

Calendar of Social Activities

Training Course on Developing National Long-Range Nuclear Energy Strategies
8-19 August, 2011

August 2011

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
7 Participants Arrive Welcome Dinner 7:00 pm Aloft Hotel	8 Lunch will be provided at the Argonne Cafeteria 12:00 pm Participants' stipend will be distributed after lunch	9 Opening Dinner 7:00 pm Francesca's Bolingbrook Promenade	10	11	12 *Suggestion: Downtown Chicago (optional)	13 *Suggestion: Downtown Chicago (optional)
14 Aurora Outlet Mall Shopping 10:00 am – 5:00 pm (Transportation will be provided)	15	16	17	18 Closing Dinner 7:00 pm Aloft Hotel	19	20 Participants Depart for Home

*Participants can choose to go downtown Chicago by taking the Metra Train on Friday. The bus will pick up participants from Argonne at 5:00, take them to Aloft and will wait for 10 minutes. The bus will then leave to a Metra station nearby. Argonne will provide a guide to help with the direction at the Metra. Please make an arrangement for the hotel shuttle to pick you up at the Metra when you return by either making an advanced arrangement or calling the hotel when you arrive at the Metra where you were dropped off.



641 E. Boughton Road, Bolingbrook, IL

www.miafrancesca.com

Francesca's at The Promenade opens its doors to guests in August of 2009, becoming the 19th restaurant to join the Francesca's family. This west-suburban outpost offers guests "simple rustic cooking, friendly service and fair prices," which has been the winning recipe at all Francesca's locations since 1992. Our menu features the zesty, earthy cuisine of Rome and the surrounding areas of Tuscany, Umbria and Lazio. An eclectic wine list and one-of-a-kind martinis are the perfect accompaniment to an outstanding dining experience.

Dinner Menu

Instructions:

Included in the Family Style* dinner are an appetizer, salad, entrée, dessert and all soft drinks with refills. Once at the restaurant, the server will ask for your choice of an entrée. Please review the entrées below to make your selection.

NOTE: There will be a limited amount of complimentary bottles of red and white wine served at the dinner. If you wish to purchase any additional alcohol beverages (beer, wine, mixed drinks), a cash bar is available and the server will assist you.

Antipasti (Served Family Style)

Pizza alla Francesca – Thin crust pizzas with assorted toppings

Calamari Fritti – Fried calamari served with marinara source

Insalata (Served Family Style)

Insalata della Casa – Romaine, carrot, cucumber and tomato with a balsamic vinaigrette

Entrée (Choose one)

Rigatoni alla Verdure (Vegetarian) – Wild mushrooms, cherry tomato, zucchini, eggplant, peppers, broccoli, escarole, garlic, olive oil and pine nuts

Pollo alla Romano – Roasted chicken breast with garlic, shallots, rosemary, lemon, olive oil and roasted potatoes

Pesce ai Funghi – Roasted tilapia with wild mushrooms, spinach, tomato and garlic

Dolci (Served Family Style)

Profiteroles – Cream puff pastries with gelato and topped with warm chocolate sauce

**Family Style means the serving platters are on the table so that all present can serve themselves.*