

Canopy Outdoor Living

M A G A Z I N E



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The Advantages of Cooking with a Live Fire



By Lauren Jones,
Kalamazoo Outdoor Gourmet

Summer is just around the corner, and for those avid grillers among us, the gas versus charcoal debate rages on. The Hearth, Patio and Barbecue Association announced last month that it will be another strong year for the barbecue industry; showing that over 85 percent of North American households owns a grill or smoker. They also noted that charcoal grill purchases have been on the rise over the past few years, accounting for 41 percent of all grill sales in the United States, second only to gas grill sales which make up 57 percent of the market.

Gas grills are easy to use and convenient - ideal for weeknights when you're pressed for time (and patience). But grilling with charcoal is a much more artisanal experience. Cooking with a live fire is a primitive art that requires practice and skill. A lot goes into building the perfect fire, manipulating it to achieve the right heat, and tending to it as you cook. Not to mention there's something a little bit exciting about playing with fire.

Some people say they love the "flavor" that grilling with charcoal yields; but the biggest difference between gas and charcoal is the heat characteristics. Charcoal doesn't necessarily flavor your food, because the majority of the wood flavor is burned out in the kiln during the process of making the charcoal. It does however generate a very dry heat that allows you to perfectly sear a piece of meat and achieve a gorgeous caramelized crust, or reach low heats gas grills can't, perfect for low and slow cooking.



A gas flame, especially one from natural gas, contains water vapor, producing a moist heat that doesn't deliver the same perfect crust that we expect from charcoal. Another advantage of grilling with a live fire is the option to burn wood. Wood has its own heat characteristics that add more flavor to your food. A wood fire is definitely more challenging to cook with than charcoal, as it doesn't burn as cleanly or evenly, but the flavors you can achieve are phenomenal.



The age old debate between gas and charcoal, continues, but why choose when you can have both? At Kalamazoo we've invented a grill that lets you use any combination of gas, charcoal and wood. Powerful cast brass burners are situated below a Hybrid Fire Grilling Drawer™ which is designed to hold wood and charcoal. The drawer can be left empty for gas-only grilling, or filled with wood and charcoal for an authentic live fire cooking experience. The ability to cook interchangeably with three different fuels means huge cooking versatility. Kalamazoo Hybrid Fire Grills allow you to sear, cook with indirect heat, rotisserie roast and smoke – all on the same grill.

Whatever your preference, cooking with a live fire can deliver incredible results. And, from the searing, dry heat that's typical of charcoal, to the earthy, wood flavor that smoking imparts, there is something deeply primal about mastering a live fire.

Our Top 5 Grilling Don'ts



By Russ Faulk,
Kalamazoo Outdoor Gourmet,
Grillmaster



1. Tough Chicken Breasts:

A boneless, skinless chicken breast can be fantastic off the grill, but its shape is not conducive to being perfectly-cooked throughout. Either the pointy end is overcooked, or the thicker end is undercooked. The best solution is to pound the breast to an even thickness (called a palliard), and then grill it over high heat. The thinner and more uniform cross section allows it to cook quickly.

2. Burning the Sauce:

Barbecue sauce is not a marinade. It has a lot of sugar in it, and sugar can burn easily on the grill. To prevent burning, brush sauce on at the end of cooking and then quickly mark it on the grill for a nice, caramelized flavor.

3. Losing the Crust:

It takes time to form a perfectly-browned crust on food, and that crust has all the best flavors in it. If you don't wait long enough before turning the food, you can see that beautiful crust left behind – stuck to the grill grate. Foods like salmon and burgers will typically release themselves from the grill grate when the time is right to flip them over. If you flip them too early, the food is more likely to stick, and you'll leave the crust behind. You can help the food cook better by installing a heavier grill grate in your grill. The heavier the grate, the more heat it can hold, and the more easily food will release.

4. Overcrowding the Grill:

There are several problems with squeezing too much food on the grill. First, it can be much more challenging to keep tabs on everything. It is significantly more difficult to grill 24 burgers at a time to perfection than it is to nail 12. Also, it is ideal to have a "safe zone" – a cooler zone of the grill that you can move food to in order to slow down the action or deal with flare-ups.

5. Cold-start Cooking:

Some people toss cold meat on a cold grill and then fire it up. Any grill should be hot before the food goes on. Not only does this deliver better results, it is necessary for food safety. Be patient. Wait for the grill to get thoroughly hot, and then start cooking.

Kalamazoo Outdoor Gourmet Grill Care

Now that grilling season is upon us, (unless you're like us and prefer to grill all year round) it's time to dust off your grill and give it a thorough cleaning so that it's in fighting shape for the long summer ahead. Grilling can be messy business, but it's important to care for your grill properly to get the most out of it. Kalamazoo grillmaster Russ shares his tips for cleaning your grill - inside and out.

Some of his tips are specifically for Kalamazoo Hybrid Fire Grill owners, while the rest are applicable to all grillers.



Caring for the Grilling Surface



Before each cooking session, after the grill has pre-heated, use a stiff stainless steel grill brush to clean the grilling surface.



After each cooking session, run the main burners on high with the hood closed for 10 minutes before shutting it down. This will help burn away drippings and residue on the grilling surface and in the hopper.



ALWAYS use a stainless steel bristle brush for cleaning your grilling surface. Do not use brushes or scrapers of other metals with the exception of brass. Brass grill brushes will not harm your grilling surface, but we find that stainless steel brushes last much longer and are a better investment.



NEVER use steel wool on your cooking surfaces. It will leave small amounts of mild steel behind, embedded into the grain of the stainless steel, and it will cause rust.



NEVER use chemicals to clean your grilling surface.



Special Instructions for Laser-cut Grilling Surfaces

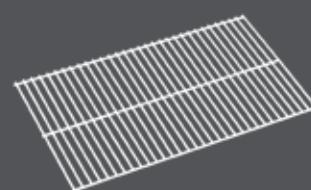
Your laser-cut surfaces should be kept clean, dry and BLACK. Treat them as you would a cast iron skillet. The darker the finish, the better.

Before using your surfaces for the first time, they need to be seasoned with oil. Remove the cold surfaces from your grill and use a cloth rag to wipe vegetable oil over the entire surface of each. Place the surfaces back into the grill. Light the grill and run all main burners on HIGH for about 20 minutes. The goal is to turn the surfaces brown. The more you use your grill, the more thoroughly seasoned your surfaces will become. Ideally you want your surfaces to become black and remain that way. You can re-season your surfaces at any time. Re-seasoning may be necessary if your grill sits idle for long periods of time.

Caring for the Exterior of Your Grill



The most difficult part of cleaning your grill is removing the burnt-on food and grease. Start by using a **citrus-based or organic degreaser** to remove everything that isn't burnt on. Next, we recommend using powdered **Bar Keepers Friend** with a **jersey knit rag**. Be careful to follow the grain direction of the stainless steel to avoid scratches. With a little elbow grease, Bar Keepers Friend will remove most stains and discoloration. For real problem areas, a **Scratch-B-Gone kit** can be used to restore the factory finish. After these steps, rinse off all cleaners, wait for the grill to dry, and then apply **stainless steel polish**.



Caring for the Interior of Your Grill

It is a good idea to occasionally burn off residue in your grill. Run the grill with the main burners on high with the hood closed for **at least 30 minutes**. This will burn off accumulated residue and dry everything out. The more you use sauces or grill fatty foods, the more frequently you should do this burn cycle.



To remove ash on a regular basis, pull the Hybrid Fire Grilling Drawer open a couple of inches and then shake it up and down to encourage any ash that has remained in the drawer to fall down into the hopper.

Occasionally, you will want to be more thorough in removing ash. We recommend that once a month you use a **natural bristle painter's brush** to sweep ash off all the interior surfaces of your grill. Wait until the grill is completely cool. Empty the cleanout pan before beginning. Remove the cooking surfaces, and then brush all the ash that may have remained in the Hybrid Fire Grilling Drawer down through the slots and into the hopper. Next, remove the drawer. Use the brush again to sweep all ash off the burners and any other surfaces down into the cleanout pan. Empty the cleanout pan again.

If you use wood in your grill, the inside of your hood is probably black. We recommend leaving it this way. However, you may choose to clean it once a year. If so, you will need to use **Bar Keepers Friend** (recommended) and a lot of elbow grease or a harsh oven cleaner (not recommended). If you choose to use oven cleaner: do not get it into the ceramic rotisserie burner; do not get it on ignition coils; do not get it on the electronics or wires; do not get it on the cooking surface; and do make sure you thoroughly rinse off all of the cleaner before cooking on your grill. Be careful when rinsing off the oven cleaner not to stain your patio. Again, we strongly recommend the use of Bar Keepers Friend and discourage the use of oven cleaner.

Step-by-step instructions to grilling the perfect burger.

by Kalamazoo Grill Guide

Step One: Selecting the Beef

Ground round is our go-to cut, but you can use your favorite cut or blend of cuts. We recommend an 85% lean mixture for the right balance of texture, flavor and juiciness. Select ground beef from the butcher's case whenever you can (rather than pre-packaged on the shelf), and reject any meat that has turned brown or gray. You should always ask to see the underside of the beef the butcher is retrieving from the case.

Try to avoid pre-made patties all together, or take a close look to ensure the texture is loose and the patties were not over-worked or pressed in a mold. Some pre-made patties are sliced from a tube of ground beef. These will typically have a favorable texture as long as the beef is good; and as long as it is fresh and never frozen. An over-worked or compressed patty will result in a burger with a much less pleasing texture.

Step Two: Selecting the Other Ingredients

First of all, the bun is almost as important as the beef. Freshly-baked soft rolls are ideal. Make sure they are the same diameter as your finished patties. We also like a quality cheese (try Cambozola), heirloom tomatoes and thick-sliced grilled red onions. Most of the time it should be all about the pure burger experience, but sometimes we like to use fresh guacamole, spicy mustard, grilled poblanos and just about anything else you can imagine — but that is taking us a little off topic.

