

FOOD FRINGE

A property of Panache Publishing: gmail; blog; Facebook

April 2015

Rocca Prosecco debuts in Chicago

Denise I. O'Neal

Contessa Enrica Rocca, founder of Enrica Rocca Cooking School of Venice, launches her inaugural line of sparkling wine ER Prosecco to the American market 5 p.m.



April 6 during a reception prior to the April installment of The Dinner Party at City Winery, 1200 W. Randolph. **citywinery**

Rocca follows with a series of area events April 9-11 at various venues that includes a four-course Northern Italian dinner 6:45 p.m. April 9 at City Winery: \$75.

Rocca moves on to Eataly, 43 E. Ohio, for two events April 10. The first, a wine tasting 3:30-5:30 p.m. open to the public. Rocca shows off her cooking talent during "Venice on a Plate," for her 2013 cookbook *Venice on a Plate...but What a Plate!*, 6:30 p.m. at Eataly's cooking school La Scuola. For the event Rocca prepares chicchetti, Venetian canapes, served with ER Prosecco; \$95. **eataly**

ER Prosecco, produced with Glera grapes, known to be the best among wine grapes, is available as a DOCG Brut and a DOCG Extra Dry.

Rocca heads to New York April 12-19.

Segal's first cookbook

Chicago Humanities Festival hosts a launch event for



James Beard Award-winning pastry chef Mindy Segal's first cookbook *Cookie Love*, 7 p.m. April 22 at the Bottom Lounge, 1375 W. Lake.

Segal, founder of **Hot Chocolate**, will talk about her delectable creations that include

unique varieties such as brown butter



with hickory smoked bacon chocolate chips and her crème de violet snickerdoodles. Samples will be available for tasting.

WBEZ "Chewing the Fat" podcasters Louisa Chu and Monica Eng, join in the fun.

Tickets range from \$8-\$18; \$30-\$35 with book included. **chicagohumanities**

Baconfest Chicago 2015

How do you like your bacon? It doesn't matter Baconfest Chicago, April 17-18 at UIC Form, 725 W. Roosevelt, features bacon-inspired dishes of all kind.

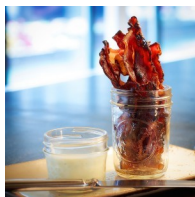
Some of the more unusual creations include smoked bacon and banana cupcake (Andre Christopher, Bistro Dre); bacon praline bread pudding (Paul Fehribach, Big Jones); milk-braised bacon, honey



Firecakes maple glazed pineapple and bacon donut

mashed carrot, oat crumble, watercress, ramp mostardo (Paul Virant and Edward Sura, Perennial/Vie); smoked bacon caramelized with caramel drizzle (Jimmy Harvatt, Uncle Bub's BBQ) and cauliflower bacon panna cotta with crispy bacon fat sage (Niall D. Campbell II, Firefly Grill).

If you want your bacon served multiple ways you won't want to miss the bacon whiskey river lasagna: bacon barrel-aged whiskey with a bacon five-way lasagna (bacon pasta, bacon bits, bacon sauce and bacon).



Wollensky & Smith's bacon and bleu cheese

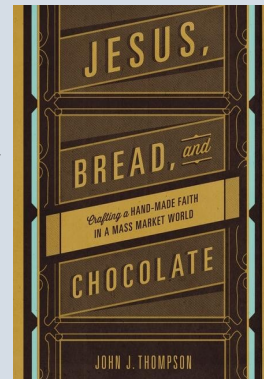
An estimated 170 chefs and restaurants are participating, including The bad news is general admission tickets for the main event are sold out.

The good news—tickets for the event's kick off, a chef-driven bacon dinner 7 p.m. April 17, are still available. Admission is \$100, includes admission to the main event. A VIP dinner package April 17 is \$200, includes main event and the Cooking Channel VIP hour starting at 6 p.m. A VIP dinner package is also available April 18. **baconfestchicago**

Thompson book launch

Former Chicago native John J. Thompson returns to the windy city for a series of signings in support of his new book

Jesus, Bread and Chocolate: Crafting a Handmade faith in a Mass-Market World (Zondervan; \$15.99).



