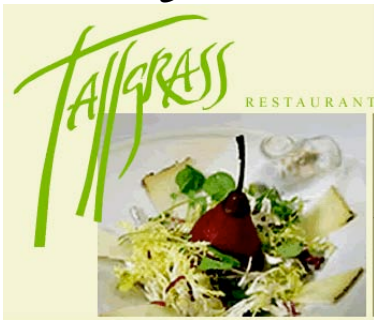


ChicaGourmets!



1006 South State Street, Lockport, IL
815-838-5566
www.tallgrassrestaurant.com

French Dim Sum Dinner

SUNDAY, JULY 18, 2010 AT 5 P.M.

ZAGAT

Tallgrass Restaurant
Top-Rated Chicago Restaurant 2009-10
29 Top Food
29 Winning Wine List
29 Top Service
29 Worth a Trip
(Out of a possible 29)
See review on reverse side.

"Spectacular" rave satisfied surveyors who "can't help but feel that they are dining in a different, more refined era" at this top-rated Suburban Southwest "diamond" that's so "high-end" you'd "expect to find it only in a major metropolis"; a staff that "picks up on the little things" serves "impeccably, imaginatively prepared" New French fare that is rife with "rich sauces" in a "cozy", "vintage" setting; add in a "highly sophisticated wine list", and it's "worth the ride and the price."

Named one of the Top 20 Chicago Restaurants Over the Span of 20 Years by Pat Bruno, *Chicago Sun-Times*

ChicaGourmets! Hosts Don Newcomb and Jim Price



Owners Chef Bob Burcenski and Maitre d'/Sommelier Tom Alves

CHEF BOB'S MENU
PAIRED WITH WINES CHOSEN BY TOM,
"THE ERUDITE SOMMELIER" NEW YORK TIMES

PASSED HORS D'OEUVRES
SARAO ROSE CAVA N.V.

TRIO OF SOUPS: CORN/TARRAGON, TOMATO/BASIL,
ENGLISH PEA/MINT

LOBSTER LASAGNA, VEAL CANNELONI, GRUYERE
RAVIOLI

2008 KLOSTER PINOT GRIS

SEARED GINGER AHI TUNA
ANCIENT MUSTARD SAUTE ALASKAN HALIBUT
SCOTTISH SMOKE SALMON GNOCCHI

2009 PICADA SAVIGNON BLANC

WOOD ROASTED STILTON PORK TENDERLOIN

TAHINI BEEF SHORT RIB
PESTO VEAL SWEETBREAD
2008 LA FORGE PINOT NOIR

CHOCOLATE SOUFFLE
BANANA PECAN FRENCH TOAST

STRAWBERRY LIME CREPE

COFFEE/TEA

Join *ChicaGourmets!* Membership is \$45 per year per household.

Please reserve online at www.ChicaGourmets.org Discover, MasterCard and Visa accepted.

Prepaid reservations must be received by 7/14/10; no refunds after that date.

Reservations are secured with receipt of payment on a first-come basis. Events often sell out early!

NEW E-mail: DonaldNewcomb@att.net Tel: 708-383-7543

For non-internet reservations, mail to: ChicaGourmets! Premier Bank, 1210 Central Ave, Wilmette, IL 60091

TALLGRASS Reserve _____ at \$88 per member, _____ \$98 per non-member, inclusive = \$ _____ enclosed.
7/18/10 _____ Membership/Renewal payment (\$45) enclosed. See expiration (exp) date on mailing label.

Name(s) _____

Address _____ Email: _____

City/State _____ Zip _____ Phone # _____

Tallgrass

1006 S. State St., Lockport, IL

815.838.5566

Zagat Top-rated Chicagoland Restaurant

29/30 Food 29/30 Service

First things first: yes, it's definitely worth the drive (40 minutes from downtown)! Nestled in an architecturally significant 104-year-old building, this 40-seat restaurant bespeaks its Victorian heritage: converted antique gas chandeliers and wall sconces, rich wood wainscot, tin ceiling. Tables display heavy silver alongside period china and stemware. The room is elegant, and it whispers "welcome!"

Creditable from the beginning (1981), Tallgrass has since earned well-deserved accolades from far and wide. The Chicago *Sun-Times* recently named it the best restaurant in Chicagoland. Also remarkable, no less than *The New York Times* took notice, saying that it is "one of those restaurants...that you cherish, and come back to, again and again."

Master Chef Bob Burcenski (co-owner) serves up modern French cuisine that is elegant in both presentation and taste. The menu changes seasonally. The signature Trio of Soups is silken and sensuous. Crispy veal sweetbreads are perfect, but so are the numerous other appetizers. Several seafood and meat/poultry entrées are always available, and always flawless. A new dish (supplemental charge) of hand-harvested scallops *au natural* with celeriac purée, crème fraiche and truffle oil is itself worth the trip to Lockport! Add a glass of Spatlese and everybody will want what you're having. Desserts rise to the level of cardinal sin, happily! (The Chocolate Tower screams decadence.)

Service from the well-trained staff is attentive, yet unobtrusive. Maitre d'—Sommelier Tom Alves (co-owner) oversees the dining room with aplomb and grace that make diners feel truly at home. His carefully crafted wine list is extensive, with good representation from both Europe and the US. A special treat is the offering of rare boutique wines from the Pacific-Northwest. Prices range from \$20-\$185, with most priced between \$25 and \$50. He knows the list. He knows the food. Enjoy the benefit of his recommendations.

When you enjoy the pleasures of a meal in this landmark restaurant, you also appreciate that Proprietors Burcenski and Alves take seriously their world travels. They always return, newly-inspired to re-invent perfection. Why should you travel to Paris or Brussels for modern French cuisine when right in your own backyard there's Tallgrass?

Dinner: Wed-Sun, 5:30-8:30 PM

Reservations only. Private parties.

Credit Cards: MC VS

Reviewed by Jim Price and Don Newcomb for *Chicago Loop News*