Step Three: Preparing the Grill

Prepare for direct grilling with two temperature zones. You will want to grill the burgers over a hot fire at 600°F, and you will need a cooler zone around 400°F for toasting the buns; or you can use the warming rack. We believe the dry heat of a charcoal fire delivers the best crust on the outside of the burger, but you can have great success with a gas fire as long as it is hot enough.

Step Four: Prepping the Patties

We prefer a 1/3 pound to 1/2 pound patty for the best grilling. This allows us to establish a delicious crust on the outside of the burger while keeping the inside a perfect Medium (160°F). If the patties are too thin, this is much more difficult to do. Form the patties to 3/4-inch thickness, and 3/4-inch larger diameter than the buns.

As we have mentioned, a loose texture is critical, so try not to overwork the meat as you form each patty. We do, however, need to tighten up the perimeter to make sure the patty won't break apart on the grill. Recess the middle of each patty so that the burgers are thinner in the center than at the edges. The centers should be about 1/2-inch thick while the perimeters remain 3/4-inch thick. When the burgers plump up on the grill, they will turn out flat. (Thank you to Bobby Flay for the tip!)

Brush the patties with olive oil and season liberally with salt. This will aid in forming that perfect exterior crust we keep going on and on about. Let the burgers rest for a while to get close to room temperature.

Step Five: Prepping the Buns

Slice the buns, and lightly brush the insides with olive oil. Season with salt.

Step Six: Grilling!

Place the burgers over the hottest part of the grill, and then leave them alone for at least 2 minutes! We want nice grill marks and an awesome crust. That takes some time, and it won't happen as well if the burgers are moved a lot. For crosshatched grill marks, rotate each burger 90 degrees and continue cooking on that same side for 2 minutes more. If everything is going according to plan, you should start to see a little blood coming to the surface at the 4 minute mark. Flip the burgers and continue cooking for another 3 to 4 minutes, rotating 90 degrees on the grate after 2 minutes.

During the final 1 to 2 minutes, lightly toast the buns directly on the grill grate or on the warming rack. Do not dry them out, or they will make the burger more difficult to eat.

Remove everything from the grill, assemble your burgers and enjoy!

How to Grill Corn the Simple Way

Kalamazoo Grill Guide

Step-by-step instructions for simple grilled corn.

Corn on the cob is a summer barbecue classic, and it seems everyone has their own favorite way to prepare it. Some like to soak the corn in the husk and then use that moisture to steam it on the grill. Some shuck it and par-boil it

before marking it on the grill. Some even make "caveman corn," roasting the corn directly in a bed of hot coals. Although all these methods make for a tasty side at your barbecue, we prefer the simple approach; shuck the corn, rub it with olive oil, season it with salt and throw it on the grill.

Step 1: Preparing the Grill

Prepare for direct grilling over a hot fire at 500°F.

Step 2: Preparing the Corn

Shuck the corn and remove all the silk. Wash the corn and let it dry. Drizzle olive oil over the corn, and then rub it in to evenly distribute. Season liberally with salt.

Step 3: Grilling the Corn

Place the corn over the hot fire, directly on the grill grate. Roll the corn every 30 seconds or so until it is nicely marked on all sides and just heated through. Use care not to overcook the corn. You should not see any shriveling or wrinkling of the kernels.

Remove from the grill. You can serve it with butter if you like, but the olive oil on its own is usually sufficient.

Note: The best corn for direct grilling will have large,

Guide to Perfect Salmon on the Grill

Kalamazoo Grill Guide

Step-by-step instructions to help anyone grill salmon like a professional.

Salmon filets are ideal for grilling. This guide from our grillmasters should help you achieve great results every time.

Step 1: Salmon Filet Selection

Different people prefer the taste of different salmons. Copper River Salmon has a fanatical following and is quite delicious when available. Tasmanian Salmon can be flown in fresh overnight from Hawaii. Coho Salmon has its own distinctive flavor. Atlantic salmon has the most mellow flavor and buttery texture, but that is largely because it has been farm raised. The bottom line is... If you know what you like, stick with it. If you don't, experiment.

Select skin-on salmon filets from the head end of the fish. Good, thick filets are best. You can also take advantage of the tapered nature of filets to suit the tastes of your guests. Cook the thick cuts and thinner cuts for the same amount of time, serving the thinner filets to your guests who want their fish "cooked all the way" and the thicker cuts to the salmon lovers who want their fish cooked to medium.

Try to avoid buying the tail-end filets as they are often too thin to grill well.

Step 2: Preparing the Salmon

Leave the skin on and pull out any obvious bones. Rinse the filets under cold water and pat dry with paper towels.

Cut the salmon into serving-size pieces at this point.

Place the filets skin-side down on a work surface or platter. Squeeze a little fresh lemon juice over the salmon. Brush lightly with olive oil and season liberally with salt and pepper.

The salmon filets should be brought to room temperature before grilling. Let them sit, seasoned, for about twenty minutes before the grill is ready.

Step 3: Grilling the Salmon

Prepare the grill for direct grilling at 500°F. once hot, clean the grill surface with a sturdy grill brush.

For filets that are 1-inch thick, we grill the salmon for a total of about 8 minutes over a 500°F fire. This should result in fish that is cooked medium to medium-well.

Place each filet on the grill grate directly over the fire with the skin-side up. After about 5 minutes, the edges of the meat should begin to pull away from the grill. The salmon will release from the grill when it is ready to turn over. A few exploratory lifts at the edges should tell you whether or not it is ready. If you start with a hot grill and room temperature fish with a little oil, the fish should not stick to the grate. If it is sticking, then it likely isn't ready to flip over.

Use a thin-bladed turner to flip the fish over at the appropriate time. After grilling the second side for about 3 minutes, the fish should be cooked to medium-well. The meat will flake easily under gentle pressure from your finger when it is done. Slide the turner between the skin and the meat, separating the fish from the skin. Remove the fish from the grill leaving the skin behind.

The salmon should be opaque and flaky with a nice crispy layer on the outside.

Onion Marmalade Barbecue Sauce



By Russ Faulk,
Kalamazoo Outdoor Gourmet,
Grillmaster

Layers of flavor are the key to a great barbecue sauce. This one is rich and chunky, with a base of sweet, caramelized onions. A hit of red wine vinegar balances the sweetness, and barley malt syrup is the ingredient that will keep them guessing. This sauce is worth the time investment. If you're making barbecue ribs, stirring the sauce gives you something to do with your free hand (the one without the beer in it) while the ribs are smoking.



Servings: About 2 cups

Ingredients

2 tablespoons unsalted butter
1 large red onion, diced
4 cloves garlic, minced
1 tablespoon smoked paprika
1/2 teaspoon ground cayenne pepper
1/4 teaspoon ground cloves
1/2 cup barley malt syrup
(check near the honey at your organic market)
1/4 cup red wine vinegar
1/2 cup ketchup
1/4 cup whole grain mustard
3/4 cup light brown sugar
2 teaspoons kosher salt
1/2 teaspoon ground black pepper

Instructions

Melt the butter over medium heat in a large saucepan. Add the onions and garlic, turning occasionally. After 5 minutes, turn the heat up to high. Stir frequently until the onions are browned, completely soft, and reduced to 1/4 their original volume.

Stir in the paprika, cayenne and cloves to distribute evenly. Whisk in all the remaining ingredients except for the pepper. Bring to a simmer, stirring occasionally. Maintain at a simmer for as little as 1 hour or as much as 2 hours, stirring as often as needed to prevent burning on the bottom of the pan.

Stir in the pepper and test for taste. Add more salt or brown sugar as desired. The finished sauce should be thick and chunky with a deep burgundy color. When cool, it will become quite sticky. Keep warm until time for use. Leftover sauce can be refrigerated in an air-tight container for 1 week.

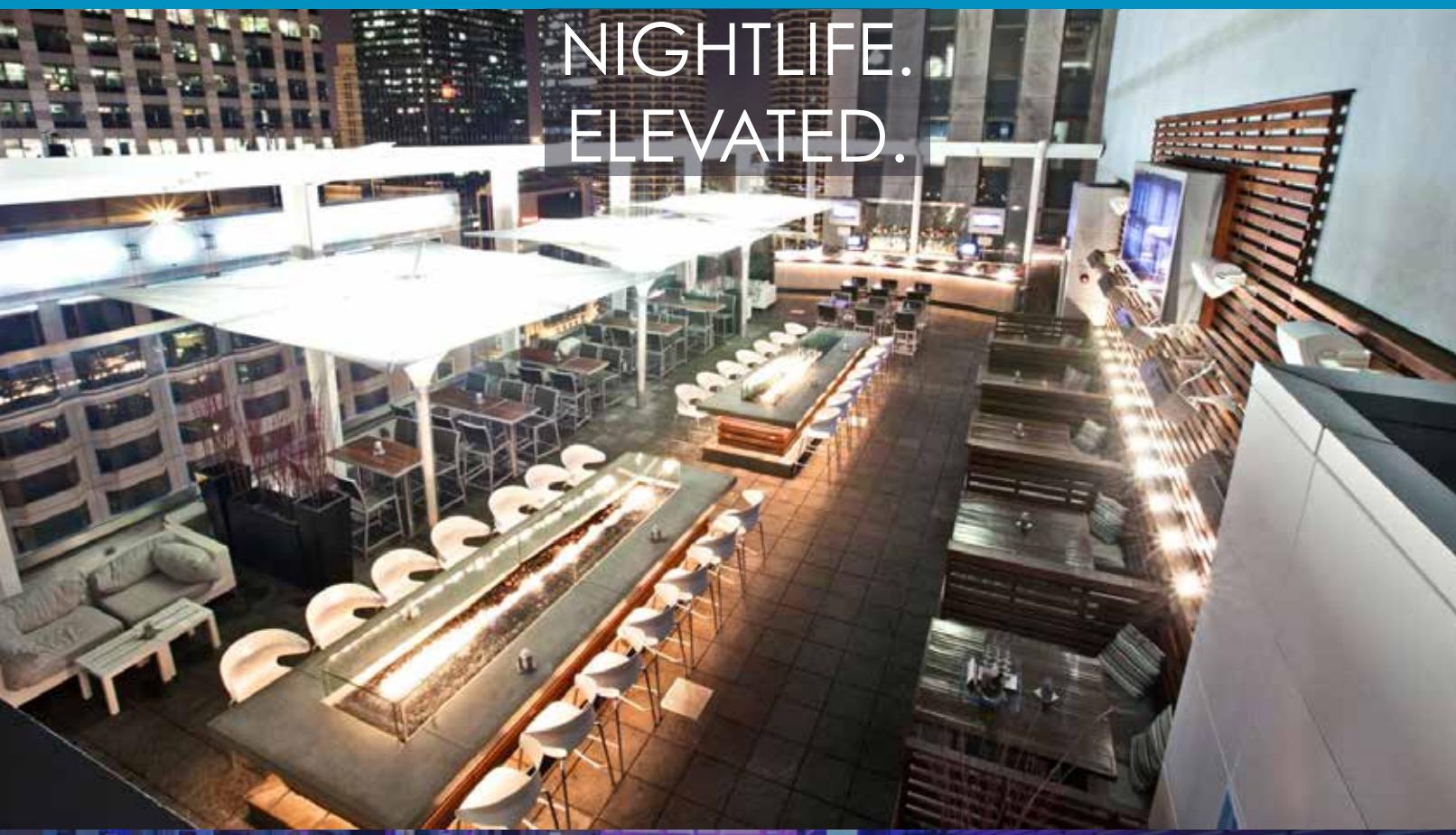


Chicago's Top 25 Outdoor Restaurants



ROOF at theWit

NIGHTLIFE.
ELEVATED.



