



Slow Food Chicago Presents  
Sunday Supper at Sepia

featuring Marsha Guererro, Special Projects Director  
of the Chez Panisse Foundation and the Edible Schoolyard

Please join us Sunday, January 31  
for an exceptional evening  
of food, friendship, and philanthropy

Reception

Chicken Liver Mousse, Ciccioli, Country Style Pork Pate, Duck Mortadella  
Latin Winter Cocktail: Casa Noble Reposado Tequila, pumpkin butter,  
cinnamon bitters, Tuaca, lemon, nutmeg

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Salt-roasted Pears, Marieke gouda, cranberry bitter greens

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Garganelli with mushroom-giblet ragu, Parmigiano

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Choucroute Garni: cider-braised pork belly, Toulouse style sausage, ham hock, sauerkraut,  
fingerling potatoes

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Apple and butternut squash tarte Tatin with rosemary caramel ice cream and pecan crumble

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2008 Kogl Mea Culpa, Podravje, Slovenia  
&  
2005 Keller Spätburgunder Trocken, Rheinhessen  
wines will be poured during dinner.