



*A Warm Neighborhood Place With an
All American Fare and a Splash of the South*

1636 Old Deerfield Road, Highland Park, IL 60035 ph(847) 831-0595 fx(847) 831-0395
www.Bluegrasshp.com

Winter Happenings

Bluegrass Patio Now Closed for the season...



Own Your Own Restaurant – as we are closed on Mondays we will open up for parties...

We also do private affairs on Saturday and Sunday afternoons.

Wedding / Baby Showers, Bar/Bat Mitzvahs, Birthdays come celebrate in a wonderful setting.

Regular Networking Events (at *Bluegrass*)

Nawbo North Shore (National Association of Women Business Owners) www.nawbochicago.org

Every first and third Tuesday of the Month... Call Marci Gelber at 847-597-5911 for details

First Wednesday Networking Group (New Location Bluegrass) Highland Park Chamber of Commerce

Every first Wednesday of the Month from 7:30 to 9am \$10 members / \$15 non-members

Lawyers Connection Group Meets the second Thursday of each Month call Dan Felix at 847-444-0251 for details

Mardi Gras is Coming (are you thinking Beads yet)

Beginning January 26th and running through February 16th, which is Fat Tuesday, the menu will go into our full Mardi Gras theme, Hurricanes, Boudin, Alligator, Fresh Oysters, Etouffee, Shrimp Boil and more ...

- This year we will add two cooking schools on Saturday, 30th (SOLD OUT) & Sunday 31st from noon to 2pm...
- Wine dinner featuring the owner of Line 39 and Red Tree wineries. Monday February 8th at 6pm
 - This 5 course dinner will have 4 chefs creating an incredible festive dinner and the donation will be
 - 100 per person- most importantly 100% of the proceeds will go to the family of the late Chef Dave Teichman
- Valentine's Day Sunday February 14th (think ahead, for a good time call 847-831-0595)
- Fat Tuesday February 16th – it doesn't get any better than this... (Fresh Crawfish, if available...)

Mardi Gras Wine Dinner 2010

With Roy Cecchetti of Line 39 and Redtree Wines

Platinum Distributing Franco Lenzini and Rick Haskins

Chef Warren Jones, (born in Baton Rouge, La.) and his hand selected all-star team of Chef Clay Erickson, Chef Ken Levendoski and Chef Diane Sandler
(All disciples of the late Chef David Teichman)



This entire dinner will be a tribute to the late Chef David Teichman. All of the proceeds of this evening will go to Chef Dave's family.

February 8th 2010
6pm Reception 6:30 Dinner
100 dollars per person

Shucked Oysters with Champagne & Caviar

Drizzled with a Savory Butter Glaze & topped with Lump Fish Roe

Line 39 Sauvignon Blanc

Classic Bayou Rémolade Salad

New Orleans Seafood Trio Soup

Louisiana Spiced Soup with Lobster, Crawfish Tails and Shrimp

Redtree Chardonnay

Louisiana Blackened Redfish

Set atop a Corn and Crawfish Risotto Drizzled with a Creamy Lemon Beurre Blanc

Redtree Petite Syrah

Oyster Stuffed Quail

Atop an Andouille and Mushroom Wild Rice, Draped with Andouille Cream and Dusted with Cajun Spices

Redtree Zinfandel

Banana Chimi

Banana laced with Chocolate, Brown Sugar Wrapped in a Puff Pastry

Line 39 Cabernet Sauvignon



1636 Old Deerfield Road, Highland Park, IL 60035
847-831-0595

www.Bluegrasshp.com

Call for Reservations, this is a pre-pay event and will sell out early!