

## JOIN FIVE CHEFS FOR WOMEN AT VERMILION ON SEPTEMBER 25

Meet the restaurant industry's leading ladies as they present a special, five-course dinner with cocktail and wine pairings benefiting the [James Beard Foundation Vermilion Women in Culinary Leadership Scholarship](#)

**Wednesday, September 25 at 6:00 p.m.**  
**Vermilion | 10 West Hubbard St. | Chicago, IL**



Begin your *Bon Appétit* presents Chicago Gourmet celebration with a rare opportunity to enjoy:

**Passed Appetizers from Ina Pinkney of Ina's**  
*Crispy Potato Cakes topped with Smoked Salmon Mousse*

**Starter from International Guest Chef Svetlana Riscova of Elements, Latvia**  
*Goat Cheese 2 ways: Whipped Goat Cheese, Baked Goat Cheese, Apple and Pumpkin Jelly, Marinated Baby Beets and Apples, Cumin Biscuit, Cilantro Oil, Pollen*

**Seafood from Rohini Dey of Vermilion**  
*Lobster Portuguese, Coconut Rice, Eggplant Chip with Tomatillo Chutney*

**Meat from Carrie Nahabedian of NAHA/Brindille**  
*Roast Quail, "Fondant" of Pebble Potatoes, Butternut Squash and Kale, Sauce Arabica*

**Dessert from Mindy Segal of Hot Chocolate**  
*Tcho Flourless Chocolate Cake with Three Sister's Pecan Praline Milk Sorbet  
Green Acres Honey Frozen Nougat and Bourbon Butterscotch*

### Drinks

*Specialty Effen and Maker's 46 Cocktails by Southern Wine and Spirits Master Mixologists Bridget Albert and Debbi Peek*

*Exclusive Wine Pairings by Sommelier Wanda Cole featuring Ste. Michelle Wines, O Wines, and Snoqualmie*

**Sweet takeaway from Claire Crenshaw, Executive Pastry Chef of Moto**  
*Twofer Pie Marshmallow, Pumpkin and Pecan*

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\$70 per person, exclusive of tax and gratuity.

**Space is limited. Reserve your spot by calling (312) 527-4060**