



**Toque & Bottle Advisory
Hospitality Recap
Chicago Auto Show: First Look for Charity Preview
February 11, 2010**

The Chicago Auto Show 2010: First Look for Charity Preview, one of the city's largest and most prominent annual black-tie affairs, revved up this year's food, wine and beer dining element with hospitality concept:

This year's gala featured five "DRIVE Thru Gourmet" tasting stations and three "Destination Dining" multi-course dining areas. Presented as a themed tour of the auto industry's top manufacturing markets, this dining experience paved the way to an international love affair with food and culture.

"DRIVE Thru Gourmet" tasting stations paid homage to renowned "on-the-go" cuisine from savory street carts and classic drive-in food stands. Guests were transported around the globe where food is found on the streets of a burgeoning metropolis, or the cracked cobblestone of a quaint town.

Guests experienced the US eastern sea coast's sweet, salty flavors of
with fresh from the Bay *mini-crab cakes* and succulent *mini lobster rolls*,
washed down with iced cold *American ales*.



Party-goers switched gears and headed to the historic city where the first motor car was ever driven.

presented traditional *Chinese dim sum* including *steamed buns*, *potstickers* and *dragon noodles*, an assortment of *bubble teas*; and *Chinese beer*, with a 9,000 year-old lineage.



Guests hit the road the Midwest melting pot at

with roasted pork loin sliders and NY Strip sliders, mini chop salads and Goose Island beer.



High-speed thrills were no match for the culinary classics of

featuring rich *veal meatballs*, *currywurst sausage*, *Bavarian pretzels* and *Dusseldorf mustard* and *Obatzen spread* with *Beck's German beer*.



Guests caught the spicy aroma wafting from a favorite street cart at
with assorted *tacos* including *beef carnitas*, *ancho marinated shrimp* and *frijoles*- complemented with
the light flavors of refreshing *white peach sangria*.



was the place for high-fashion, fast cars and fine foods featuring *Half Moon Ravioli in tomato cognac cream sauce* and *Penne with Tuscan sausage ragout, salumis, cured meats, cheeses, Italian wine* and an *espresso bar*.



Guests were swept away by the whimsical setting of the City of Lights at offering *traditional cassoulets, assorted savory crepes, gourmet cheeses and baguettes*, and romantic *French white and red wines*.



Guests drifted over to a city filled with towering architecture,
glimmering lights and color, plus mouthwatering flavors at

“

for hand rolled sushi, assorted nigiri and sashimi, with Japanese beer and Joto sake.



To satisfy a sweet tooth, guests may enjoy coffee and sweets off of

featuring desserts from Chicago's top chefs, domestic cheese and fresh fruit displays, coffee with assorted syrups, flavored creams and gourmet accompaniments.

Dessert Sponsors:
10 Pin Bowling Lounge
676 Restaurant & Bar at the Omni
Aja
Butter Bella
Catered by Design
Devon Seafood
Katherine Anne Confections
The Melting Pot
On Occasion Catering
Roy's Restaurant
Saint's Alp Teahouse
Wildfire



Beverage Sponsors:

**Budweiser & Bud Light
Goose Island Beer
Pepsi Americas**

**Wines from Moët Hennessy USA
Wines from Trinchero Family Estates
Joto Sake**

Décor Sponsors:

**Phillips Floral
BBJ Linen
Ronsley**

