

FOOD FRINGE



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May 2015

Seafood situation

Denise I. O'Neal

Eight local and national chefs gather for Trash Fish Chicago, a Chef's Collaborative foodie event showcasing what some consider the most

“underutilized seafood,” 6:30 p.m. May 18 at The Kitchen Chicago, 316 N. Clark.



Chefs Collaborative is a network of chefs and culinary experts dedicated to “sourcing, cooking and serving food in a manner that will change the way America eats.”

Participating chefs joining host chefs Johnny Anderes and Clair Smyth in the dinner collaboration, creating dishes from less popular fish selections such as triggerfish, Asian carp and Spanish mackerel, include Paul Fehribach (Big Jones) Brian Huston (Boltwood, Evanston); Nico Romo (Fish, Charleston); Stephen Stryjewski (Cochon/Butcher/Peche, New Orleans); and Chef Paul Virant (Vie, Perennial Virant and Vistro). Mixologist Bill Anderson of Vie creates signature cocktails for the evening.

Space is limited, Tickets are \$125; \$100 for Chefs Collaborative members. Proceeds benefit Chefs Collaborative's scholarship and education programs. **chefscollaborative**

James Beard

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Chicago is definitely a foodie town so what better place to hold the food industry's biggest event—the 2015 James Beard Awards— than in the food hub of the Midwest, which is the first time the ceremony, in its 24-year history, will be held outside of New York.

Chicago nominees include: 42 Grams (Best New Restaurant); Judy Contino, Bittersweet Pastry (Outstanding Baker); The Violet Hour (Outstanding Bar Program); Carrie Nahabedian, Naha (Outstanding Chef); Amanda Rockman, Nico Osteria (Outstanding Pastry Chef); Spiaggia (Outstanding Restaurant); Kevin Boehm and Rob Katz, Boka Restaurant Group and Donnie Madia, On Off Hospitality Group (Outstanding Restaurateur); North Pond and Topolobampo (Outstanding Service); Sepia (Outstanding Wine Program); Charles Joly, Crafthouse (Outstanding Wine, Beer or Spirits Professional); Tanya Baker, Boarding House and Christopher Teixeira, Homestead on the Roof (Rising Star Chef of the Year); Abraham Conlon, Fat Rice; Curtis Duffy, Grace; Paul Fehribach, Big Jones; Phillip Floss El Ideas; Thomas Lent, Sixteen; Ryan McCaskey, Acadia; Erling Wu-Bower, Nico Osteria; Andrew Zimmerman, Sepia; Paul Virant, Vie/Western Springs; Brian Huston, Boltwood/Evanston and Eric Heath, Cleveland-Health/Edwardsville (Best Chef: Great Lakes).

The live ceremony will be held 6 p.m. at the Civic Opera House, 20 N. Wacker.

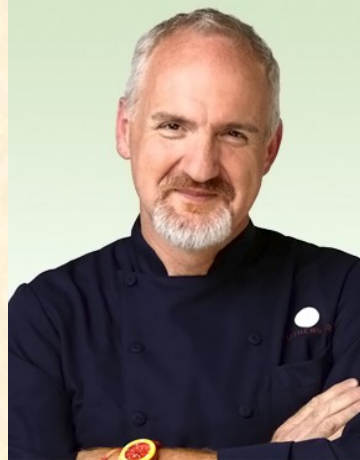
In addition to the big event Chicago is hosting James Beard Eats Week through May 8. Local restaurants will feature James Beard-inspired menus or menu put together specifically for the occasion. For restaurant list, visit **choosechicago**

Common Threads Benefit

Denise I. O'Neal

Art Smith, founder of Common Threads, and WXRT's Lin Brehmer hosts a rooftop party to benefit Common Threads 6 p.m. May 11 at III Forks Prime Steakhouse, 180 N. Field.

Executive Chef Billy Caruso designed a menu of passed hors d'oeuvres for the occasion. Items include beef tartare, sherry egg yolk vinaigrette, house made potato chip; wild rice and short rib arancini, marinara; ahi tuna, citrus ponzu, avocado cream, lavish chip; tomato confit, burrata, basil oil; fluke crudo, Meyer lemon, toasted onions, micro Swiss chard and watermelon, feta, aged balsamic, basil.



