

As you wish

An Event Planning Company

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The Drawing Room 937 North Rush Street 312.266.2694

Just off Rush Street, down the stairs and straight into this lounge/restaurant, you are transported to an elegant world of custom made cocktails and haute cuisine in this year old "see and be seen" location known as The Drawing Room. To clear up any confusion for those of you who have not been to Le Passage in awhile, this space was previously their VIP lounge. Today, while still connected and getting a late night vibe from the adjoining night club, The Drawing Room has its own entrance, ambience and cult following.

The Drawing Room has a small bar area and seating for 55 in this subdued yet stylish restaurant. After experiencing The Drawing Room on several occasions with various groups, we believe it can be different things to different people. For those who enjoy an amazing cocktail, come for a unique concoction and table side presentation. For those who want to grab a small bite between after work and after hours, the menu has something for everyone. For those of you who want something more than fast food after a couple of hours on Rush Street, come by for a small plate and one last cocktail before turning in for the evening.

The Cocktail Experience

We begin our elegant drinking experience with a lovely light citrus champagne amuse bouche cocktail. We have to admit, all of the people attending the tasting dinner are confirmed wine aficionados and we imbibe on a serious cocktail infrequently. The master bartenders at The Drawing Room have changed our minds! They make your drink as if it is the single most important cocktail in the world. Cocktails may be purchased at the bar, off the menu, from the custom tableside cart or in a punch bowl.

Many of the cocktails have familiar names such as The Manhattan, The Old Fashioned, Sazerac and Absinthe. If you have time, ask the master bartenders to prepare your cocktail tableside. Not only is it fun to watch but they will also describe what they are doing, the history of the cocktail and little tidbits about the various liquors, fruit and/or bitters used in your drink. In fact, The Drawing Room has a special procedure for making ice cubes so they melt perfectly (really... that is how committed the staff is to making your perfect cocktail!). They also make their own brandied maraschino cherries - definitely an adult version!

We loved Imerman Angels Share which is made with St. Germain Elderflower, Cointreau, Sauvignon Blanc and lemon. Not only is it beautiful and tasty, a portion of the proceeds go to our friend's not-for-profit organization (www.imermanangels.org). The Lisa May is named after one of the master bartender's wife - as a birthday gift - and it is a whiskey sour featuring Old Overholt Straight Rye Whiskey, Templeton Rye Whiskey, Domaine de Canter (French ginger liquor) and a whipped raw egg.

The ritual presentation of the absinthe with the fountain drip, drip, dripping water through a specialty spoon to perfectly melt the sugar into this cocktail was magnificent. Our friends from North Shore Distillery are creating a unique absinthe called Sirene which is the liquor of choice for this concoction - for serious cocktailers only! The Aviation is a classic dating back to 1910 and features yet another North Shore Distillery product - #6 (gin), Crème de Violet, maraschino cherries and a caramelized lemon peel.

Do you have a sweet tooth? They have something for you! Diners from another table tried a Mexican hot chocolate that had us yearning for a camp fire when we smelled the Grand Marnier drenched marshmallows. We tried a coffee cocktail that did not have one drop of coffee but an amazing combination of sweet vermouth, cognac and raw egg. The Cubanola was a table favorite - a Barcadi cocktail with handmade sour, grenadine and lemon juice. One guest mentioned that it was so good that he "could have it for breakfast"!

For bigger groups, definitely try out one of their punch bowls. The Drawing Room combines citrus, spirit, sugar, water, spice and/or bitters in a variety of fabulous concoctions to be shared with friends!

from the small details... to the big picture

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The Food Experience

After we got our cocktail on, Chef Nick wowed us with the variety and quirkiness of The Drawing Room's food menu. There are traditional items with twists, funky items that are unexpected and even a number of vegetarian plates that are truly satisfying.

We began with a traditional item that incorporated a twist with the Fish & Chips. Yup... that is exactly what it was but the presentation was beautiful and contemporary. The salt cod was shaped into spheres paired with a lemon aioli dipping sauce and the chips were deliciously seasoned with tarragon. The Steak Frites was next in the lineup of modern variations. Little mounds of super fresh steak tartar (and - yes - even one of our guests hesitated before trying it but he did and he even liked it!) which harmonized well with duck fat fries (oh heaven!) and truffle mayonnaise for dipping - definitely a winning trifecta. The Escargot were presented on perfectly garlicky spinach toast points which received a pop from the sautéed cherry tomatoes and a balance of flavors from the artichoke herb salad.

In the mood to try something that will stick to your ribs? Definitely order the Short Rib Burger. These short ribs were tender and laid upon a soft brioche bun with gourmet toppings of roasted shallot, crispy pancetta and tomato jam. The Drawing Room makes its own homemade bread & butter pickles which we thought were so good that they should jar and sell 'em. Another great item was the Wagyu Beef and Chef grills the sirloin steak to perfection and pairs it with another variation of short ribs - this time as ravioli. The richness of the Wagyu is tamed a bit with the accoutrement of a salsify root cole slaw and freshly grated horseradish.

Another fun meat option is the Bacon² which pairs scrumptious braised pork belly with crispy smoked bacon. The intensity of the meat was balanced by the side of smoked eggplant and spiced apricots drizzled with a verjus (cider fermented from crab apple juice). If you like duck, The Drawing Room makes a succulent version featuring the leg, simply dressed with fennel, roasted potatoes and a sweet potato puree.

For those looking for vegetarian options, we thoroughly enjoyed the Butternut Squash Risotto. The nuttiness of the butternut squash was offset by the sweetness of the caramelized apple and richness from the sage mascarpone almost made it taste like dessert. We died and went to heaven when the Sautéed Scallops came to our table. Paired with our unique cocktails, the scallops tasted amazing but we fell in love with the Yukon Gold gnocchi. Could we please just have another platter of those little amazing morsels!?!?

The Drawing Room features one sushi plate with their Salmon Avocado Rolls. Pieces of salmon are rolled around avocado and stood on end which is a very pretty presentation. It is plated over an edamame puree, slices of tempura fried nori and foam of cucumber vinaigrette. Typically, we are not fans of foam - and so many restaurants do too much of it in one meal - but this cucumber vinaigrette foam was tasty, had body to it and truly complimented the salmon without overpowering it.

To pair with our unique dessert cocktail concoctions, Chef prepared a flight of sweet, comforting and unusual desserts. It featured a buttermilk panna cotta with rum roasted pineapple, bread pudding with pistachio gelato, mascarpone cheesecake with quonquont fruit, strawberry-filled Belgium chocolate topped with blood orange slices and gelees of raspberry with a hint of pepper. To say that there was something for everyone on the dessert platter was an understatement!



During the month of March 2009, bring this flyer to The Drawing Room and you will receive a complimentary small plate with the purchase of another small plate of equal or lesser value.



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

Claudia & Jane

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Hours

Tuesday - Thursday:
Friday:
Saturday:

6:00 p.m. - 1:00 a.m.
6:00 p.m. - 4:00 a.m.
6:00 p.m. - 5:00 a.m.

Contact

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