

FOOD FRINGE

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March 2015

Alta Cocina 2015

Chicago Culinary Museum and 2011 Chefs Hall of Fame inductee Priscila Satkoff of Salpicon will be honored during the Fifth Annual Alta Cocina: A Spring Chef's Gala being held 6:30 p.m. March 28 at Radisson Blu Aqua Hotel, 221 N. Columbus. Tickets are \$250.



The event, presented by Instituto del Progreso Latino, showcases some of the city's up-and-coming chefs along with spotlighting leaders and families from Chicago's Latin community.

Participating chefs include: Rodolfo Cuadros, Carnivale, Andres Padilla (pictured), Topolobambo and Jenny Wahl, Dia de los Tamales. Sampling will be available at food tasting stations during a cocktail reception beginning at 6:30 p.m.



A dinner and program follows at 8 p.m. during which Satkoff, chef/owner of Salpicon, will receive a special award for her long-time standing in Chicago's vibrant Latin restaurant community.

There will also be a live auction.

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Joly shakes things up

CH Distillery's, 564 W. Randolph, guest bartender series continues 8 p.m. March 10 with Charles Joly of **Craft-house** Cocktails.

In June 2014 Joly took home the title as winner of the United States Bartenders Guild World Class Competition and represented the United States in the world competition held in Great Britain.

Other CH Distillery news includes new chef Bobby Mayo's creative menu ideas that includes more seafood options.

The Maine native, who took the helm as head chef in January, brings dishes such as Seared Maine Diver Scallion (salsify, sunflower seed puree, baby Swiss chard, Cara Cara oranges, sesame sunflower crumble) to the table. **chdistillery**

New film uncorked at Trump Tower

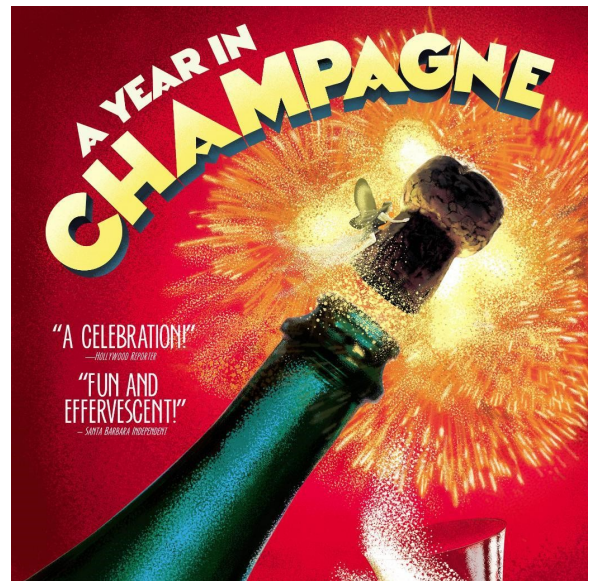
Trump International Hotel & Tower Chicago, 401 N. Wabash, partnered with Samuel Goldwyn Films for a pre-release screening of “A Year in Champagne,” the second feature in a wine trilogy, 8 p.m. March 4.

Written and directed by David Kennard, the film looks at the history and the origin of the sparkling wine from Champagne, France. Wine importer Martine Saunier guides the audience through a behind-the-scenes look into the bubbly beverages background that includes both independent and top-shelf brands.

During the event guests will be feted to gourmet popcorn and Champagne pours. Tickets are \$50.

The film will be available on iTunes and in select films beginning March 6.

Prior to the event Sixteen chef Thomas Lents will offer a three-course dinner paired with Champagne between 5:30-6:30 p.m. \$125. Call for reservations. [trumpchicagohotel](http://trumpchicagohotel.com)



The Dawson brings the great outdoors inside

“From Wisconsin... With Love,” featuring selections from Wisconsin-based Death’s Door Spirits and Bittercube, kicks off The Dawson’s, 730 W. Grand, new pop-up spirit-driven dinner series March 26; \$65.

The Dawson’s beverage director Clint Rogers joined by Nick Kosevich and Ira Koplowitz of Bittercube, collaborated to design a six-course cocktail menu to be paired with chef Shaun King’s creative dinner. The restaurant will create an outdoorsy setting— representing Wisconsin’s great outdoors life—featuring a ice fishing tent, camp fire stove and bonfire.

Courses include chef King’s fluke, lardo, fennel, tangerine paired with the Shanty cocktail (Death’s Door gin, elderflower, green apple, horseradish, Bittercube Jamaican No. 1, sparkling water); Romanesco steak, celery root, cauliflower, cerula paired with the Baraboo Trail cocktail (Death’s Door gin, grapefruit, Mezcal, Wisconsin maple syrup, salt, Bittercube Corazon bitters) and black sugar flambe, chocolate ganache, barrel smoked sugar puff pastry paired with the Ghost Story cocktail (dried orange and cherry infused Death’s Door white whiskey, raisin brandy syrup, Bittercube cherry bark vanilla bitters, orange and cherry). [the-dawson](http://the-dawson.com)



Lottie’s winter deal

Lottie’s Pub, 1925 W. Cortland, launched a new wave of winter dinner specials available 6-11 p.m. Monday-Friday.

