

# FOOD FRINGE

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February 2015

## Kallile offers meatloaf bundles on QVC

Denise I. O'Neal

Cynthia Kallile owner of **The Meatloaf Bakery**, 2464 N. Clark, launches a new product on QVC during the shopping network's "Food Fest," airing 4 p.m. (eastern) Feb. 10.

Kallile introduces the No Buns About Burger Loaf (beef, bacon, cheddar, onions, mustard, ketchup, and pickles with Cheesy tatters) and the Mother Loaf (Beef, pork, veal, onions, ketchup and a special blend of seasonings and herbs wit Yukon smashers).

Each kit contains four 10-oz meat loaves and two bag of potatoes, totaling four pounds each.

"I hope this new QVC product will encourage families and friends to gather, assemble and enjoy a hearty, delicious meal with one another," Kallile said.

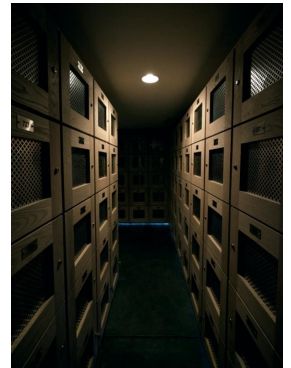
The product's item number is M46667. To place phone orders call (800) 345-1515. Or, visit [qvc.com](http://qvc.com).



## Birch Cellar's open door policy

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Birch Road Cellar and Social Club opens its doors to the public 6-10 p.m. Feb. 25-26.



For two nights only the cellar, the city's only private BYOB club, will allow outsiders to experience the intimacy and exclusivity of a private club.

Opened in 2014 by friends Kim Bosse and Sharon Provins, the private club located in Lincoln Park, provides a one-of-a-kind experience for wine and spirits enthusiasts. Amenities afforded members includes keeping their private collection of favorite wines or spirits stocked in the venue's cellar.

Parties interested in attending the open house must rsvp at [openhouse@birchroadcellar](mailto:openhouse@birchroadcellar) where they will receive directions and entry code. **birchroad**

## River Roast invite

Chef John Hogan of River Roast, 315 N. LaSalle, invites meat enthusiasts to drop in on Mondays for a special offer during the restaurant's (a partnership between Hogan and Spiaggia's Tony Mantuano), newly launched Meaty Mondays promotion where guests purchasing any roast receives a complimentary charcuterie board sampler.



Hogan, delivering a unique culinary offering, will feature palate-enlightening selections such as wild boar and fig terrine, duck confit and foie gras terrine, duck prosciutto and rabbit mousse. **riverroast**

## Valentine's Day treats

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Bon Macaron Chicago, 1407 W. Grand, has designed a Valentine's Day gift boxes of its hand-crafted macarons. Available flavors are dark chocolate, strawberry, salted caramel, cherry pie, and red velvet; \$15.75 a box. **bonmacaron**



Pastry chef Alain Roby of All Chocolate Kitchen, 33 South Third, Geneva, has carved out a chocolate Eros, the god of love, made from 948 pounds of white chocolate and sugar. The confection was created for the Food Network's "Outrageous Foods" program airing Feb. 7. **ack**

Pastry chef Angelica Rangel and beverage director Rachel Speckan hosts a chocolate and wine tasting, 7 p.m. Feb. 14. City Winery, 1200 W. Randolph. **citywinery**



## Shaw serves up romance



Shaw's Crab House, 1900 E. Higgins, Schaumburg, features oysters on the half shell as part of its Valentine's Day "Grand Crab" buffet available 4 to 9 p.m. Feb. 14; \$60 per person. The spread also includes Alaskan King crab, hand-carved beef tenderloin.

Drop in 9 a.m. to 2 p.m. Feb. 15 to sample the restaurant's Cupid brunch featuring a n array of breakfast favorites along with sweets station featuring bite sized samples that includes crème brulee and chocolate covered strawberries.

**shaws**

## Joe Fish hosts special Italian dinner

Chef Joe Farina of Joe Fish, 445 N. Dearborn, hosts a dinner honoring Italian Chef Maurizio Albarello, owner of Antica Torre in Barbaresco, Piemonte 7 p.m. Feb. 11-12; \$125.

Chef Albarello (pictured) is famous for his house-made, hand-cut pasta a skill passed down by his father. In fact, his Piemonte restaurant has a separate room where the pasta is prepared.

The evening gets underway with a cocktail reception at 6 p.m. followed by a five course dinner that will include East and West coast oysters, swordfish carpaccio, red snapper and Albaerello's homemade pastas. Courses will be paired with wines from the Paolo Saracco vineyard in Piemonte.