Billy Branch and the Sons of Blues perform a live 90-minute set during the event

Tickets are \$75 (\$50 from each ticket will be donated to Common Threads).

Common Threads is a nonprofit organization that delivers culturally-relevant cooking programs and nutrition curriculum for kids in underserved schools and communities that result in life-long healthy eating habits. **commonthreads**

United front

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Wicker Park and Ravenswood hosts a joint mixer May 13.

The two communities, both noted for its food and entertainment scenes, hosts a gathering, which is open to the public, for those not familiar with either community to explore the business, entertainment and food scenes.

The event, serving as a networking, social and healing (mind, body and soul) event, takes place 6-8 p.m. at Rooted Self Expression Center, 2221 W. North.

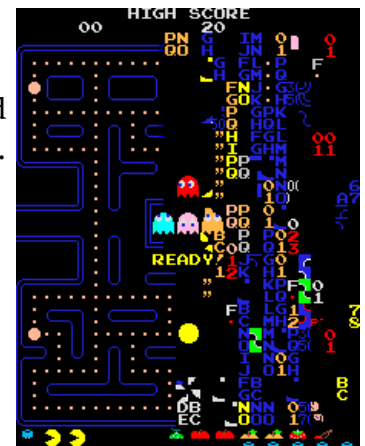
Guests will be feted to complimentary cocktails provided by Koval's organic distillery and farm-fresh bites from, River Valley Farm's Table, both Ravenswood venues. **ravenswood; wickerpark**

PAC-MAN party

Pac-Man turns 35 this year and Namco, who recently opened up Pac-Man themed restaurant Level 257, 2 Woodfield Mall, Schaumburg is celebrating in a big way.

The yellow pac-dot eating character, which launched May 22, 1980, was a springboard to the video game revolution, bringing the experience of arcade gaming into the home. According to Namco USA, whose restaurant is named for the next level of the Pac-Man video game (the game ended at level 256 due to a software bug that created a split screen, pictured), the game remains the highest-grossing video game of all time.

In honor of the pop icon's birthday Level 257 is hosting a weekend (May 22-23) of events to salute the occasion. Activities include bowling, a live performance of the song "Pac-Man Fever" by original recording artist Jerry Buckner, Pac-Man related and other games along with a fan panel discussions. **level257**



Food bytes:



Cher turns 69

Join in Cher's birthday celebration 11 a.m. to 4 p.m. May 17, Kit Kat Lounge & Supper Club, 3700 N. Halsted. **kitkat**

Tap takeover

Cleveland-based Great Lakes Brewing Company sails into the Cactus Bar and Grill, 404 S. Wells, for a tap takeover, 5 p.m. May 21. Featured brews include Rye of the Tiger IPA; Eliot Ness Amber Lager; Edmund Fitzgerald Porter and Lawn Seat Kolsch. All featured items are \$6. Company representative Emmett Conway will be on hand to discuss the crafted beers. **cactus**

Helping hand

Firecakes Donuts, 68 W. Hubbard and Osteria La Madia, 59 W. Grand, helps raise relief funds for the victims of the Nepal earthquake with a dine and donate promotion. During the month of May chef Jonathan Fox will donate proceeds from three items (coconut cream donut/**Firecakes**; San Marzano tomato and cheese fondue and the spinach and Taleggio fondue/**Osteria La Madia**

Mixing it up with.....

According to Raffles Hotel, one hundred years ago in the Long Bar at Raffles Singapore the iconic "Singapore Sling," drink was created.

The year was 1915 and Ngiam Tong Boon who was tending bar came up with the tropical drink. The recipe (gin, cherry herring, Benedictine, Cointreau, Sarawak pineapple juice, lime juice, grenadine, Angostura bitters garnished with Pineapple and a cherry) is recognized as the official drink of Singapore.