The dishes, created by Pioneer Tavern’s corporate chef Brian Jupiter, includes fried chicken with 3 cheese mac; \$10 (Monday); beef stew with garlic bread; \$12 (Tuesday); pot roast with garlic mash served in mushroom gravy; \$12 (Wednesday); herb-marinated pork chop with oven-baked sweet potato wedge, apple and celery slaw; \$13 (Thursday) and cavatelli pasta topped with Parmesan cheese, meat sauce and fresh basil with garlic bread (Friday). [lottiepub](http://lottiepub.com)



Food bytes:

Alpana Singh's new eatery Seven Lions, 130 S. Michigan, opened Feb. 19, Heading up kitchen duties are Executive Chef Chris Curren (pictured), Chef de Cuisine Patrick Russ and Pastry Chef Karianne Soulsby. **sevenlionschicago**

Men get cookin'

The Seventh Annual Men Who Cook amateur chef cooking competition is 6 p.m. March 21 at the Pipefitters Training Center, Local 597, 10850 187th Street, Mokena. Tickets are \$45; \$75, per couple. Proceeds benefit Will County Children's Advocacy Center. **men-whocook**



Amy Schumer brunch

Diva Madam X entertains during Kit Kat Club and Supper Lounge's, 3700 N. Halsted, the Amy Schumer "Back Door Tour" brunch, 11 a.m. to 4 p.m. March 8. The brunch, saluting Schumer's performance March 13 at the Chicago Theatre, will feature the Trainwreck Tini (Pinnacle citrus vodka, mango nectar, Red Bull Tropical, \$7). **kitkat**

Mixing it up with....

Denise I. O'Neal

Cocktail Courier by Shakestir's innovative cocktail program brings the best of Chicago's bartending services into your home.

The company launched the online delivery service in New York in 2014 and taking a note from the city's famous "if you can make it there you can make it anywhere," moxie partner and beverage expert Scott Goldman with his brothers Curt and Ryan have taken their act on the road, well via the highways of cyberspace.

Packages can be ordered as a one-time purchase or as a subscription. The service has a minimum four-drink purchase with drinks, based on ingredients, ranging from \$6.99-\$9.99 per drink count.

Chicago mixologists currently participating in the program include:

Matty Eggleston, Nico Osteria

Botanical Beach: St George Terroir gin, toasted coconut syrup, fresh lime juice, fresh mint.



Peter Vestinos, The Betty

Southern Old-Fashioned: Evans Williams Black Label bourbon; pecan spiced simple syrup, orange peel, lemon peel, Angostura bitters.



Liz Pierce, The Drifter

Pinup Sailor Daiquiri: Sailor Jerry spiced rum, Combier pamplemousse liqueur, fresh lime juice, jalapeno simple syrup, Bitter Truth celery bitters, lime twist



cocktailcourier

Open doors:

Loews Chicago Hotel, 455 N. Park. Opens in March. **loewshotel**

Freehand Chicago, 19 E. Ohio. Is set to open Spring 2015. Word has it the hostel will house a Chicago variety of the Miami-based Freehand's James Beard Award semi-finalist bar—Broken Shaker. **thefreehand**

Chicago Gourmets! presents

James Beard Award-winning chef Takashi Yagihashi of Slurping Turtle, 116 W. Hubbard, presents “Slurp with pleasure!” 6 p.m. March 12.



The chef’s “Japanese comfort food” menu starts with assorted bao (roasted chicken, pork belly and vegetarian) and a chef-chosen maki selection. Featured entrees will be Tan Tan Men Ramen (homemade ramen noodles, pork meatball, pork chashu, pork miso, bok choy, bean sprouts) and Kinoko-Mochi (fat rice cakes, medley of Japanese mushrooms, broccoli, parsnip, sweet bell pepper, Parmesan, chili soy sauce). The evening concludes with a selection of cream puffs. The meal also includes one glass of sake and glass of beer. The cost is \$70; \$60, Chicago Gourmets members. chicagogourmets

Career guidance

The Sixth Annual Culinary Futures Cocktail Hour and Silent Auction is 6 p.m. March 8 at Ovation, 2324 W. Fulton.

The event is a benefit for Careers through Culinary Arts Program, a national organization that works with public schools to help stir at risk students to college and careers in the restaurant and hospitality industry.

Schools represented at the event include: Manley Academy, North Grand High School, Simeon Career Academy; Clemente High School; Washington High School; Roosevelt High School; Juraez High School and Curie Metro High School.

Tickets are \$75.

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