



GREAT CHEFS® OF CHICAGO®



Episode	Appetizer	Entrée	Dessert
Episode 1 on "Bonus" DVD, with San Fran # 13	Cigarettes of Smoked Salmon with Beluga Caviar <i>Gabino Sotelino, Ambria</i> and Mousse of Wild Mushrooms with Langoustines and American Caviar <i>Gabino Sotelino, Ambria</i>	Lobster with Three Salads <i>Gabino Sotelino, Ambria</i> and Breast of Mallard Rôti <i>Gabino Sotelino, Ambria</i>	Poached Pear Stuffed with Ice Cream <i>Gabino Sotelino, Ambria</i>
Episode 2 On DVD "Chicago" #1	Smoked Duck <i>Carolyn Buster, The Cottage, Calumet City</i> and Sea Scallops in Spinach Leaves <i>Carolyn Buster, The Cottage, Calumet City</i>	"The Cottage" Schnitzel <i>Carolyn Buster, The Cottage, Calumet City</i>	"The Cottage" Raspberry Cake <i>Carolyn Buster, The Cottage, Calumet City</i> and Chocolate Rum Terrine <i>Carolyn Buster, The Cottage, Calumet City</i>
Episode 3 On DVD "Chicago" #1	Wild Mushrooms Flavored with Pine Needles <i>Michael Foley, Printer's Row</i> and New York Duck Liver Terrine <i>Michael Foley, Printer's Row</i>	Fluke and Daikon <i>Michael Foley, Printer's Row</i> and Veal Done Six Ways <i>Michael Foley, Printer's Row</i>	Macaroon Mocha Buttercream Cake <i>Michael Foley, Printer's Row</i>
Episode 4 On DVD "Chicago" #2	Sausage of Spinach Noodle <i>Pierre Pollin, Le Titi de Paris</i>	Saddle of Lamb with Filet of Beef <i>Pierre Pollin, Le Titi de Paris</i>	Progrès with Two Chocolate Mousses <i>Pierre Pollin, Le Titi de Paris</i> and Pear Soufflé <i>Pierre Pollin, Le Titi de Paris</i>
Episode 5	Salmon and Sea Bass Terrine	Layered Lamb Cake <i>Fernand Gutierrez,</i>	Warm Apple Tart <i>Fernand Gutierrez,</i>

<p>On DVD “Chicago” #2</p>	<p><i>Fernand Gutierrez, The Dining Room, The Ritz-Carlton</i> and Quail in an Omelet Pouch <i>Fernand Gutierrez, The Dining Room, The Ritz-Carlton</i> and Tartelette Mikado <i>Fernand Gutierrez, The Dining Room, The Ritz-Carlton</i></p>	<p><i>The Dining Room, The Ritz-Carlton</i></p>	<p><i>The Dining Room, The Ritz-Carlton</i></p>
<p>Episode 6 On DVD “Chicago” #3</p>	<p>Grilled Oysters with Smoked Ham and Fried Parsley <i>John Draz, The Winnetka Grill, Winnetka</i> and Butternut Squash Ravioli with Cream and Asiago Cheese <i>John Draz, The Winnetka Grill, Winnetka</i></p>	<p>Mesquite-roast Loin of Pork with Apple and Cornbread Stuffing <i>John Draz, The Winnetka Grill, Winnetka</i></p>	<p>Chocolate and Bourbon Pecan Cake <i>John Draz, The Winnetka Grill, Winnetka</i></p>
<p>Episode 7 On DVD “Chicago” #3</p>	<p>Seafood Pâté in Basil Sauce <i>Bernard Cretier, Le Vichyssois</i></p>	<p>Salmon Baked in Puff Pastry <i>Bernard Cretier, Le Vichyssois</i></p>	<p>Tarte au Chocolat <i>Bernard Cretier, Le Vichyssois</i></p>
<p>Episode 8 On DVD “Chicago” #4</p>	<p>Squab Salad with Wild Mushrooms and Quail Eggs <i>Jean Banchet, Le Français</i> and Lobster with Noodles, Basil, and Caviar <i>Jean Banchet, Le Français</i></p>	<p>Roast Sweetbreads with Belgian Endives and Truffles <i>Jean Banchet, Le Français</i> and Noisette of Venison with Grand-Veneur Sauce <i>Jean Banchet, Le Français</i></p>	<p>Raspberry Feuilleté <i>Jean Banchet, Le Français</i> and Grand Marnier Soufflé <i>Jean Banchet, Le Français</i></p>
<p>Episode 9 On DVD “Chicago” #4</p>	<p>Flan de Foie Gras <i>Roland Liccioni, Carlos'</i> and Ravioli of Langoustine <i>Roland Liccioni, Carlos'</i></p>	<p>Assiette of Squab with Wild Mushrooms <i>Roland Liccioni, Carlos'</i></p>	<p>Night and Day Cake <i>Roland Liccioni, Carlos'</i></p>
<p>Episode 10 On DVD “Chicago” #5</p>	<p>Seafood and Herb Sausage <i>Thierry Lefeuvre, Froggy's</i> and Lobster in Vanilla Sauce</p>	<p>*Breast of Duck with Green Peppercorn Sauce <i>Thierry Lefeuvre, Froggy's</i></p>	<p>Lemon Mousse in a Pastry Shell <i>Thierry Lefeuvre, Froggy's</i></p>

	<i>Thierry Lefeuvre, Froggy's</i> and *Belgian Endive Salad with Sweet Onion Confit <i>Thierry Lefeuvre, Froggy's</i>		
Episode 11 On DVD “Chicago” #5	Snail Torte Country Style <i>Lucien Verge, L'Escargot</i>	Medallions of Venison with Truffled Potatoes <i>Lucien Verge, L'Escargot</i>	Dessert in All Simplicity <i>Lucien Verge, L'Escargot</i> and Pear Crêpes <i>Lucien Verge, L'Escargot</i>
Episode 12 On DVD “Chicago” #6	Hot Duck Pâté in Puff Pastry <i>Yoshi Katsumura, Yoshi's Café</i>	Dover Sole with Scallop Mousse and Medallions of Lobster <i>Yoshi Katsumura, Yoshi's Café</i> and Roast Breast of Pheasant Stuffed with Pheasant Mousse and Foie Gras <i>Yoshi Katsumura, Yoshi's Café</i>	Green Tea Ice Cream <i>Yoshi Katsumura, Yoshi's Café</i>
Episode 13 On DVD “Chicago” #6	Filo Nest with Exotic Mushrooms <i>Jackie Etcheber, Jackie's</i> and Hot Seafood Salad <i>Jackie Etcheber, Jackie's</i>	Striped Sea Bass with Shrimp, Avocado, and Peppers <i>Jackie Etcheber, Jackie's</i> and Quail and Duck with Radicchio, Mache, and Green Peppercorn Sauce <i>Jackie Etcheber, Jackie's</i>	Chocolate Bag Filled with White Chocolate Mousse <i>Jackie Etcheber, Jackie's</i>