ROOF, the rooftop lounge at theWit, has earned international acclaim for its expressive design, sweeping skyline views, entertainment, and unique hand-crafted cocktails and cuisine. Come up and see why the lounge with Chicago's best views is the place to be seen.



201 North State Street | Chicago, IL 60601 | 312.467.0200
Monday–Friday: 2pm - 2am // Saturday: 2pm - 3am // Sunday: 2pm - 8pm

Beer and Barbeque?
What could be better?



Sheffield's barbecue restaurant is the place in Chicago for great BBQ food. The smoker's are smokin', the brisket is basting and the bar is groaning under sundry succulent slabs of ribs. Our smokers are churning out the most succulent BBQ pork this side of Memphis.



What is that you say, you were sleeping through the last couple years and didn't realize that Sheffield's is now a barbecue restaurant-as well as the bar and beer garden it always has been? That you could head on over, and dine on fine BBQ Food while ensconced in nature in our beer garden with a fine American craft brew in hand?



3258 North Sheffield | Chicago, IL 60657 | 773.281.4989
Monday–Friday: 11am - 2am // Saturday: 10am - 3am // Sundays: 10am - Midnight



Sheffield's Beer & Wine Garden

drumBAR

A cocktail-focused rooftop bar
off Michigan Avenue atop the Raffaello Hotel.

Located in Chicago's Gold Coast neighborhood, the moody yet energetic bar boasts an intimate indoor lounge area and a beautiful outdoor terrace with views of Lake Michigan and the Hancock building.



201 East Delaware Place | Chicago, IL 60611 | 312.933.4805
Monday–Wednesday: 5pm - Midnight // Thursday–Friday: 5pm - 3am
Saturday: 5pm - 3am // Sunday: 3pm - 10pm



Located in Chicago's Logan Square neighborhood,
on the beautiful Humboldt Boulevard, Parson's Chicken & Fish enthusiastically celebrates and embraces
drinking, eating, and general good times.



Another project from Land and Sea Dept., Parson's Chicken & Fish affectionately references the chicken and fish eateries prevalent to the West Side of Chicago, and found in cities, coasts and regions across the country - the sorts of places that offer affordable eats quickly, and that satisfy big appetites.

2952 W. Armitage Ave. | Chicago, IL 60647 | 773-384-3333
Monday–Friday: 11am - 2am // Saturday: 11am - 3am // Sunday: 11am - 2am

Parson's Chicken & Fish

The J. Parker

A Chicago Rooftop Restaurant
at Hotel Lincoln



Sitting proudly above the Hotel Lincoln, the J. Parker offers the most spectacular views in all of Chicago. As you sip on one of our signature cocktails, enjoy the unobstructed water views from one of the lounges 140 outside seats, or 55 seats inside. The J. Parker is a perfect space for private events, a pre-dinner cocktail, or a night on the town. Enjoy small plates from award winning chef Paul Virant 7 days a week.



201 North State Street | Chicago, IL 60601 | 312.467.0200
Monday–Friday: 2pm - 2am // Saturday: 2pm - 3am // Sundays: 2pm - 8pm

High above the Magnificent Mile,

The dec ROOFTOP LOUNGE + BAR is Chicago's newest and chicest outdoor spot for sipping, savouring and socializing. Join us for playful share plates, a mixologist-driven cocktail program and rotating list of craft beers, set against one of the best views in the city.



160 East Pearson Street at Water Tower Place | Chicago, IL 60611 | 312.266.1000
Every day: 12pm - Midnight

The dec ROOFTOP LOUNGE + BAR

Homestead on the Roof



A literal farm-to-table restaurant

Homestead On The Roof features farm-fresh seasonal fare in its dinner, desserts, and hand-crafted cocktails. Esoteric and small-production wines by the bottle and glass, a weekly rotating craft brewery, and a tightly curated 100-bottle spirits list rounds out the Homestead beverage program.

Homestead sports an 80-seat outdoor rooftop patio sits next to its 1,000 square foot organic rooftop garden, two massive vertical hanging gardens, and dozens of planter boxes all filled with vegetables, fruits, and herbs. Homestead also has a 65-seat indoor air-conditioned indoor enclosed second story space as well.



201 North State Street | Chicago, IL 60601 | 312.467.0200
Monday–Friday: 2pm - 2am // Saturday: 2pm - 3am // Sundays: 2pm - 8pm

Located in the base of Chicago's iconic Tribune Tower, Howells & Hood pays homage to the building's architects, John Howells and Raymond Hood, who were selected from more than 260 entrants in The Tribune Tower competition of 1922.



With a nod to the Tribune Tower's rich history, and a modern eye, Howells & Hood spans 17,300 square feet of indoor space, as well as a 5,700 square foot outdoor patio. Outdoor seating on Pioneer Court features a 300-seat patio, complete with two granite-topped communal tables for 16, equipped with fire features. Within this lush landscaped area, guests can sit beneath oversized umbrellas on warm summer afternoons and enjoy infrared heating on cool evenings. A pavilion bar with 25 seats allows guests to enjoy Howells & Hood's unparalleled beer selection outdoors. There is truly nothing like it on Michigan Avenue.



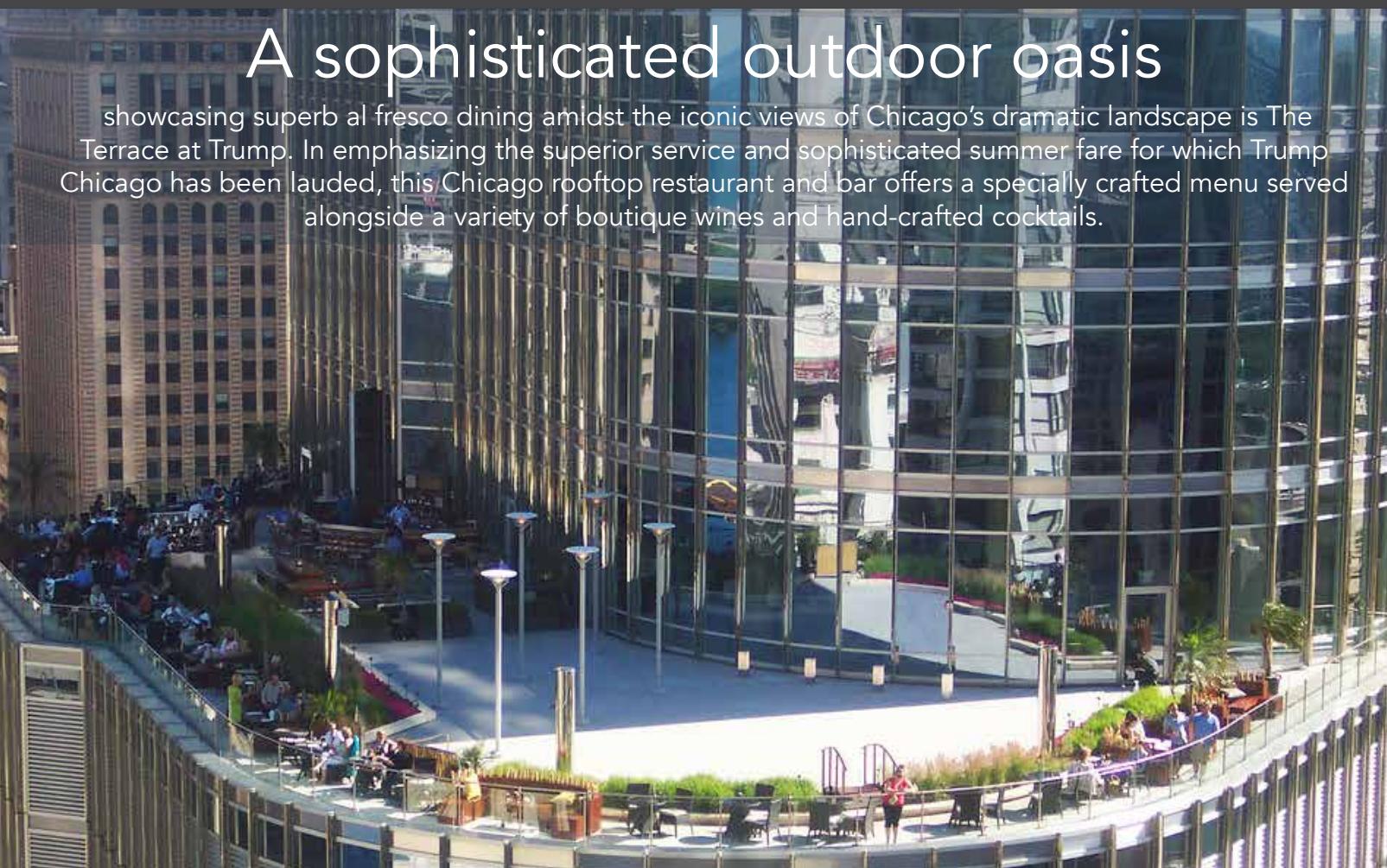
435 North Michigan Avenue | Chicago, IL 60611 | 312-262-5310
Mon–Wed: 11am - 11pm or later // Thur–Sat: 11am - 1am or later // Sun: 10am - 11pm or later

Howells & Hood

The Terrace At Trump

A sophisticated outdoor oasis

showcasing superb al fresco dining amidst the iconic views of Chicago's dramatic landscape is The Terrace at Trump. In emphasizing the superior service and sophisticated summer fare for which Trump Chicago has been lauded, this Chicago rooftop restaurant and bar offers a specially crafted menu served alongside a variety of boutique wines and hand-crafted cocktails.