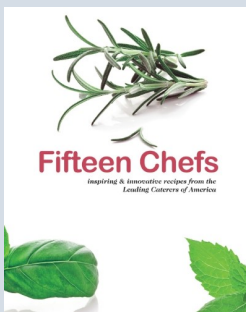
The book draws a correlation between faith and food in this memoir/story of a baker, farmer, craft brewer, chocolatier, woodworker and his life experiences.

Thompson kicks off his "The *Jesus, Bread and Chocolate* Sipping Tour," with a launch party, 7 p.m. April 6 at Two Brothers Roundhouse, 205 N. Broadway Aurora. The tour travels far south suburbs with a stop 7 p.m. April 7 at the Flossmoor Station, 1035 Sterling, Flossmoor. The touches down in Uptown for a conversation and readings, 7 p.m. April 8 at Wilson Abbey/Everybody's Coffee, 935 W. Wilson. Its back to the south suburbs for discussion, 7 p.m. April 10, Visible Music College, 3404 Lake, Lansing. Thompson holds a discussion noon April 11 at LaSalle Street Church, 1136 N. LaSalle. The author heads to Wheaton for a 3 p.m. discussion and reading at the Wheaton Religious Gift Shop, 113 W. Front, Wheaton. **zondervan**

Catersource's new cookbook

Catersource's *Fifteen Chefs: Inspiring & Innovative Recipes from the Leading Caters of America* (\$49.99) includes a bit of sweet home Chicago. Included in the specialty book is a recipe from Chef Paul Larson of Blue Plate.

Neighboring chefs contributing recipes include Colin John, Forte Belanger (Troy, MI); Rachanee Keovorabouth, Thomas Caterers of Distinction (Indianapolis, IN) and Greg Ziegenfuss, Butler's Pantry (St. Louis, MO). Click [here](#) to purchase. **catersource**



The Dunn burger returns

Baseball season is back and so is Chef Billy Causo's, III Forks, 180 N. Field, Dunn burger, named for Sox first baseman (16-oz certified Angus, patty, five year aged Hooks Wisconsin sharp cheddar, Raisin River slab bacon served with fries); \$24.95. **3forks**

Food bytes:



Jonathan Fox of Firecakes, 68 W. Hubbard, launched a new donut April 1: peanut butter and jelly (honey glazed, hand-cut yeast donut filled with whipped peanut butter mousse and house made raspberry and blood orange jelly) (\$2.97). **firecakes**

CH-Dogma venture

CH Distillery partners with The Dogma Group for the release of Fernet-Dogma. The collaborative initiative of the Italian spirit is barrel aged to add a minty note to the aromatic herb-based bourbon. CH Distillery, 564 W. Randolph, hosts a pre-tasting launch party 5-11 p.m. April 28. The spirit will be available for purchase in May. **chdistillery**

Lychee cocktails

Elyse Fuller of Nacional 27, 325 W. Huron, hosts a lychee cocktail class 6:30 p.m. April 23; \$20. **n27**

Beach clean up

Fortune Fish & Gourmet, will clean up Fullerton beach on Earth Day (April 22) as part of the Great Lakes' Adopt-a-Beach program. **fortunefish**

Bon Appetite early tix

With most of the anticipated events selling out early, now is the time to secure your ticket for Bon Appetit Presents Chicago Gourmet A Celebration of Food and Wine Sept. 25-27 in Millennium Park. Pre sale tickets go on sale 10 a.m. April 16.

Events include (always soldout) kick off event Hamburger Hop, a celebrity hamburger cook-off to determine the city's Best Burger Award, 6-9 p.m. Sept. 25 on the rooftop of the Harris Theater, 205 E. Randolph. The event's after party takes place 9 p.m. to midnight at a place to be determined.

