

PRESS RELEASE

Dinotto Ristorante
215 W. North Avenue | Chicago, IL 60610

FOR IMMEDIATE RELEASE

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October 13-18

Cuisine and Wines of Chile to Be Showcased During "Chilean Gastronomic Week" at Dinotto Ristorante *Hosted by Chilean Consulate General and Chicago's recently opened Chilean Trade Office*

CHICAGO—September 17, 2009—Chicagoans will have the opportunity to experience unique Chilean meals when Chile's Consulate General and the recently-opened Chilean Trade Office in Chicago (ProChile) hosts Chilean Gastronomic Week—a week long promotion celebrating Chilean gourmet food products, cuisine and wines.

Chilean Gastronomic Week will be held from Tuesday, October 13, through Sunday, October 18, at Old Town's Dinotto Ristorante, 215 W. North Avenue.

Throughout the week, the restaurant will feature a special Chilean menu (in addition to its traditional Italian fare) developed by Chilean chef Katherine Medel. She will travel to Chicago (from Wisconsin) for the week and prepare meals with Dinotto Ristorante chef Dino Lubbat. During the week Chef Medel also will be giving cooking demonstrations at the School of Culinary Arts from Kendall College, in coordination with chef Christopher Koetke, and at Le Cordon Bleu Culinary School Chicago, in coordination with chef Jim McGuinness. Both schools will also be hosting a wine seminar with a Chilean wine expert.

"We are thrilled at the opportunity to present Chile's most authentic flavors to Chicagoans during Chilean Gastronomic Week," says Jose Miguel Gonzalez, Consul General of Chile. The General Consulate of Chile opened its trade office in the Lincoln Park neighborhood in August 2009 (www.chileanconsulatechicago.org).

"The three course meals at Dinotto Ristorante will spotlight Chile's traditional gourmet ingredients such as the Mapuche spice blend Merken, extra virgin Chilean olive and avocado oils, Chilean fruit, Chilean salmon, top Chilean wines as well as Chilean 'pisco,' a popular liquor distilled from grapes," says Carolina Ordonez, Trade Representative of the new Chilean Trade Office-ProChile (www.prochile.us).

The public is encouraged to make reservations during Chilean Gastronomic Week by calling Dinotto Ristorante at 312.202.0302. (ATTN FOOD EDITORS: A special media preview to launch the week will be held from 6:00-8:00 p.m. on Monday, October 12. To RSVP call 312.654 8780.)

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About ProChile (www.prochile.us)

ProChile, the Trade Commission of Chile, is part of Chile's Ministry of Foreign Affairs. It is responsible for implementing and enhancing Chile's trade policy. ProChile's mission is to provide support to small and medium-sized enterprises, helping to encourage and diversify exports of Chilean products and services by increasing the number of export markets and companies and leveraging the opportunities afforded by its trade agreements. One of the most important ones is the Free Trade Agreement (FTA) that Chile and USA signed in 2004, since then the trade between both countries has increased more than 170%.

To date, Chile has signed 20 FTAs with 56 countries, including USA, Canada, Mexico, China, European Union, Australia, Japan, Korea and New Zealand, covering close to 90% of the world's GDP.

Prochile provides the necessary tools to aid Chile's economy in its process of going international through its trade offices located in over 40 countries, covering 90 percent of the destination markets for Chilean exports.

In order to increase the coverage the Chilean government recently opened a Chilean Trade Office at the Consulate General of Chile in Chicago. The office is located at 1415 N. Dayton.

For more information, please visit www.prochile.us, www.chileinfo.com, email Carolina Ordonez at cordonez@prochile.cl or call Ordonez at 312.654 8780

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