With a serene ambiance highlighted by vivid, green landscaping guests can relish in the summer sun while taking in vistas that are quintessentially Chicago including the Wrigley Clock Tower, Lake Michigan and Chicago River. Sit and enjoy a cocktail while watching the fireworks from The Terrace at Trump on Wednesdays and Saturdays after Memorial Day.



401 N. Wabash Avenue | Chicago, IL 60611 | 312.588.8000
Every day: 2pm - Midnight

A contemporary take on the classic upscale steakhouse, nestled in Chicago's Lakeshore East.



III Forks Steakhouse is a modern steakhouse restaurant sizzling with style. We offer a lively bar and lounge area serving USDA Prime beef, ocean-fresh seafood as well as lighter, local favorites. The inviting foyer welcomes you with an array of over 3,000 fine wines from the spectacular glass wine room. We have tables with breathtaking views overlooking the park and three exquisite private dining rooms for you and your friends to enjoy.



180 N. Field Blvd. | Chicago, Illinois 60601 | 312.938.4303
Sunday–Thursday 5pm - 10pm // Friday–Saturday 5pm - 11pm

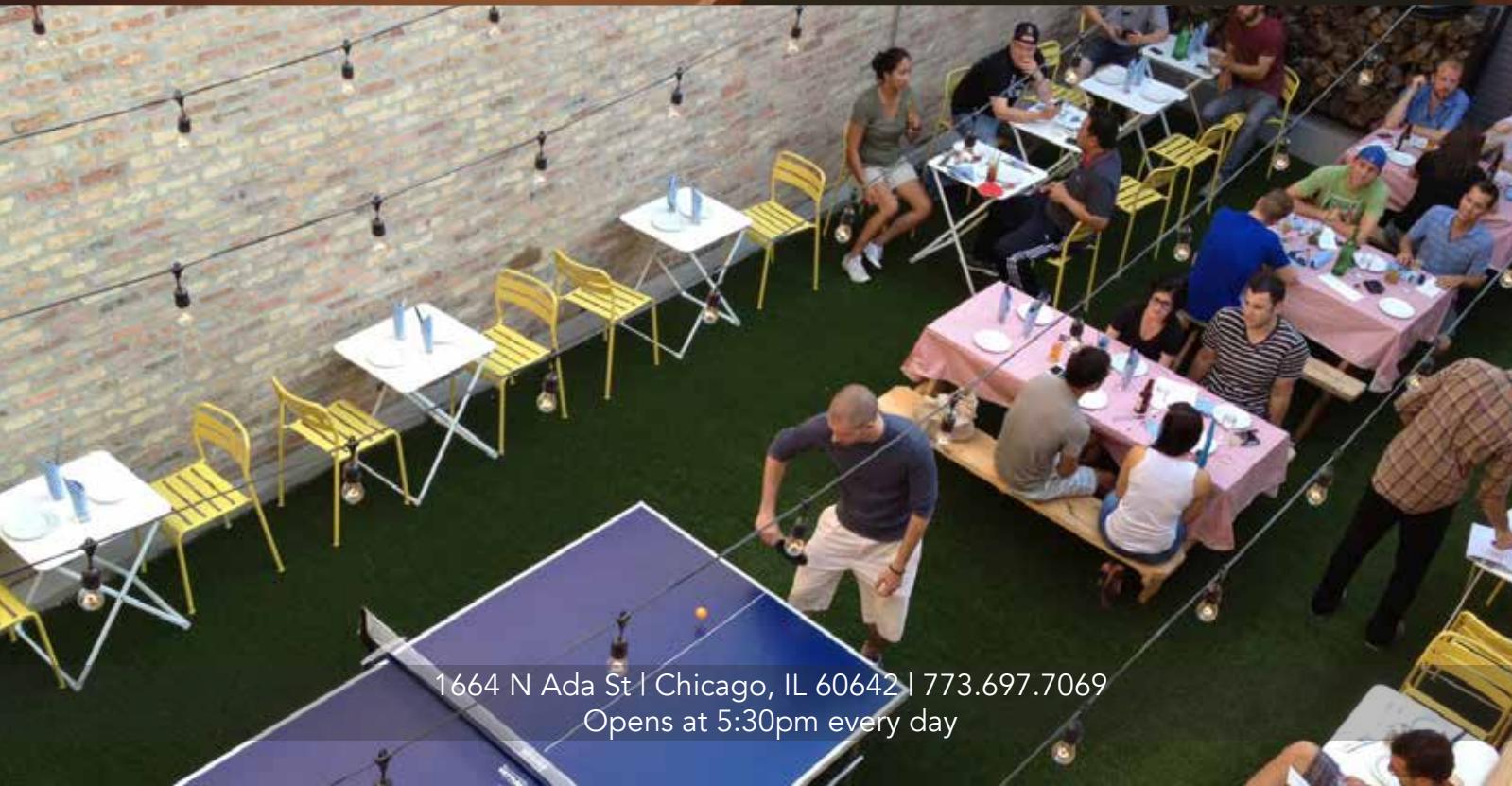
III Forks

ada st.

One of the most unique dining and entertaining venues in Chicago.
Let our passion for place, beautiful food, delicious libations and memorable service create the perfect event to match your needs.



Chef Zoë Schor's blend of classical and contemporary cooking methods are rooted in her experiences working in some of America's most iconic restaurant kitchens. Through Chef Schor's collaboration with Chef-Partner Michael Kornick, Ada St.'s menu celebrates the seasons with beautiful ingredients, passion and love.



1664 N Ada St | Chicago, IL 60642 | 773.697.7069
Opens at 5:30pm every day

The nationally-revered nightlife visionaries of Element Collective created this opulent, accessibly elegant wine and Champagne salon. The lavish 1,500-square-foot space off Green St. is discreetly tucked-away at the foot of a secluded cobblestone alley in the progressive West Loop / Fulton Market neighborhood.



Bringing a balance of knowledge and passion that will be an enriching testament to Chicago's forward-thinking wine community, RM Champagne tailors an obsessively curated portfolio, which will feature a large selection of estate-grown wines from these vignerons who are intensively involved from bud-break to bottling.

116 N Green St | Chicago, IL 60607 | 312.243.1199
Sun-Wed: 5pm - Midnight // Thu-Sat: 5pm - 2am

RM Champagne Salon

Benchmark

BENCHMARK, A FOUR CORNERS® TAVERN pairs great food and drinks with friendly service

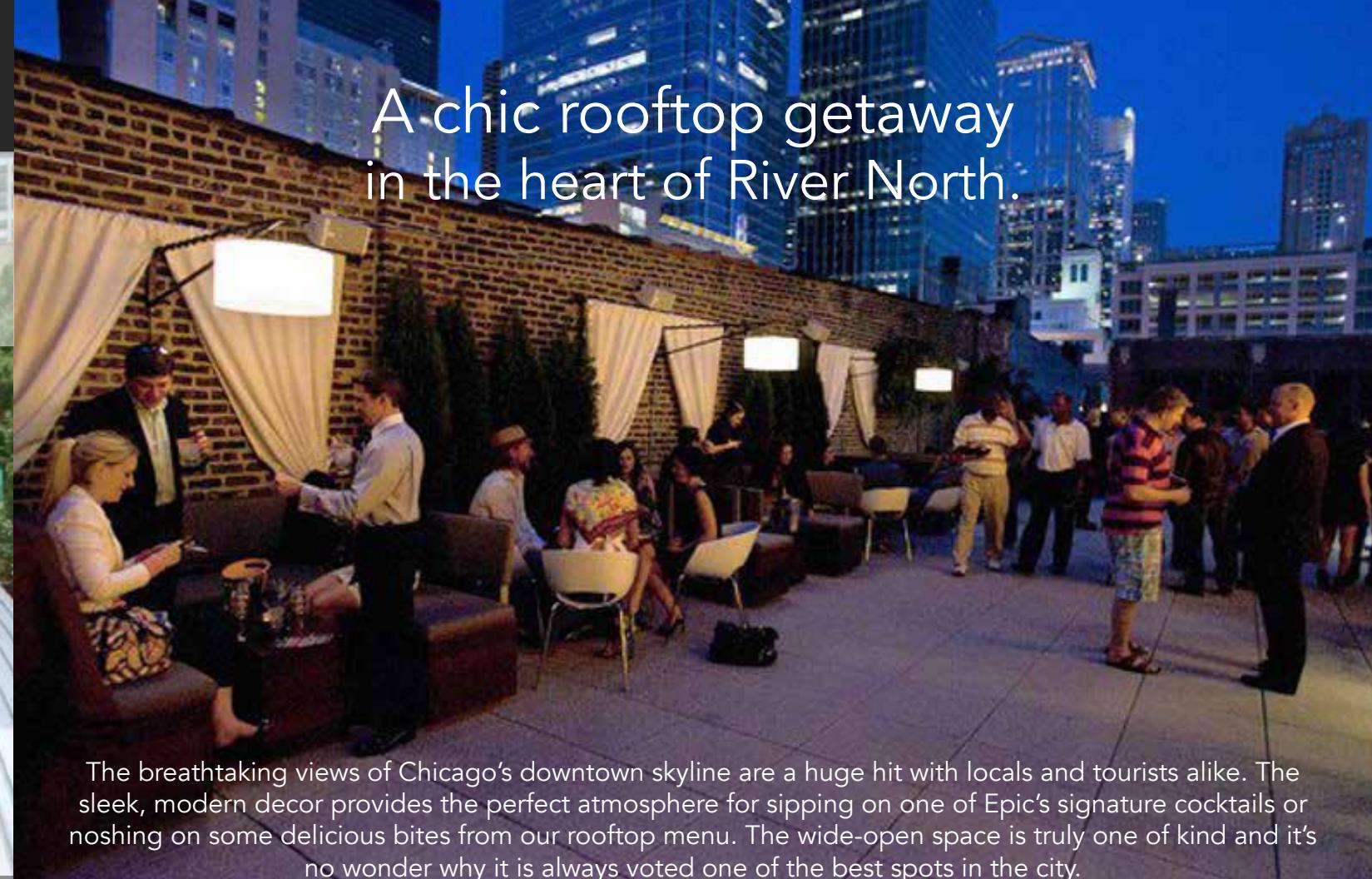
and strives to provide our customers with a powerful experience each time they visit. Our Benchmark concept is the perfect fit for the Old Town area in Chicago.



