

dinner at eight

Fine Wares For Creative Entertaining

SUMMER ISSUE 2010

Cooking class schedule
Top product picks
Special events

FINE LINENS & CERAMICS · UNIQUE BARWARE · DECORATIVE & COOKING ACCESSORIES · GIFT REGISTRY

Greetings!

Summer entertaining should be relaxed and colorful. Our chefs have put together a few great menus just for summer. If you want to take off for a fun night out or you want to get inspired to host a summer party check out their delicious menus. Gift certificates for cooking classes also make great gifts. Either Chef Fredy's Argentinian Barbeque class on July 15th or Chef Pendry's Back Yard BBQ class on July 22nd would make a great father's day gift.

In the store, we have summer entertaining accessories in hues rich and bold to match our bright summer days. Gorgeous summer cutlery from France in bright colors, and beautiful French linens made for the patio that you clean with a damp sponge. Fun colorful glassware, paper goods and candles for outside and in. French summer linens are 20% for a limited time, including most special orders. We also have great wedding gifts from Juliska, Mariposa, Match and many other great vendors. We can wrap and ship your gift, leaving you with more of those lazy summer days to enjoy!

Stop by our kitchen on Saturdays from 10-12 when Chow! Bella catering and others will be sampling summer recipes. We will host a French Summer Fair and Linen Trunk Show on June 25th. Take 20% off you linen orders on this day. Bring in your dinnerware and table dimensions for a perfect selection. We are also featuring many beautiful products from France for summer-candles, cutlery will all be 20% off this Saturday only. And we will savor some fine French foods and wines while we shop! Why not! And don't forget our great 50% off on hundreds of top lines at The Wilmette Sidewalk Sale on July 9th and 10th!

Summer is a short and precious time for us to enjoy. If you are not escaping to another part of the world this summer, join us for a great cooking class. They are like taking a short vacation via the world of food and fellowship. Whether you need a gift, a new tablecloth or are looking for a great deal at our sidewalk sale, I look forward to welcoming your back!



Sincerely,

Candace

Candace Mirza, owner

Cooking Classes

Thursday, June 24, 6:30-8:30pm

Caliente Evening

Roasted Shrimp with Poblano Sauce and Toasted Honey Peppitas; Boston Salad, Oven roasted Tomatoes with Pan Seared Salmon a Spicy honey Vinaigrette and Crispy Apple wood smoked Bacon; and Margarita Semifreddo. Chef Amy Pendry. \$50.00

Thursday, July 8th, 6:30-8:30pm

Summer Ravinia Salads

Chilled Cucumber Soup; New London Chicken Salad with Apples, Candied Ginger and Homemade Mayonnaise; Vegetarian Curried Brown Rice Salad with Lentils; Caesar Salad with Grilled Steak, Croutons and Tomatoes; and Biscotti. Chef Mary Jo McMillin. \$50.00

Friday and Saturday, July 9 & 10th from 9:00-4:00pm.

Wilmette Sidewalk Sale

This is our most popular sale of the year. All our great overstock and extra wares from our top vendors including Mariposa, Vietri, Emma Bridgewater, Juliska at 50% off. Shop early for best selection. New Merchandise added on Saturday.

Thursday, July 15th, 6:30-8:30pm

Argentinian Barbeque

Chef Fredy will prepare a delicious summer barbeque with a South American flavor. This would be a great gift for Dad, and even more memorable evening if you join him or send him with a friend. Menu TBA. \$50.00

Thursday July 22nd, 6:30-8:30pm

Back Yard BBQ

Blue Cheese and Red Onion Grilled Pizza; BBQ rubbed NY strip steaks; Chipotle Sweet Potato Salad with Green Onion; Grilled Zucchini and Yellow Squash with Mustard seed Vinaigrette; Grilled Pineapple with Honey and Toasted Pistachios and Mascarpone cream. Chef Amy Pendry. \$50.00

Saturday, July 17th, 10:20-12:30pm

Ice Creams and Pies

Homemade Vanilla, Coffee, Lemon and Raspberry Ice Creams; Baked Summer Fruit Pie; and Chilled Lime Snow Pie. Chef Mary Jo McMillin. \$50.00

Thursday, July 29th, 6:30-8:30pm

Seashore Dinner

Cold Seafood Salad with Boston lettuce and Tangy Lemon Vinaigrette; Pan Roasted Pangasius with a Fiery Roasted Chili Sauce, Roasted Pineapple and Fingerling Potatoes; and Easy Chocolate Raspberry Tart. Chef Amy Pendry. \$50.00

Thursday, August 5th, 6:30-8:30pm

Grilled Chicken Dinner

Homemade Hummus with Oven Crisped Chips; Spanish Tomato Bread with Roasted Eggplant and Peppers; Grilled Whole Chicken with Fresh Herbs (Spatchcocked and Leaping Frog); Tabbouleh; Garlic Yogurt Sauce; and Tiramisu with Chocolate and Strawberries. Chef Mary Jo McMillin

Thursday, August 12th, 6:30-8:30pm

Asian Cooking Class

Egg Drop Soup, Thai Summer Rolls, Shrimp Fried Rice, and Asian Marinated Flank Steak. Cory and Tierney from Chow!Bella. \$50.00