In honor of the drink's centennial celebration Raffles Singapore is hosting a series of events throughout the year including the Singapore Sling 100th Anniversary Suite Package. The Raffles Hotel salutes the occasion with a complete "sling experience," Singapore adventure starting at \$1395 and includes a thirty-minute private demonstration on how to make the cocktail and a complimentary Singapore Sling gift basket (valued at \$300). For details on the package contact: **singapore@raffles.com**



Open doors:

Broken Shaker, 19 E. Ohio. Second location for the Miami cocktail lounge. Opening in Spring. Freehand Chicago hostel. **freehandchicago**

Chicago Athletic Association Hotel, 12 S. Michigan. Will be home to two new eateries Land & Sea Dept (Longman & Eagle outfit) and Shack Shake, both slated to open in May. **chicagoathletichotel**

Jinyan Raman Bar, 553 W. Diversey. Opens in the former 2 Sparrows location in Lincoln Park. **jinya-ramenbar.com**

Remington, 20 N. Michigan. Chef Todd Stein (MK, Cibo Matto, The Florentine and Piccolo Sogne Due and that's only his Chicago credits), mans the kitchen at Remington opening May 11. **remingtonchicago**

May is burger month

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If you're on a quest to find the best burger, now's the time to hunt.

May is National Burger Month and area eateries are stepping up to the plate with a bevy of burger selections and we're not just talking beef.



Here's a few samples of what's available this month.

Michael Jordan's Steak House's, 505 N. Michigan.

The restaurant's 31 Days of Burgers includes: the Miguel Jordan (chorizo-cotija, pickled onion, avocado, telara bun, May 5); billionaire (burger, brioche, foie gras, black truffle; May 7); Humboldt Park (sweet roll-fried yucca, American cheese garlic mayonnaise, pickle, May 16); Jonathan Toews (smoked back bacon, Molson battered onions, May 18); Oh, Wisconsin (Widmere cheese, Ruth Kase blue cheese fondue, Nueske's bacon jam, May 20), Chicago combo (Mozarella, Italian beef, That Pickle Guy Giardiniera & the Juice, May 24); D. Rose (two patties, mustard, ketchup, onion, pickles, sesame seed bun with a side of Skittles, May 27) and the Taylor Street (Provolone, roasted peppers, giardiniera and San Marzano tomatoes). **mjshchicago**

Umami Burger Chicago, 1480 N. Milwaukee. New burgers include; Umami (Parmesan frico, shiitake mushroom, roasted tomato, caramelized onions, Umami house dressing); manly (bacon lardons, beer-Cheddar fondue, smoked salt onion strings, Umami ketchup and mustard spread) and the greenbird (turkey patty, crushed avocado, green cheese, butter lettuce, sprouts, Green Goddess dressing). **umami**

Morton's the Steakhouse, participating locations.

Features the Million Dollar burger special (pictured, courtesy of Landry's Inc.). The restaurant's traditional burger with the addition of foie gras, black truffle butter and braised short ribs on a brioche bun paired with a glass of Stag's Leap Winery "The Investor," (Napa Valley); \$39. **mortons**

Xoco Pop up dinner

Xoco Bistro's continues its Yucatan Pop-up dinner series 6 p.m. May 7 at Revolution Brewing's Tap Room, 3340 N. Kedzie.

Guests will be feted to a selection of spicy Yucatan cuisine paired with a special lineup of the Revolution's crafted brews.

Suggested dinner pairings are : Sikil Pak with Fist City (Chicago Pale ale); Cochinita Pibil with Chicago Smoke (smoky German-style Rauchbier lager) and coconut rice pudding with Straight jacket (barrel-aged barleywine).

Tickets are \$40, includes three course dinner and three Revolution beer pairing. **xoco**



Coppola winery

Francis Ford Coppola Winery salutes mom's with wines paying homage to three generations of Coppola women.

The youngest Gia Frizzante for his granddaughter is light sparkling with notes of passion fruit, pears, honey, and acacia flowers.

Sofia Rose for his daughter is a red and white blend with hints of raspberry, pomegranate, bergamot and wild flower.

Eleanor Red Wine, for his wife, is a hearty red with top notes of cherries, blackberries, cloves and cedar.

coppola