The Benchmark menu includes some new and creative items as well as updated twists on familiar menu favorites. With 46 TV's Benchmark is the perfect place to catch a game with old friends or make some new ones. The highlight of the venue is the first of its kind, fully retractable roof covering most of the 2nd floor. It's Chicago's first convertible beer garden.



A chic rooftop getaway in the heart of River North.



The breathtaking views of Chicago's downtown skyline are a huge hit with locals and tourists alike. The sleek, modern decor provides the perfect atmosphere for sipping on one of Epic's signature cocktails or noshing on some delicious bites from our rooftop menu. The wide-open space is truly one of kind and it's no wonder why it is always voted one of the best spots in the city.



116 N Green St | Chicago, IL 60607 | 312.243.1199
Sun-Wed: 5pm - Midnight // Thu-Sat: 5pm - 2am

1510 N Wells St | Chicago, IL 60610 | 312.649.9640
Mon-Thu: 5pm - 2am // Fri: 12pm - 2am // Sat: 11am - 3am // Sun: 11am - 2am

EPIC Sky

Piccolo Sogno

"Little Dream"

Piccolo Sogno opened its doors to Chicago in July 2008. The name, which means "little dream," in Italian, was chosen by partners Tony Priolo and Ciro Longobardo because it had always been their dream to open a restaurant of their own. Piccolo Sogno features a menu of fresh, seasonal rustic Italian cuisine with an impressive all-Italian wine list.



Priolo's menu, offers a wide selection of regional Italian dishes—from homemade pastas and hand-tossed pizzas prepared in the restaurant's wood-burning oven to Roman-style pork and Mediterranean sea bass—as well as homemade gelato and sorbet.



464 N Halsted St | Chicago, IL 60642 | 312.421.0077

Lunch: Mon-Fri 11:30am-2:30pm

Dinner: Mon-Thu 5:30-10:30pm // Fri 5:30-11pm // Sat 5-11pm // Sun 5-10pm

FIG & OLIVE extends an olive branch to Chicago with its flagship city location, situated on Oak Street in the premier Gold Coast luxury retail shopping district.



FIG & OLIVE embodies its origins from the South of France, Italy, and Spain. The 10,000 square foot dining destination features a variety of unique spaces that captures this essence of the French Riviera. With natural limestone and white stucco walls surrounding an open-exhibition kitchen, an expansive lounge and bar, a crostini station, and an open-air garden terrace, this location is perfect for an informal or elegant gathering.



104 E Oak St | Chicago, IL 60611 | 312.445.0060

Lunch: Mon-Fri 11am – 3:45pm

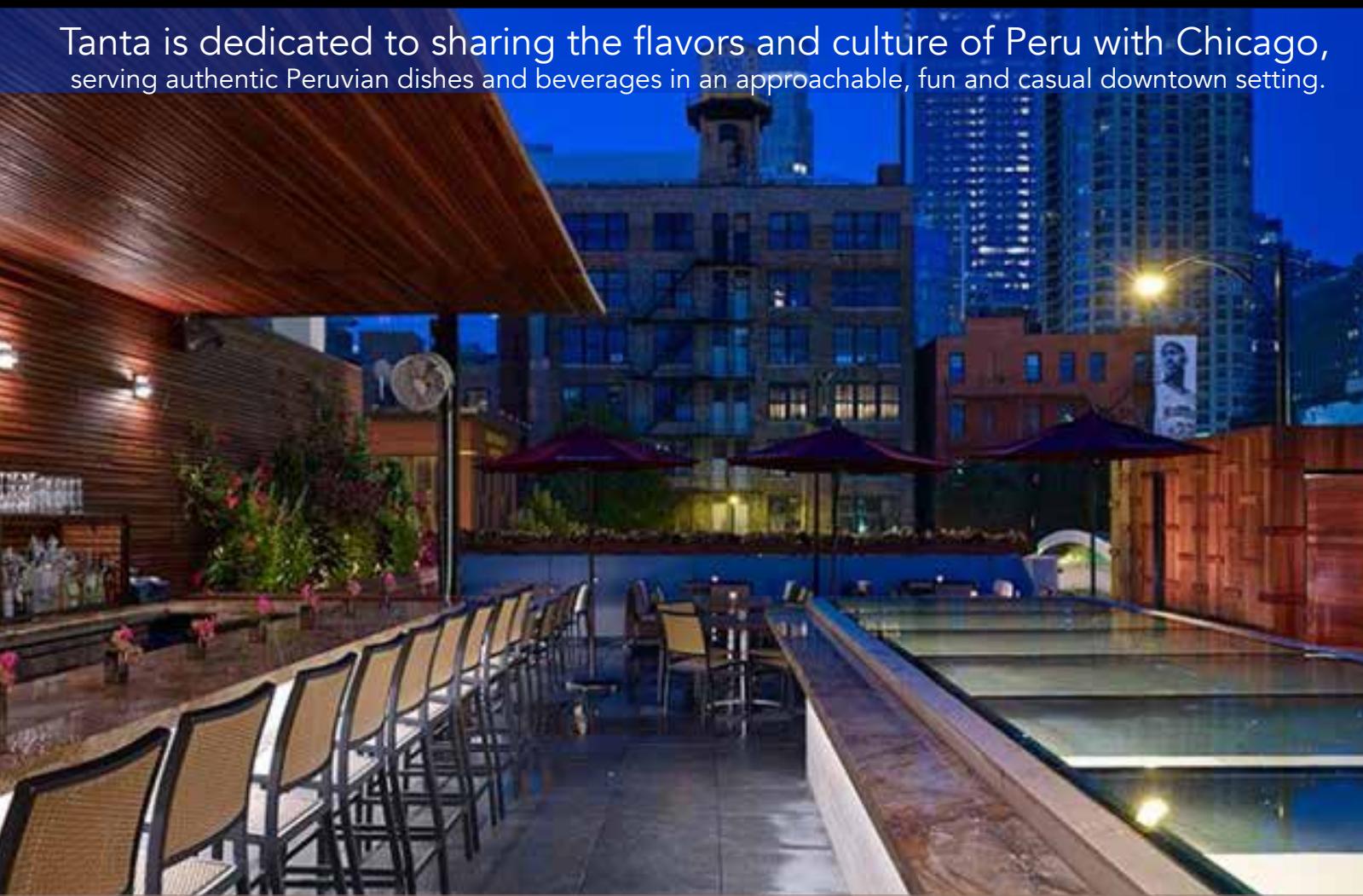
Dinner: Sun-Wed 4pm – 11pm [Bar until 2am] // Thu-Sat 4pm – 12am [Bar until 2am]

Brunch: Sat & Sun 11am – 3:45pm

Fig & Olive

Tanta

Tanta is dedicated to sharing the flavors and culture of Peru with Chicago, serving authentic Peruvian dishes and beverages in an approachable, fun and casual downtown setting.



The Tanta team tapped Esyn Designs to conceptualize and design the elegant and eye-catching multi-level space, paying special attention to warm and cold textural and color details that reflect the cuisine and culture of Peru. The design of Tanta also reflects its respect for the natural bio-diversity of Peru, extensively utilizing South American Ipe, a hardwood known for its beauty and durability. Other features include textured concrete walls and one-of-a-kind Peruvian pop art by Jeff Zimmerman.

