

Chicago Gourmets!



8989 S. Archer Avenue Owners Rebecca & Bill Courtright
Willow Springs, IL 60480
Top 10 romantic restaurants in the U.S. (Feb '12, Gayot)

SUMMER DINNER

Sunday, June 24, 2012

5 PM Garden Reception 6 PM Dinner

The setting for our dinner is a "handsome Arts and Crafts— style room with panoramic view of gardens and woods. It's a lovely setting for Executive Chef Jérôme Bacle's seasonal cooking which emphasizes naturally raised ingredients." (*Chicago* magazine)

Our hosts for this outstanding dining experience are owners Rebecca and William Courtright, longtime members of ChicaGourmets! Their philosophy of fine dining is that it's a sensory, sensual experience. It is at the very least a social act—a chance to see and be seen, to converse, to relax and connect and set aside the routines and demands of everyday life. And, at its very best, it is an act of receiving, of being soothed and stimulated, pampered and indulged. We can expect this, and more, at Courtright's!



Chicago Gourmets! Hosts Don Newcomb & Jim Price



Born and raised in France, **Executive Chef Jerome Bacle** joined Courtright's restaurant in August of 2008. Earning his accolades, Chef Bacle was **reviewed and awarded Four Stars on June 10, 2010 by Phil Vettel, Chicago Tribune Critic**. He brings nearly two decades of diverse and creative culinary experience to his position as Courtright's Executive Chef, including stints at esteemed Michelin Three-Star and Mobil Five-Star rated restaurants. Chef Bacle also served for eight years as chef de cuisine at Le Bec Fin in Philadelphia.

~ Garden Reception ~

Selection of Passed Hors d'Oeuvres
La Cana Albarino 2010 Rias Baixas, Spain

~ Degustation Menu ~

Scallops Ceviché
Zucchini & Pickled Carrots Crudo
Vanilla Pear Dressing, Micro Salad, Basil Tomato Foam
La Vaglie Verdicchio de Castellodeinesi 2009, Marche, Italy

Grilled Tombo Tuna
Summer Salsa, Strawberry & Balsamic Gastric
Chateau Puech-Haut "Prestige Rose" Coteaux de Languedoc, France

Duet of Veal Loin and Sweetbreads
Wild Mushrooms, Grilled Asparagus, Sweet Onion Puree
Morel Madeira Sauce
Turley 'El Porrón' Cinsault 2010, Lodi, California

Apricot and Mascarpone Pavé
Blueberry Lemon Sorbet
Susana Balbo, 'Late Harvest' Torrontes 2009, Mendoza, Argentina

~ Mignardise ~
Coffee, Decaf, Tea

Sous Chef Kaiser Morales ~ Pastry Chef Michael Tauber

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

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

Prepaid reservations must be received by 6/21/12; 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: Chicago Gourmets! Premier Bank, 1210 Central Ave, Wilmette, IL 60091

COURTRIGHT'S Reserve _____ at \$110 per person, inclusive = \$ _____ enclosed.
06.24.12 _____ Membership/Renewal payment (\$45) enclosed. See expiration (exp) date on mailing label.

Name(s) _____

Address _____ Email: _____

City/State _____ Zip _____ Phone # _____