Space is very limited. Reservations are required: 312-832-7700. **joefish**



## Food bytes:



Jimmy Bannos throws the best Fat Tuesday celebration in town Feb. 17, not to mention serves up the best Hurricanes, at his original 111 N. Wabash and 224 S. Main Naperville locations. Brother John Kattke performs at the Naperville location. Reserve your spot. **heavenonseven**

### Hurricane season

Beverage manager Elyse Fuller of Nacional 27, 325 W. Huron, hosts a Hurricane cocktail class, 6 p.m. Feb. 19; \$27. **n27chicago**

### Grammy party

Kit Kat Lounger & Supper Club, 3700 N. Halsted, hosts a Grammy Award's party, featuring half off all martinis, beginning 5:30p.m. Feb. 8. A "cast your vote" drink menu is the highlight of the evening. **kitkat**

### Afternoon Tea

Vanille Patisserie is now offering three seatings for its French-inspired afternoon tea (noon, 2 p.m. and 4 p.m.) Thursday-Sunday; \$29. **vanillepatisserie**

### Fat Tuesday fun

Cactus Bar and Grill's, 404 S. Wells, fifth annual crawfish eating contest is 6:30 p.m. Feb. 17: \$ Proceeds benefits Chicago-based volunteer dog rescue K94KEEPS. **cactusbar**

## Mixing it up with....

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CH Distillery, 564 W. Randolph, unveils its new brandy Cherry Eau de Vie (pictured: **Rachel Oftedahl**), a colorless beverage with a subtle fruit flavor, on Valentine's Day (Feb. 14). For the release beverage



director Krissy Schutte has cre-

ated the Game of Footsie punch bowl for two (CH Cherry Eau de Vie, CH amaro, CH London dry gin, CH orange Curacao, lime, pineapple and grenadine): \$40. The beverage will be available for purchase (\$60) in June.

Also, the distillery launches its CH Distillery 2015 guests bartender series 8 p.m. Feb. 17 with Patric Gerstmayr of Graham Elliot Bistro. Guests bartenders will create two cocktails— one using CH spirits the other using any spirit and ingredients of their choosing.

Gerstmayr's selections are the Key Party (CH Key gin, simple syrup, key lime juice) and Sexual Chocolate (CH bourbon, CH amaro, orange cordial). Both selections will be available for \$11 each.

Confirmed upcoming sessions include James Beard Award winner Charles Joly (Craft House, March 17); Matty Colston (Parachute, April 14); Alex Renshaw (Drumbar, May 12); Tommy Lansaw (Wood, June 9). Dual bartending duties go to Eden Laurin (Violet Hour) and Robby Haynes (Analogue) Aug. 11.

All series events take place from 8 p.m. to midnight.

**chdistillery**

## Open doors:

**Longhorn Steakhouse**, 3300 Touhy, Skokie. Opened Feb. 2. **longhorn**

**Velvet Taco**, 1110 N. State. Opens Feb. 9. **velvettaco**

# February “Dinner Party”

Denise I. O’Neal

Chef Guillermo Tellez of Tippling Hall serves up the menu for the February edition of The Dinner Party, 6:30 p.m. Feb. 16 at Chicago City Winery, 1200 W. Randolph.

Dinner guests are Destiny Child’s and gospel singer Michelle Williams (pictured), Hollywood director, writer and actor Cathryn Michon and Dr. Ian Smith, former host of “The Doctors” and contributor to “The Rachel Ray Show.”



Host Elysabeth Alfano engages in unscripted dinner conversation with her special guests during the event.

Chef Tellez’ menu includes an appetizer of meatballs made from Slagel Farms lamb and a chicken pot pie entrée also made with selections from Slagel Farms.

The evening includes a performance by Frank Catalano. Tickets are \$45.

For an additional fee guests can participate in a pre-dinner Spanish wine tasting, 5-6:30 p.m., led by sommelier Robert Houde; \$65, includes dinner ticket. Proceeds from the tasting benefits the Trotter Project, the foundation created by Chef Charlie Trotter. **citywinery**

## Love on the rocks

El Tapeo, located in the Le Meridien Chicago, 2100 Spring Road, Oak Brook Center, Oak Brook, serves up the Love Fizz (in-house strawberry-infused gin, fresh lemon juice, simple syrup, with a splash of club soda, topped with a frothy foam) is the restaurant’s featured Valentine’s Day cocktail. **eltapeo**

## Dinner for two

Chef Shaun King of The Dawson, 730 W. Grand, creates a special a la carte Valentine’s Day menu featuring items that include Ahi tartare nachos, oysters and caviar, poussin for two and a surf and turf selection, available Feb. 13-15.

Beverage director Clint Rogers creates the Blood & Sand (Famous Grouse scotch, sweet vermouth, cherry heering, blood orange juice and bitters) cocktail; \$12. **dawson**

## Wickedly delightful way to celebrate Valentine’s Day

Eight Division Street Bars partner a night a naughtiness on Valentine’s Day in support of PAWS. Along with the special entertainment planned the venues will offer drink specials and give away goodies. **rushandivision**

Events:

Puppy love at River Shannon, 425 W. Armitage

Naughty Little Cabaret (pictured) at The Original Mothers, 26 W. Division

Burlesque and Bootleggers, 31 W. Division

Pole dancing at She-nannigans House of Beer, 16 W. Division

Playboy Key Club at The Lodge Tavern, 21 W. Division

Mood music at Mother’s Too, 14 W. Division

Fuzzy handcuffs and boudoir photos at The Hange-Uppe, 14 W. Elm

50 shades of fuzzy handcuffs, Mahoney’s Pub & Grille, 551 N. Ogden