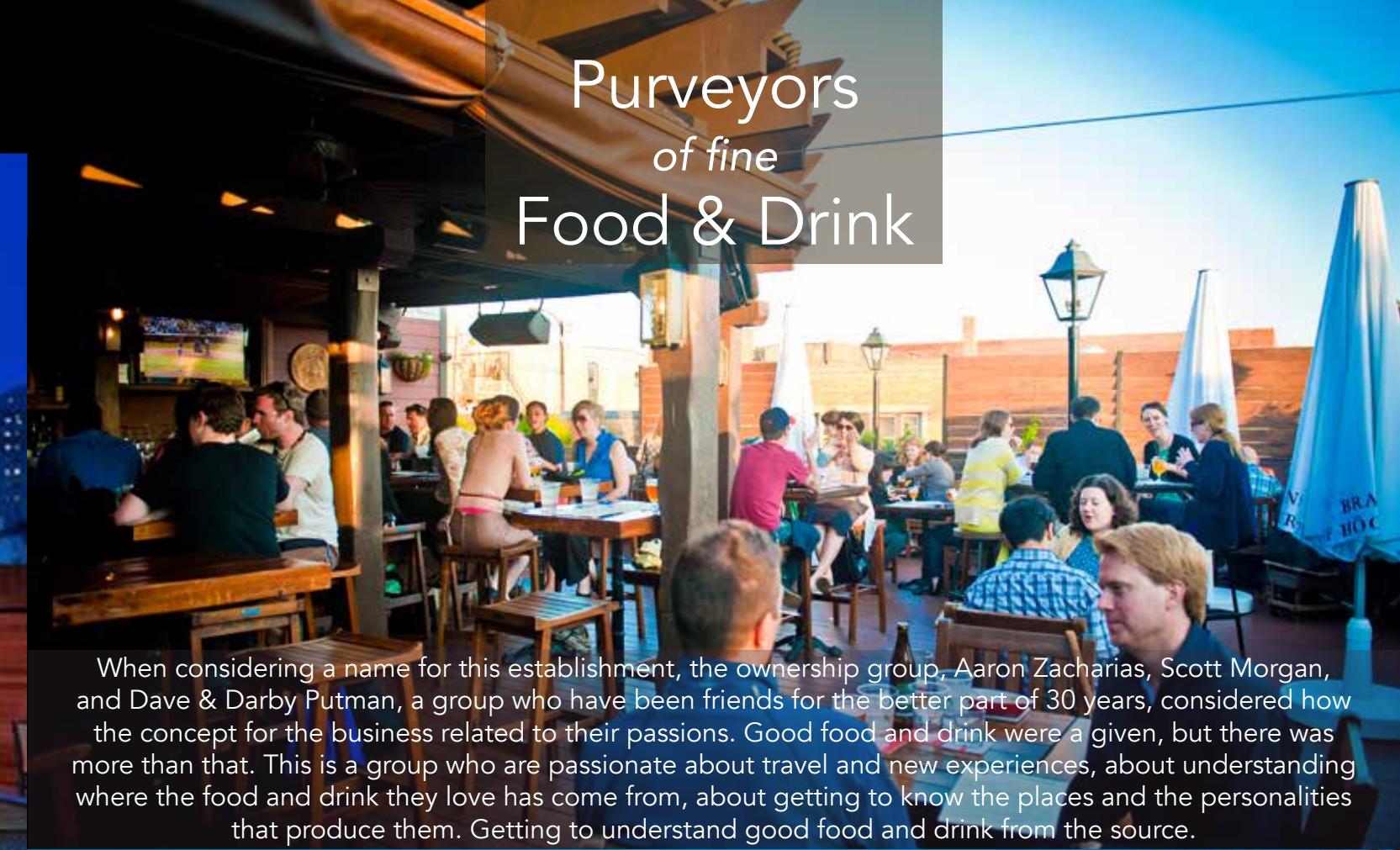


118 W Grand Ave | Chicago, IL 60654 | 312.222.9700

Rooftop Hours:

Mon: 4:30pm – 9pm // Tue–Thu: 4:30pm – 11pm // Fri–Sat: 4:30pm – 12am // Sun: 11am – 9pm

Purveyors
of fine
Food & Drink



When considering a name for this establishment, the ownership group, Aaron Zacharias, Scott Morgan, and Dave & Darby Putman, a group who have been friends for the better part of 30 years, considered how the concept for the business related to their passions. Good food and drink were a given, but there was more than that. This is a group who are passionate about travel and new experiences, about understanding where the food and drink they love has come from, about getting to know the places and the personalities that produce them. Getting to understand good food and drink from the source.



1970 W Montrose Ave | Chicago, IL 60613 | 773.697.8204

Rooftop Hours

Mon-Thu: 4pm - 11pm // Fri: 12pm - 12am // Sat: 12pm - 12am // Sun: 12pm - 11pm

fountainhead

90 Miles Cuban Café

Sharing The Forbidden Since 2008



The Benchmark menu includes some new and creative items as well as updated twists on familiar menu favorites. With 46 TV's Benchmark is the perfect place to catch a game with old friends or make some new ones. The highlight of the venue is the first of its kind, fully retractable roof covering most of the 2nd floor.

It's Chicago's first convertible beer garden.



2540 W Armitage | Chicago, Illinois 60647 | 773.227.2822
Sun-Thu: 10am - 10pm // Fri-Sat: 10am - 11pm

West Town's
neighborhood biker bar/restaurant
serving burgers & pub grub plus Bloody Marys & weekend brunch.



501 N Ogden Ave | Chicago, IL 60642 | 312.666.1500
Mon-Fri: 11am - 2am // Sat: 9am - 3am // Sun: 9am - 2am

Twisted Spoke

Cerise at the Virgin Hotel

Discover a new point of view
from atop Chicago's historic loop district.



Modern, familiar, unknown and unashamed this cozy panorama of delights offers a mix of crafty cocktails and Izakaya inspired culinary creations. Slip outside and find yourself in the heart of the city scene. Set a rendezvous inside and experience a whole new world of eclectic and savory satisfaction that runs all through the night.



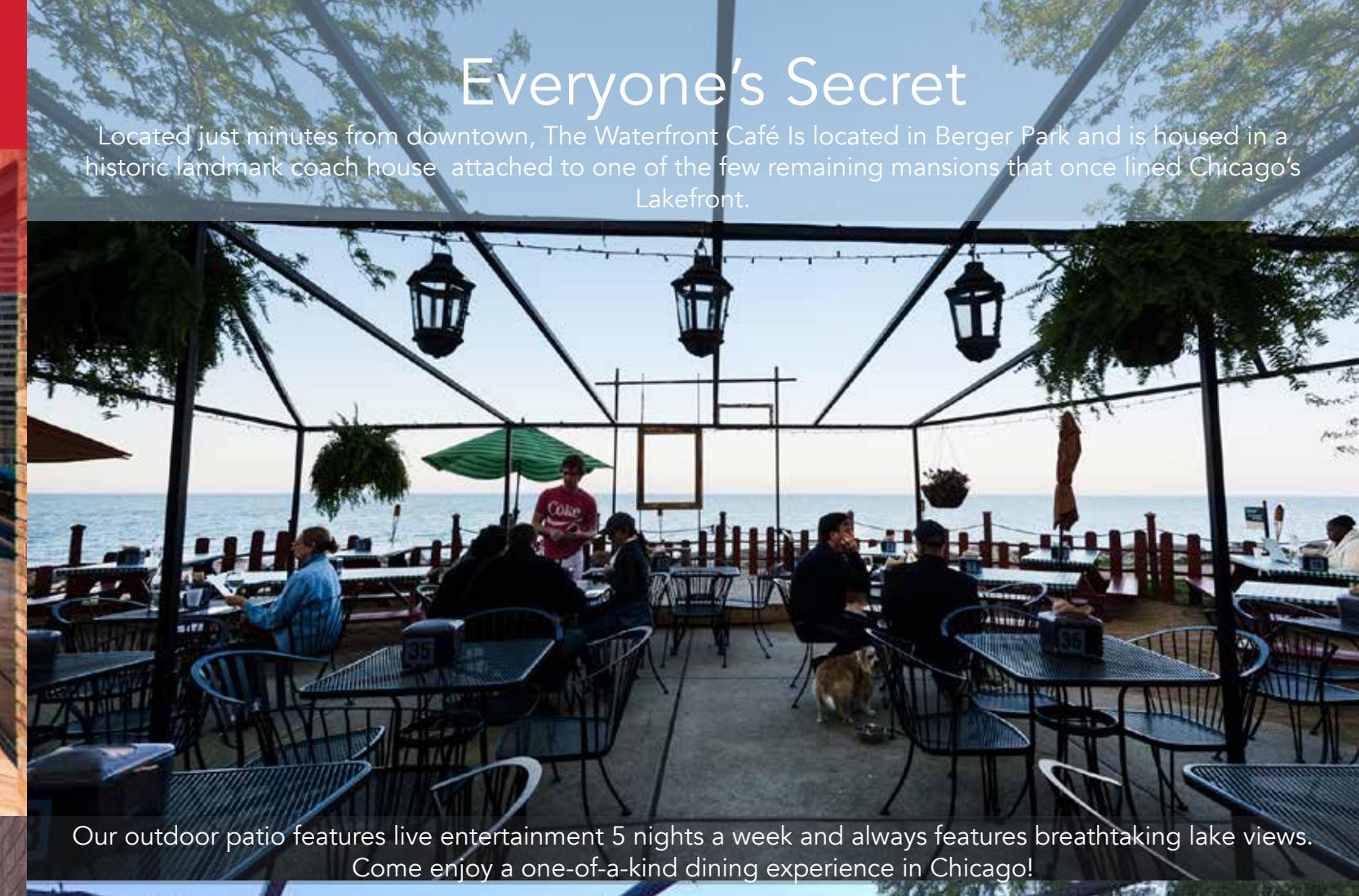
203 N. Wabash | Chicago, Illinois 60601 | 312.940.4774

Mon-Fri: 4pm - 2am // Sat-Sun: 2pm - 2am

Outside closes at midnight. Casual chic dress code beginning at 8pm, nightly.

Everyone's Secret

Located just minutes from downtown, The Waterfront Café Is located in Berger Park and is housed in a historic landmark coach house attached to one of the few remaining mansions that once lined Chicago's Lakefront.



Our outdoor patio features live entertainment 5 nights a week and always features breathtaking lake views.
Come enjoy a one-of-a-kind dining experience in Chicago!



