



ChicaGourmets!
Carolyn Collins Caviar
 and
Caliterra

★★★Phil Vettel, *Chicago Tribune*
 Wyndham Hotel
 633 N St Clair at Erie St

**Invite You to a
 Caviar Celebration!**

Wednesday, June 2, 2004
6:30 PM Reception 7:00 PM Dinner

It is hard to imagine a better collaboration than the elegant caviars of Carolyn Collins and the inspired creative genius of Rick Gresh, Executive Chef of Caliterra at the Wyndham Hotel. Add to this combination, wines chosen by Allgrapes - which represents wines not generally available in this area, and Effen Vodka - the newest outstanding vodka on the market. The resulting Dinner is a masterpiece of tastes and culinary triumphs.

Carolyn Collins and her daughter Rachel have been producing outstanding caviars for over 20 years and have earned the respect of everyone in the food industry. Their caviars range from sturgeon to trout, salmon, whitefish, and tobikko. In addition, they produce a line of flavored caviars. The added flavors give a richness and depth to their standard products.

Rick Gresh, who before becoming Executive Chef at Caliterra, was Executive Chef at Green Dolphin Street has also worked at Trio in Evanston and the Hotel Nikko. Recently he placed 1st in the semi-finals of this year's Bocuse d'Or culinary competition and will compete in the US finals. His knowledge of Carolyn Collins' complete line of caviars made him the logical choice to put together a menu, which has many of her lesser-known products as well and her popular favorites. The caviars are being used in every dish from appetizer to dessert. The dishes are crafted to enhance the flavors of the caviars, utilizing the finest premium ingredients.

This dinner is for all caviar-lovers who want to experience new taste sensations. For those who are novice caviar consumers, you will be pleasantly surprised by these culinary experiences.

ChicaGourmets! Hosts
 Dale Smith and Don Newcomb

Special thanks to
 Rachel Collins and Carolyn Collins, Collins Caviar, and
 Anna Beekman, Allgrapes



**Chef Rick Gresh's
 MENU**

Nibbles

Effen Vodka with Carolyn's Citron Caviar en Gelée
 Smoked Caviar and Lobster Roe-filled Eggrolls
 with Truffled Soy Dipping Sauce

Trout Roe Canapés

Ayala Brut Champagne 1993
Effen Vodka Martini

Dinner Menu

Chilled Asparagus and Watercress Soup
 Roasted Garlic Custard, Salmon Cheeks and Salmon Roe

Patrice Bailly Pouilly Fumé 2000

The Foodie Question:

Which Came First, the Sturgeon or the Egg?
 Sturgeon Confit with Truffled Sturgeon Caviar,
 Haricot Verts and White Truffle Foam

Rendola Sangiovese 1999

Grilled "Cajun Caviar Carpetbag" Steak
 Toasted Orzo with Garlic Stir-fried Pea Sprouts
 and Charred Tomato Sauce

Giribaldi Nebiola d'Alba 2000

Caribbean and Wasabi Tobikko Infused Goat Cheese
 Warm Morel Mushrooms with Roasted Spring Onions and Bacon

Black Springs Shiraz 2002

Dessert

Coconut Blinis
 Mango Caviar with Cream Cheese Sorbet

O'Geils' Siegerrebe Spätlese 2001

Coffee and Mignardise

Join *ChicaGourmets!* Membership is \$35 per year per household.

Enjoy frequently discounted events and announcements of all events!

Make check payable to *ChicaGourmets!* Prepaid reservations (check only) must be received by 5/26/04; no refunds after that date.

Mail to: *ChicaGourmets!* UPS Store, PMB 347, 47 W Division St, Chicago, IL 60610-2220

E-mail: donaldnewcomb@chicagourmets.com Web Site: www.chicagourmets.com Tel: 708-383-7543 Fax: 708-383-4964

CALITERRA 6/2/04 Reserve _____ at \$85 per Member, _____ at \$95 per Nonmember, inclusive = \$ _____ enclosed.
 _____ Membership/Renewal payment enclosed (\$35)

Name(s) _____

Address _____ Email: _____

City/State _____ Zip _____ Phone # _____