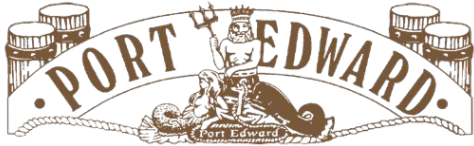


# Chicago Gourmets!



20 W Algonquin Rd, Algonquin, IL

## Sensational Seafood & Caviar!

Friday, September 28, 2012

5 p.m. Cocktail Reception Followed by Dinner



Guest of Honor  
Carolyn Collins,  
America's Queen of Caviar  
Founded Collins Caviar in 1983

Since 1964, Port Edward has occupied a scenic spot on the Fox River in Algonquin Illinois. Edward Wolowiec, a former music-teacher-turned-restaurateur, grew his tiny original bar and dining room into the large, most original, nautically-themed restaurant in the State - as recognized by the AAA Motor Club. It has been featured in *Wine Spectator* and on *Check! Please*.

Entering the "Waterfront Lobby" begins a genuine, atmospheric "experience". A 25-foot sailboat from 1934, which can be reserved for private dining, floats in a corner of an over-size koi pond. The many rooms and walls of the venerable building are decorated with antique seafaring artifacts. You can take a virtual tour on the internet - just enter "Port Edward Restaurant." Available brochures tell the historic tales.

After our "Cocktail Reception" on the scenic "Boat Dock Patio" we'll be seated in the "Navigator's Room", the original Port Edward space adjacent to the "Sushi Boat Buffet" for our starters, where we'll move on to the "International Seafood Buffet", which offers soups and salads along with its long list of many different fish and seafood recipes.

Carolyn Collins will be doing a "First" - created especially for us - offering caviar accents "Buffet Style" by handing out jars of caviar to pass around the tables. She will offer her most "Fish-Friendly" flavors of aromatic Citrus, lively Pepper and hardwood Smoked made from Great Lakes Whitefish Caviar.

A rare white wine from South Africa has been chosen for us: ORACLE Sauvignon Blanc, a light yellow wine with flashes of green & the flavors of green fig, guava, gooseberry & other tropical flavors.



Owner Edward Wolowiec

Chef Randy Waters

### COCKTAIL RECEPTION; BOAT DOCK PATIO

House Signature Cocktail—RiverRita  
House-made Sushi - Carved Tuna Sashimi  
Seafood Caesar – Calamari Salad  
Shrimp, Shucked Clams & Oysters  
Seaweed Salad

### INTERNATIONAL SEAFOOD BUFFET IN THE NAVIGATOR'S ROOM

#### SERVED WITH ORACLE SAUVIGNON BLANC

Lobster Bisque - Seafood Gumbo  
Passed Caviar  
Salads: New Zealand Orange Beet  
Mussels, cucumber and potato  
Mixed Fruits in Coconut Cream  
Smoked Salmon - Steamed Mussels - Smoked Trout  
House-cured Gravlox – Seafood-stuffed Mushrooms  
Hot or cold Alaskan Bairdi Crab Legs  
Paella Valenciana – Bouillabaisse - Snapper Vera Cruzana  
Grouper in Mango Chutney - Blackened Catfish - Wild Rice  
Sesame Mahi Mahi - Roasted Vegetables Buerre Blanc  
Peel & Eat Shrimp

Dessert  
Chocolate or strawberry Mousse  
served at table

*Chicago Gourmets!* Host Don Newcomb

Join *Chicago Gourmets!* Membership is \$45 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 9/24/12; 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](mailto:DonaldNewcomb@att.net) Tel: 708-383-7543**

**For non-internet reservations: call 312-777-1090 first to make reservations,  
then mail check to Chicago Gourmets, c/o Hobbit Travel, 200 E Howard, Suite 280, Des Plaines, IL 60018**

**PORT EDWARD** Reserve \_\_\_\_\_ at \$89 per person, inclusive = \$ \_\_\_\_\_ enclosed.  
**09/28/12** \_\_\_\_\_ Membership/Renewal payment (\$45) enclosed. See expiration (exp) date on mailing label.

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

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

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