6219 N Sheridan Rd | Chicago, IL 60660 | 773.761.3294

Sun-Thu: 11:30am - 10pm (Kitchen closes @ 9pm)

Fri & Sat 11:30am - 10pm (Kitchen closes @ 10pm)

The Waterfront Café

Terzo Piano

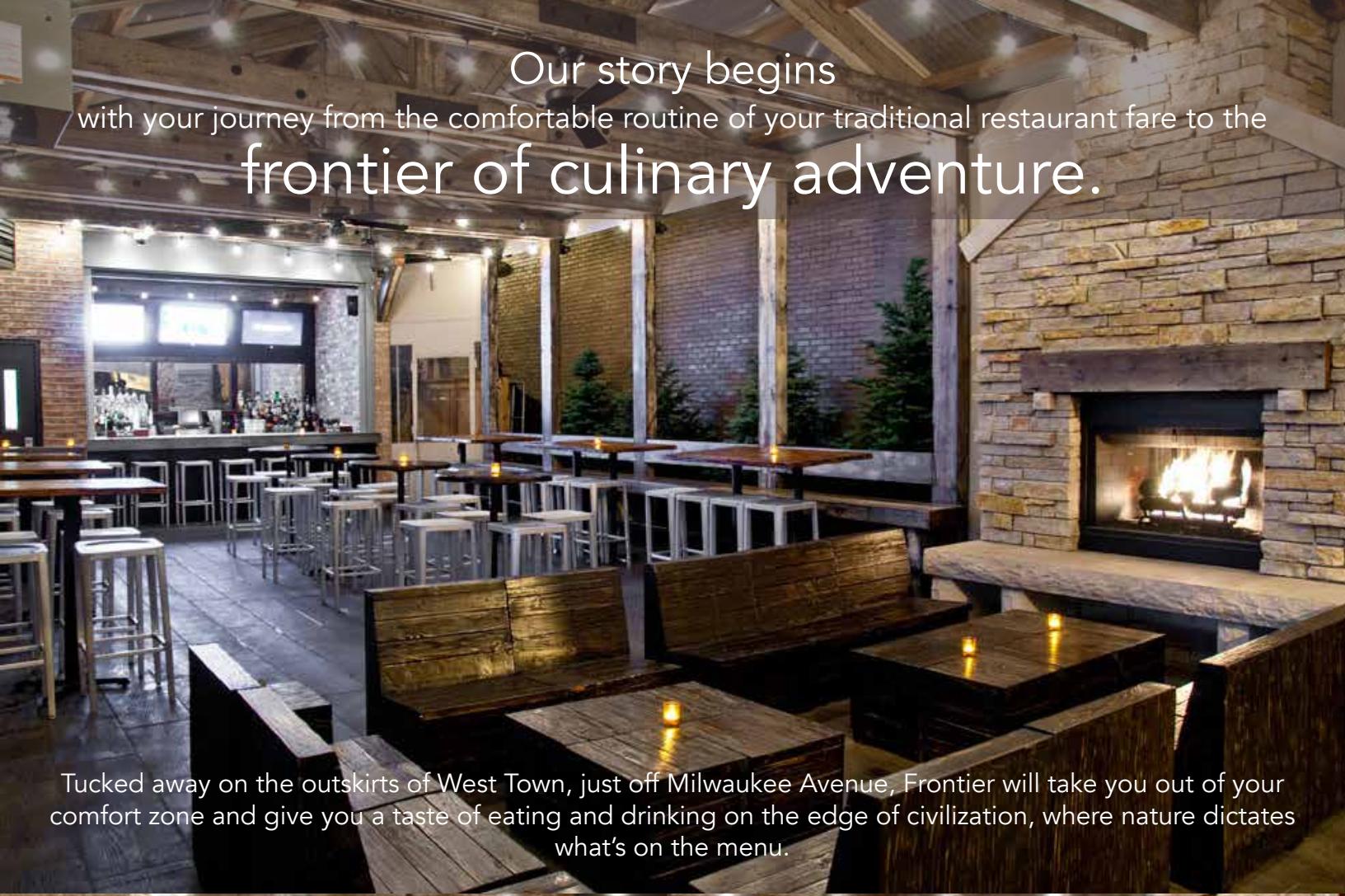
Located in the Modern Wing
of the Art Institute of Chicago,

Terzo Piano is a must-stop for lunch, Sunday brunch, and after-work cocktails or dinner on Thursday evenings. The restaurant features the signature cuisine of Chef Tony Mantuano, who has been delighting Chicagoans for years at the four-star Italian restaurant Spiaggia. Chef di Cucina Megan Neubeck uses fresh, local, organic, and sustainably produced ingredients to create seasonal lunch, dinner, and dessert menus with a Mediterranean flair. The menu is complemented by Cathy Mantuano's wine list, featuring top American producers alongside Old World favorites.

The Art Institute of Chicago | 159 E Monroe St | Chicago, IL 60601 | 312.443.8650

Lunch: Mon-Sat 11am – 3pm
Brunch: Sun 10:30am – 3pm
Dinner: Thu 5pm – 8pm

Our story begins
with your journey from the comfortable routine of your traditional restaurant fare to the
frontier of culinary adventure.



116 N Green St | Chicago, IL 60607 | 312.243.1199
Sun-Wed: 5pm - Midnight // Thu-Sat: 5pm - 2am

Frontier

Shanghai Terrace at The Peninsula

East Meets West



Voted the number one "Chinese Restaurant in Chicago" by Zagat Survey, Shanghai Terrace offers Cantonese delicacies amidst a 1930s supper club décor, or outside on The Terrace with spectacular skyline views and cocktails. Step into the seductive setting of the restaurant and savour distinctive cuisine, consistently honoured with the AAA Four Diamond Award. With Chef de Cuisine Ivan Yuen at the helm, the menu encompasses a magnificent blend of traditional dishes and Chef Yuen's creative rendition of classics. At lunch, bamboo baskets of freshly steamed dim sum contain favourites such as barbecue pork buns, Peking Duck and shrimp and chive dumplings.



108 E Superior St. | 4th floor | Chicago, IL 60611 | 312.573.6766

Open Every Day

Lunch: 11:30 am – 2:00 pm // Cocktails: 2pm – 5pm // Dinner: 5pm – 10:30pm

What Makes a Kitchen Beautiful?

By **true.**[®]

Beauty isn't a matter of form.
Beauty is about "the way it's
supposed to be."

We call something—an object, a moment, a person—"beautiful" when design meets realization, when form meets function, when features line up, when the bread rises just so, when the wine complements it perfectly, when the conversation flows nicely among your guests and you can't completely put the joy of that experience into words other than to say that it was a beautiful evening.

We design refrigerators that make kitchens beautiful. For a kitchen to be beautiful, its form (how it looks) must be matched by its function (its intended use). To better understand how the best kitchens function, we talked with professional chefs, who know better than anyone what makes a kitchen work the way it's supposed to. From those discussions, we committed to designing our products around a "point of use" philosophy, which says that the places where food and drink are used are the places where food and drink should be stored.



That might mean a set of Undercounter Refrigerator Drawers below the butcher block food prep surface or a Beverage Dispenser in the outdoor kitchen or a Beverage Center in the kitchen island so that children or guests can grab drinks without having to walk through cooking or clean-up areas. Essentially, we anticipated the trend of residential kitchens mirroring the efficiency and intelligence of the best commercial kitchens.

The way we use our kitchens is changing. We're increasingly customizing to match the variety (and needs) of the foods and drinks available to us. We're increasingly trying to meet the needs of all the people in our lives, from our toddlers to our teens to our guests. Our kitchens are increasingly the center of our families and, as such, the center of hospitality in our homes.

The modern kitchen has more moving parts and more moving needs, so we designed True refrigerators to reduce that movement, to simplify it, to make the way that our kitchens function as seamless, clean, and organized as the refrigerators themselves. True refrigerators make kitchens beautiful—design meeting realization, form meeting function, our lives being the way they're supposed to be.



The Perfect Serve

By **true.**[®]

Depending on your taste
(and your grasp of tennis history),
either Pete Sampras or Pancho Gonzales had the
perfect serve.

Neither had the fastest or most powerful
(or even most talked-about) serve, but both were
unparalleled in possessing three important aspects:

Adaptability
Precision
Consistency



Indoor or outdoors, in front of small crowds or in the US Open finals, these true professionals were in complete control. Temperature, pressure, you name it—they adapted to their environment and hit their serves, in the precise locations they wanted, point after point.

To this point, no one (whom we're aware of) has referred to the True Beverage Dispenser as the Pete Sampras of residential refrigeration, but if someone wanted to, he wouldn't be out of bounds. Beer connoisseurs from Portland, Oregon, to Portland, Maine, are passionate in their praise of our Beverage Dispenser. There are several reasons, but when compared with kegerators and other home beer storage, the True Beverage Dispenser stands apart for its adaptability, precision, and consistency.

Whether your Beverage Dispenser is in your kitchen or out on your patio, whether it's late November or the dog days of summer, you get the same perfect serve every time: a consistently frosty, refreshing beer pulled perfectly to 33° as it passes through our air-cooled tower and into your pint glass. It's that tower, engineered with our exclusive airflow technology, that seals the deal (and the cold).

In a system where the tower isn't cooled, warm air will affect the beer in the line, allowing CO2 to escape, which will result in a glass full of foam. The second pour will be fine now that the line has been cooled by that pour, but without continuous air cooling, if the next beverage is served more than a few minutes later, you'll end up with the same foam (and waste of beverage). Nobody wants that, especially not when you're serving neighbors and friends.

So when we say "the perfect serve," we're talking about a perfectly poured beverage whenever and wherever you want it. And we think Pete and Pancho would say cheers to that.



Red, White, and Bubbly

By **True**®

There is a reason we sell glass-door refrigerators and wine cabinets. They showcase the interior contents and entice you and your guests to partake. They, like a silent host, offer you a drink and ask you to make yourself at home. They show off your carefully curated collection, and that's why sometimes we need two glass doors instead of one.

When your wine collection contains multiple types of wine, you want them all perfectly stored and equally inviting. Your guests will immediately know they came to the right place, where good wine and good conversation is always welcome.



By stacking two True Wine Cabinets you can perfectly preserve 90 bottles of your favorite wines.

Shown here with a single zone below and a dual zone to the right, your 90 bottles are held in the 3 independently controlled zones.

Each of these zones can be set anywhere from 40 to 65 degrees to ensure your reds, whites and sparkling wines are all ready to be shared at the perfect temperatures. From Bordeaux to Pinot to Burgundy, no matter what type of bottle you're storing, True's glide-out, vibration-dampening racks will not only protect your favorite vintage, but will also accommodate a variety of sizes and shapes.

To help you find the perfect temperatures, Wine Spectator provides some general guidelines for storing wines. Wines, like people, are all unique so let these temperatures serve as suggestions for your favorite Sauvignon Blancs, Rosés, or Merlots.

