

Chicago Gourmets! Welcomes author Megan Gordon



703 West Church Street, Evanston
Farm-to-Table Brunch
Sunday, March 16, 2014 at 11:30 A.M.

Farmhouse offers a farm to tavern concept with a local seasonal focus. Along with Chef Eric Mansavage they aim to provide the best Midwestern fare from local purveyors



MEGAN GORDON is a writer, recipe developer, and culinary educator. She writes regularly for *The Kitchen*, and on her blog *A Sweet Spoonful*. Her work has appeared in numerous national print magazines, including *Better Homes & Gardens* and the *Edible* publications. When not writing about food, Megan teaches cooking classes and operates her artisan granola company, Marge, distributed nationally. She has been recognized by *The Wall Street Journal* and *Sunset Magazine*.

“This is a brilliant book filled with whole-grain breakfast inspiration, and so much more. Megan is an entrepreneur, a storyteller, a friend, and my kind of cook (and baker!). With this book, she delivers a range of enticing, seasonally minded recipes to start the day, wrapped with her warm, generous, personal narrative. She does mornings right.”

—Heidi Swanson, author of *Super Natural Every Day*

Book available for purchase (\$22), personally signed



Chef Eric Mansavage, Farmhouse

Reception

Meet Author Megan, with book signing
Bloody Mary flight, with assorted artisan cheeses

3-Course Brunch. Paired inspired by Megan’s “Whole Grain Mornings”

Roasted Beet Root 'Parfait'
Vodka Dill Yogurt, Pumpkin Seed Granola, Arugula

Braised Pork Shank
Caramelized Parsley Root, Rainbow Chard, Farm Egg, Smoked Chili Oil Garnish and Fried Rice
Round Barn Blanc de Blanc

Michigan Cherry Black Quinoa Cobbler
Maple Walnut Cream Custard
Round Barn Black Walnut Cream, coffee/tea

Hosts Don Newcomb & Sharon Meyers

Wines and spirits generously sponsored by Round Barn Winery/Midwest Wine Selections
Cheeses graciously provided by The Cheese Peddler

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

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

Prepaid reservations must be received by 3/14/14; 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 completed reservation form and check to Chicago Gourmets, US Bank, ATTN: Teller Dept., 1223 Oakton St., Des Plaines, IL 60018

FARMHOUSE Reserve ____ at \$37 per member, ____ at \$47 per non-member, inclusive = \$ ____ enclosed.
03.16.14 ____ Membership/Renewal payment (\$45) enclosed. See expiration (exp) date on mailing label.

Name(s) _____

Address _____ Email: _____

City/State _____ Zip _____ Phone # _____