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An evening with friends, food and wine
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Seating is limited to 25 people
for each evening.

\$75 per person

*All proceeds will benefit the local
Main Street program.*

Contact Mary Ottoson at Main Street
(319.372.5471 or mottoson@fortmadison.com)
NOW to make your reservations.

If your payment is not received by Main Street
within three business days of requested seating,
your reservation may be released
to another party.

*Thank you for your support of
our local Main Street program.*



Fort Madison Main Street is non-profit
program designated through the State of
Iowa and the National Trust for Historic
Preservation. Main Street is dedicated to
economic development through historic
preservation in the downtown district.

Fort Madison Main Street
614 9th Street
Fort Madison, IA 52627

319.372.5471

www.fortmadison.com
mottoson@fortmadison.com

Fort Madison Main Street's

**Sensational
Chefs**

Three evenings of delightful gastronomy

January 14 • 21 • 28

**Steve
IRELAND**

**Kathy
FISH**

**Abby
SIEGEL**

COUNTRY CLUB CLASSIC

STEVE
IRELAND

January 14, 2012 6:00 p.m.

Classic. American...That's Fort Madison's very own Mayor, Steve Ireland! Some may remember his creations from when he was at the Fort Madison Country Club. It was there that Ireland experimented and flourished in the art of fine dining.

On January 14, Ireland will be presenting his culinary skills to a crowd who yearns for the days of the Country Club. Spending years honing the techniques that were taught to him by his mother and grandmother, Ireland will offer you a classic menu of American cuisine at its finest.

An American in Paris

Chef Kat
FISH

January 21, 2012 6:00 p.m.

Having graduated from the Le Cordon Bleu College of Culinary Arts Portland, Kathy ("Chef Kat") Fish's training is in Classic French cuisine. The popularity of French cuisine ebbs and flows with overall global food trends. In recent years, it has seen a recent rise in popularity due to the Julie Powell novel (and subsequent movie) *Julie and Julia: My Year of Cooking Dangerously*.

"These days, more rustic, elemental French fare is the more popular presentation method," noted Chef Kat. "The elaborate formal French preparations that were popular for 1960's dinner parties may have fallen out of fashion somewhat, but they are still unparalleled in style and taste."

India in Iowa

Abby
SIEGEL

January 28, 2012 6:00 p.m.

A Fort Madison native, Abby Siegel (formerly Garner) is a certified chef from Gourmet Institute for Health and Culinary Arts in New York. She currently runs a personal chef business called Fiddlehead Foods which focuses on seasonal, local, and sustainably sourced foods. Prior to becoming a chef, Abby received a BS in Biology, an MS in Animals and Public Policy, and worked on sustainable food campaigns at the World Society for the Protection of Animals.

Siegel will present a four course menu that will include playful textures and be divinely seasoned with exotic spices. Join Abby for an evening that is sure to wake up your taste buds!

Reservations can be made by calling (319) 372-5471 starting December 19th at 9am.