

# *As you wish*

An Event Planning Company

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## **Bonsoirée**

2728 West Armitage Avenue (in Logan Square)  
773.486.7511

One word - stunning! As dedicated foodies, we have eaten many a tasty and unusual morsel over the years. Bonsoirée - a 30 seat, BYOB in Logan Square - was able to entice us, comfort us and - yes - even shock us with their culinary expertise! Bonsoirée is known for its three, five and seven course chef's tasting menus and we were lucky enough to dine with people who had almost no dietary or food restrictions.

Our seven course tasting experience began with an amuse bouche of wild mushroom potstickers drizzled with white truffle sauce. Our table named each course and we began with a "Japanese Course". Super fresh Hawaiian Kona Kampachi sashimi paired with Diver Scallop tartare, masago and drizzled with a light ponzu sauce on a bed of seaweed salad. Home pickled ginger and wasabi root rounded out this course.

The "German Course" followed with oxtail roasted with bone marrow and an oven-dried tomato chutney. It was served with melt-in-your-mouth garlic spätzle and a sprinkle of microgreens. The roasted beet and parsnip soup was our "Russian Course". The beautiful ruby color of the soup against the clean whiteness of the dish was gorgeous. Chive oil floated on top and the salty Boursin crostini offset the soups' sweetness. Delicate pea tendrils were a crunchy and flavorful accent.

Our "California Course" featured two types of fish. The escolar (similar to white tuna) was grilled perfectly and served with a sweet potato galette. Leeks were prepared two ways - melted and braised - and over the top of everything, a lovely light negi yaki sauce. The other fish was a pan roasted halibut served with a savory veggie and fish fumé. The halibut rested on a bed of pistachio risotto which sounds slightly odd but we loved every bite of it!

Veal two ways was our "Heartland Course". A grilled veal medallion was paired with wild Japanese mushrooms, an artichoke croquette and an apple-brandy reduction. The other veal was a braised veal eggroll - and we could have eaten an entire tray of those! The "French Course" was a collection of cheeses, dried fruit and nuts. We loved a cow's milk triple crème and an aged ash goat's milk cheese.

A tray of mini desserts satisfied our sweet tooth! Banana bread pudding with white chocolate crème anglaise was comforting, a chocolate mousse and chocolate cake pyramid was decadent, the almond cake melted in our mouth and the mint ice cream made from a patch of wild mint was spectacular.

We were treated to a VIP mignardis of a Sansho pepper in flower bud form. Grown in Japan, Sansho means "wild pepper" and is used as pepper in dishes. Bonsoirée served it simply - a tiny dried flower bud on a dish. Pop it into your month and it is like an electric shock from a nine volt battery on your tongue then tingly with a slightly sweet finish. Intense and definitely not for everyone but we enjoyed the experience.



**During May 2008, bring this flyer to Bonsoirée and each person will receive \$15 off the seven course chef's tasting menu (valid Tuesday-Thursday).**



Bonsoirée does underground dining on Saturday nights and it is available only to VIP customers (visit their website at [www.bon-soiree.com](http://www.bon-soiree.com) to sign up for your invitation). Grab a bottle or two of wine because their patio is now open - weather permitting - and effectively doubles the size of Bonsoirée!

**Welcome to a world where dining is... AS YOU WISH!**

Claudia & Jane

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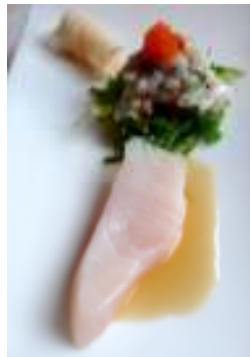
*from the small details... to the big picture*

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All photos by Rick Aguilar from the tasting dinner  
[www.rickaguilar.com](http://www.rickaguilar.com)



## Hours

### Dinner

Tuesday - Thursday	5:00 p.m. - 10:00 p.m.
Friday	5:00 p.m. - 11:00 p.m.
Saturday	Invitation only for underground chef's tasting dinner
Sunday	5:00 p.m. - 9:00 p.m. for "No menu Sundays"
Monday	Call for private events

## Contact

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773.486.7511

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