Grand Cru, wine tasting is another not-to-be-missed event. Showcasing wines from around the world paired with bites from top chefs. The event is 2-4 p.m. Sept 26-27. Tickets are \$199.

Pre-sale tix include general admission per day, \$135 (reg. price \$170); \$22 (regular price \$275), weekend pass. **chicagogourmet**

Theater and dinner event

Chicago Gourmets presents a theater and dinner outing 3 p.m. April 12.

The club is hosting an afternoon event to view the final production of "Mecca Tales," a religious-based production about five Muslim girls who meet during an Islamic pilgrimage, at the Chicago Dramatists, 1105 W. Chicago.

Dinner and drinks staged at the Silver Palm, 768 N. Milwaukee, from 5-7 p.m.

Playwright Rohina Malik and director Rachel Edwards Harvith will join dinner guests for a discussion. The cost is \$88, inclusive. **chicagogourmets.org**

Open doors:

GRK Greek Kitchen, 400 S. Wells. The restaurant opened April 1. The second floor bar is scheduled to open mid-April. **eatgrk**

Grant Achatz new spot, 951 W. Fulton Market. Given the chef's popularity the spot is expected to be hot, hot, hot. But this time round more casual with rustic design and loud music. Bring it! Opening spring 2015.

Rick Bayless new eatery, 900 W. Randolph. Playing it close to the table little is know about Bayless' new restaurant with the exception, he promises it to be likw nothing else ever seen before. Opening late spring/early summer.

Armour and Swift, 100 W. Fulton Market. Named for meatpacking giants Philip Danforth Armour and Gustavus Franklin Swift, the restaurant, with Chris Pandel in charge in the kitchen. Opening sometime 2015.

Dining deals and specials

Osteria La Madia, 59 W. Grand. Chef Jonathan Fox' Bruschetta at the Bar Menu features \$1 seasonal selections.

Current menu:

marsala glazed wild mushrooms

ceci bean with lemon aioli

sweet English pea ricotta

buratta (blistered grape tomatoes)

tuna crudo with arugula and lemon aioli

Nacional 27, 325 W. Huron. Hosts a dance/sangria session: \$10, includes salsa lesson and two glasses of the restaurant's hand-made sangria. Dance class begins at 7:30 p.m.

Delightful Pastries, 1710 N. Wells, salutes BLT month with the Cowboy sandwich (crispy thick-cut bacon, field greens, oven-roasted tomato, topped with Thai cowboy sauce and bacon jam). Guests ordering the specialty sandwich, available April 6-10, receives complimentary 12-oz drink and chocolate chip cookie.

Fleming's Steakhouse and Wine Bar, Participating locations, hosts a happy hour, featuring items from its 8 for \$9 menu, until 10 p.m. April 8

Ani Sushi + Japanese Kitchen, 3056 N. Lincoln, has a new \$12 three-course lunch special miso soup, choice of seaweed or green salad, choice of spicy tuna, spicy salmon, negri hamachi or shrimp tempura maki; side of house pickles and a soft drink), available 11 a.m. to 2 p.m. Tuesday-Saturday.

Drafts on draft day

Level Two, 633 N. St Clair, salutes Chicago hosting the 80th NFL Draft with draft picks of its own.

The restaurant's NFL Draft Day menu features regional beers representing Midwest teams in the NFC North Division. **leveltwo**



Cheese fondue week

Geja's Cafe, 340 W. Armitage, gears up for National Cheese Fondue week (April 6-12) with a cooking class a 1-3 p.m. April 12; \$30.

Visitors receive hands-on instruction on making Swiss Gruyere cheese fondue along with wine selections during sampling.

Guests visiting during the week mention National Cheese Fondue month will receive \$5 off a premier dinner. Chees fondue samples will be featured in the bar all week. **geja**