Renewal payment (\$25) enclosed. See expiration (exp) date on mailing label.

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

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

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

MENU

Served Family Style with red and white wine:

First Course

Coban Salata (Shepherd Salad); Ezme (Chopped spicy roasted vegetables with olive oil, walnuts and garlic); Imam Bayildi (Baby Eggplant); Mercimak Koftes (Lentil Fingers); Yalanci Dolma (Stuffed Grape Leaves)

Second Course

Sigara Borek (Feta Wraps); Fried Calamari

Third Course

Lahmacun (Turkish Pizza); Cheese Pide (Stuffed Dough)

Entrées

Uskudar (Lamb Cubes sauteed with vegetables, wrapped with sliced eggplant and tomato sauce, with your choice of rice or bulgar)

Manti (Turkish Ravioli) stuffed with special ground lamb

Ala Turca (Tenderized chicken breast stuffed with spinach, mozzarella cheese, cumin, lemon juice, olive oil and topped with tomato sauce, with your choice of rice or bulgar)

Orchid's Favorite: Bone-in Chicken Thighs marinated in olive oil, onion, garlic, paprika, black pepper and fresh lemon juice, served with hot, white sauce, green salad, and rice or bulgar

Adana Kebab (Hand chopped ground lamb with mint, garlic, bell peppers, parsley and oregano), with bulgar

Dessert

Chef's Special Dessert Plate

Beverages

Water, soda, wine;

Sample Turkish Coffee at your own expense