

ChicaGourmets!, Hickory Creek Winery,
Two Turnips Catering, Collins Caviar &
Imports Inc. Invite You to
*A Day in Wine Country in
Southwestern Michigan*
Sunday, September 26, 2010



When partners in crime Mike deSchaaf (L), owner/winemaker of Hickory Creek, and international Chef Drew Turnipseed (R, Two Turnips Catering) get together they just can't be serious. But the seriousness of their wines and their food belies the fun they have creating them and highlights the synchronicity of Lake Michigan Shores food and wine when they start to dance. These two gentlemen (and a number of their coconspirators) are changing our perception of what this fabulous agricultural region so close to downtown Chicago can produce. We hope you'll join us at Hickory Creek and experience it for yourselves.

After culinary school in New York and several years of restaurant experience around the world, Chef Drew came to Southwest Michigan looking to associate himself with the most talented and passionate winemakers in the area. Being not only a chef, but a certified sommelier as well, Drew was drawn to Hickory Creek wines and quickly became event partners and friends with Mike deSchaaf. Mike is a dynamic winemaker who truly cares about quality and the Lake Michigan Shore Appellation. From the vineyard to the cellar, Mike (a born and raised Michigander farmer) is a hands-on artist who pays attention to every detail; the proof is in the juice! And when paired with Drew's locally based menu, the results are spectacular.

**Chef Drew Turnipseed's Menu and
Wine Maker Mike deSchaaf's Pairings**

Smoked Lake Michigan Salmon Rilette
Black Garlic Cream, with Collins Caviar Truffle whitefish roe
Hickory Creek Chardonnay Zero Oak

Duck Confit
Roasted Chestnut and Local Parsnip Gratin,
Black Currant Gastrique
Hickory Creek Melange 06

Salad of Local greens, pheasant egg slices,
lardons, and walnut vinaigrette

Blackberry Pots de Crème
Chocolate Mousse and Cracked Pepper
Hickory Creek Cabernet Franc

SCHEDULE

9 A.M. LUXURY BUS PICK-UP
The Wit Hotel Lobby at State & Lake, Chicago

NOON (EDT) Arrive at Hickory Creek Winery
750 Browntown Road, Baroda, MI
Noon till 1:00 P.M. Visit the vineyards, taste the fruit on the
vine, learn what makes this area so perfect for the
Chardonnay, Riesling, Gewurtztraminer, Pinot Gris, Cabernet
Franc, and Merlot that Mike so lovingly cultivates

1:30 – 3 P.M. FARM TABLE LUNCH at the winery

3 – 4 P.M. TOUR THE CELLAR, sample from the barrel, learn
about cellar techniques that produce the best possible wine
from these grapes, taste the wines where they're made;
opportunity to purchase wine and produce, and Collins Caviar,
to take home

4:15 P.M. (EDT) DEPARTURE; arrive back at The Wit Hotel,
Chicago, 5:30 P.M. (CDT)

ChicaGourmets! Hosts
Beverly Malen, Jim Price & Don Newcomb

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

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

Prepaid reservations must be received by 9/13/10; no refunds after that date.

Reservations are secured with receipt of payment on a first-come basis. Events often sell out early!

NEW E-mail: DonaldNewcomb@att.net Tel: 708-383-7543

For non-internet reservations mail to: ChicaGourmets! Premier Bank, 1210 Central Ave, Wilmette, IL 60091

MI WINE CNTRY Reserve _____ at \$99 per Member, _____ at \$109 per Nonmember, inclusive = \$ _____ enclosed.
9/26/10 _____ Membership/Renewal payment (\$45) enclosed. See expiration (exp) date on mailing label.

Name(s) _____

Address _____ Email: _____

City/State _____ Zip _____ Phone # _____