



*Dear Confreres et Consoeurs,*

*If you are ready for a truly unique dining experience, plan to join us on **Sunday, March 13<sup>th</sup>** at **Marigold Kitchen—Chef Robert Halpern's charming restaurant in West Philadelphia**. Here you will enjoy dishes made with the highest quality ingredients, creatively prepared with the cutting edge twist of molecular gastronomy.*

*Our dining adventure will begin with icy glasses of champagne and an assortment of playful hors d'oeuvres created by the chef. These fantastic hors d'oeuvres include parsnip frizzles and Marigold Kitchen cheese and crackers which are **nothing** like the traditional variety. When we are seated, we will be served an Amuse Bouche course that will include yogurt with cucumber granita, chestnut ravioli with lavender salt, and a butternut squash cappuccino with thyme bubbles.*

*A beautifully plated quartet of oysters, each with a distinctive preparation, will be our first course accompanied by a Kendall Jackson Vintner's Reserve Riesling, 2009. Next we will enjoy a beet and goat cheese terrine with baby arugula salad and plumped pistachios accompanied by a Catena Chardonnay, Mendoza, Argentina, 2008. A refreshing intermezzo of assorted house made sorbet arrives to prepare us for the scrumptious squab dish which is plated with some surprising ingredients and served with a Pinot Noir.*

*We will end our meal with a heavenly lime confection as a pre-dessert to be accompanied by a Moscato. This treat is the delightful precursor to a sublime red velvet cake dessert paired with mouth watering homemade ice cream!*

*Space is limited, so please reserve early for a dinner that is guaranteed to both delight and amaze you!*

***Vive la Chaîne!***

*Ellen R. Baer and Robin Lowey, Dinner Chairs*

***Marigold Kitchen***

*501 South 46<sup>th</sup> Street*

*Philadelphia, PA 19104*

*215-222-3699*

***Date:*** *Sunday, March 13, 2011 at 5:30 PM*

***Dress:*** *Business Casual with Decorations*

***Members:*** *\$129*

***Guests:*** *\$144*