Type of Wine Serving Temperature

Light, dry white wines,
Rosés,
Sparkling wines

40 to 50 degrees F

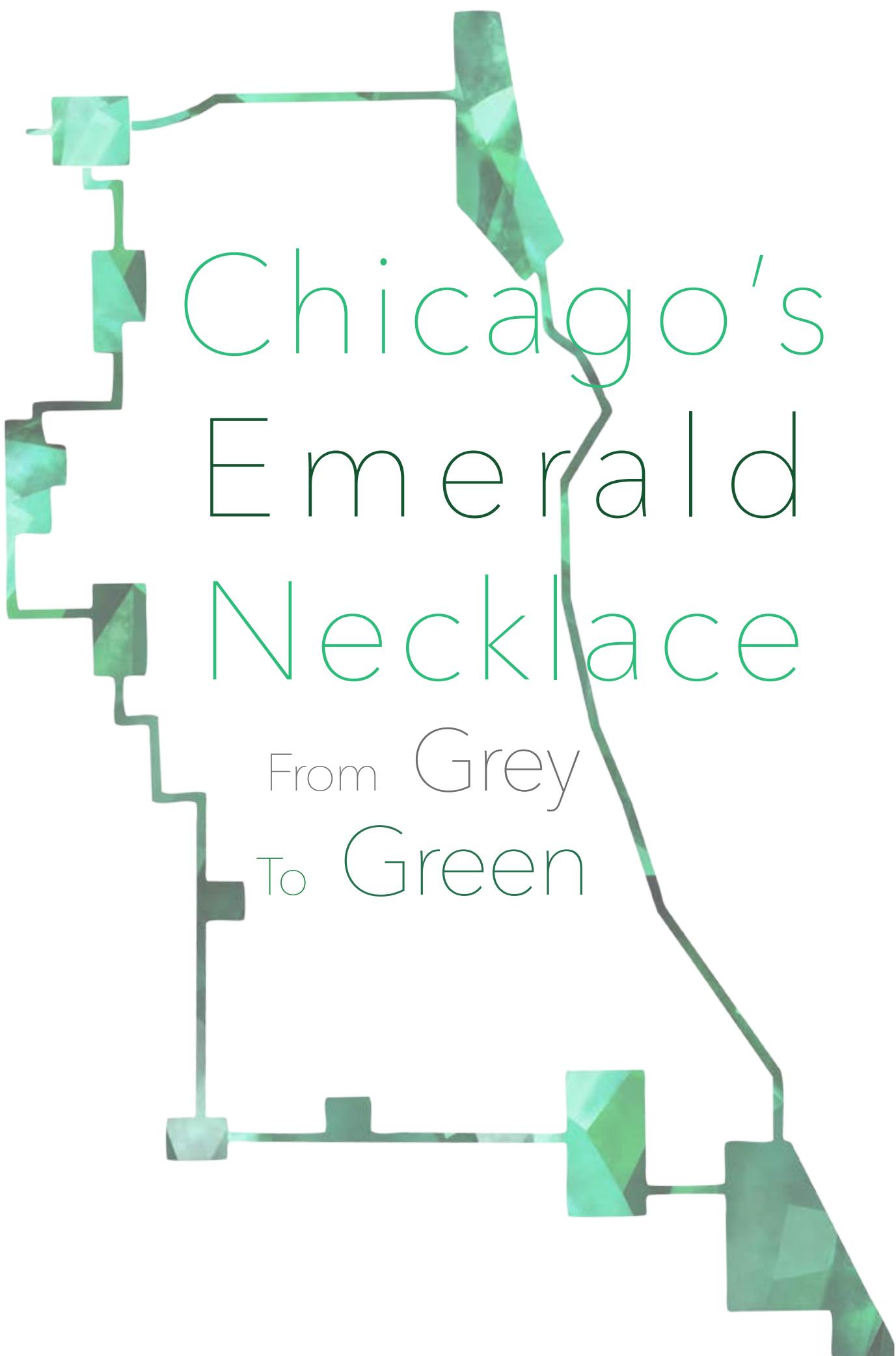
Full-bodied white wines,
Light, fruity reds

50 to 60 degrees F

Full-bodied red wines,
Ports

60 to 65 degrees F





Chicago's Emerald Necklace

From Grey
To Green

Urban development

is exploding and we remain inside,
performing our day-to-day business.

Living by Chicago's motto,
Urbs in Horto,

does not need to be far reached.

There is no reason to leave the

city to reconnect with your natural

surroundings with Chicago's amazing

urban park planning.

Chicago's Emerald Necklace



Humboldt Park

1440 N Humboldt Drive

This outdoor space is very well known for its love of sports. It features artificial turf soccer fields and the "Little Cubs Field", a replica of Wrigley Field.



Ping Tom Memorial Park

1700 S Wentworth Ave

This former railroad yard has been transformed into a 12-acre Chinese-influenced space. The tranquility of this outdoor space owes it to the pagoda pavilion and ornamental railings. It is a perfect addition to community of Chinatown with the field house, children's playground and boat house.



Washington Park

5531 S Martin Luther King Drive

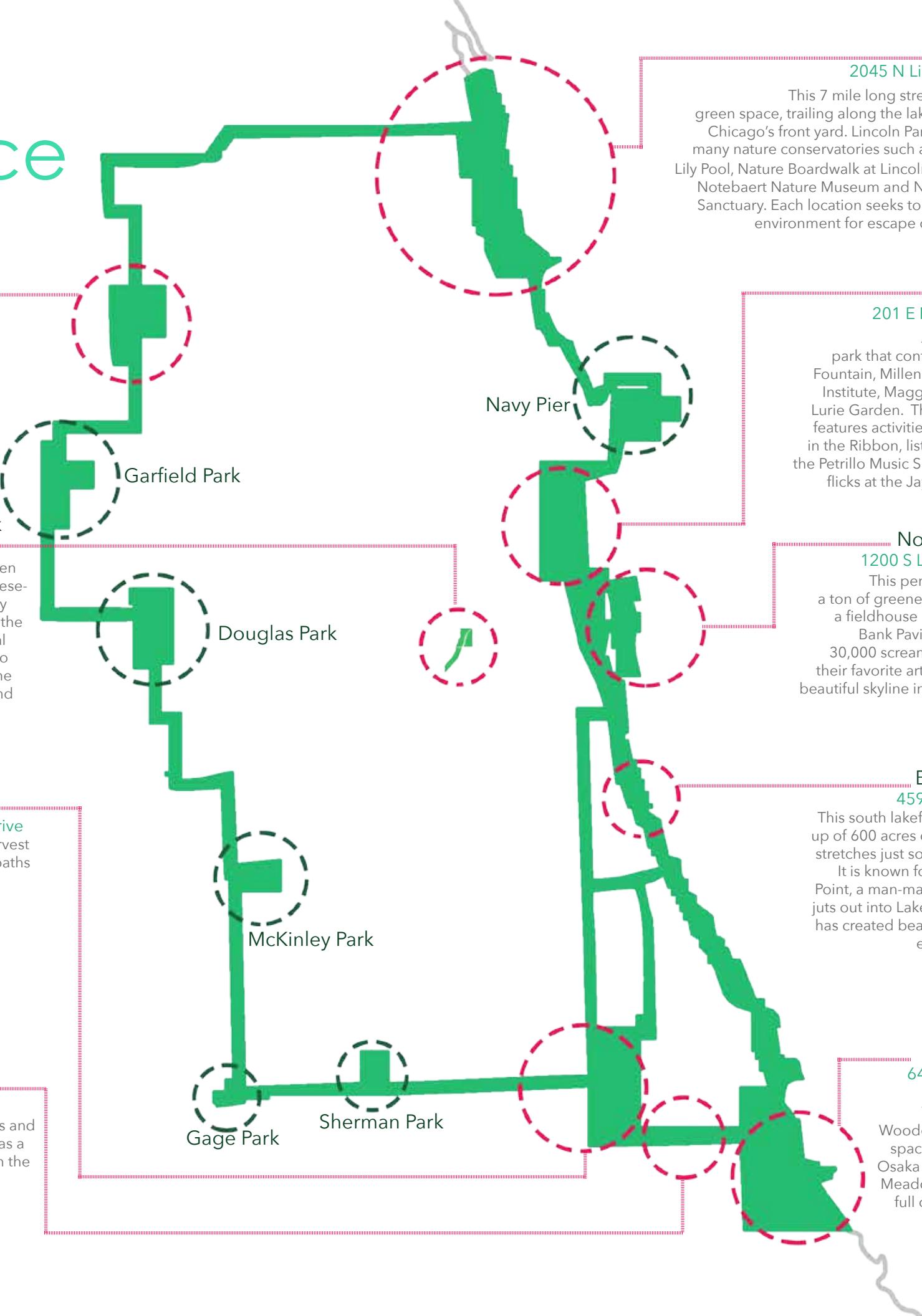
The green features such as a harvest garden, arboretum and nature paths highlight this 366-acre park.



Midway Plaisance

1130 E Midway Plaisance

This park offers outdoor movies and concerts in the summer, as well as a fully equipped ice-skating rink in the winter.



Lincoln Park

2045 N Lincoln Park West

This 7 mile long stretch of developed green space, trailing along the lakeshore, is right in Chicago's front yard. Lincoln Park is comprised of many nature conservatories such as Alfred Caldwell Lily Pool, Nature Boardwalk at Lincoln Park Zoo, Peggy Notebaert Nature Museum and North Pond Nature Sanctuary. Each location seeks to create a peaceful environment for escape of the fast city life.



Grant Park

201 E Randolph Street

A 319-acre public park that contains Buckingham Fountain, Millennium Park, the Art Institute, Maggie Daley Park and Lurie Garden. This outdoor space features activities from ice skating in the Ribbon, listening to music at the Petrillo Music Shell and watching flicks at the Jay Pritzker Pavilion.



Northerly Island

1200 S Linn White Drive

This peninsula is home to a ton of greenery, strolling paths, a fieldhouse and the FirstMerit Bank Pavilion, which allows 30,000 screaming fans to enjoy their favorite artist with Chicago's beautiful skyline in the background.



Burnham Park

4591 S Shore Drive

This south lakefront park is made up of 600 acres of green land that stretches just south of Grant Park.

It is known for the Promontory Point, a man-made peninsula that juts out into Lake Michigan, which has created beautiful beaches for everyone to enjoy.



Jackson Park

6401 Stony Island Avenue

This park features Wooden Island, a green space that includes an Osaka garden, Bobolink Meadows and a garden full of vegetables and flowers.

