

As you wish

An Event Planning Company

P.O. Box A3197
Chicago, IL 60690
voice: 312.920.9330
fax: 312.920.9303
www.asyouwishgroup.com

Eve

840 North Wabash Avenue
312.266.3383

Eve is a sleek and sophisticated restaurant featuring black and white décor with mirrored and crystal accents that is an oasis of serenity and fine dining that is the counterpoint to the madness of Rush Street.

Chef Troy Graves utilizes all parts of the animal for his charcuterie platter. It featured pork pate with golden raisins, duck confit rilette and a slightly spicy chocolate chipotle sausage classically accompanied by pickles, ground mustard and ciabatta. The ravioli pasta was so delicate that we were not sure that it could sustain the hearty butternut squash. A rich duck confit was a perfect pairing and the Tuscan kale added a little bitter to mellow out the richness and all were sauced in a sweet ginger apple broth. Our favorite was the wild mushroom, prune and bleu cheese tart with a watercress salad and sherry vinaigrette.

We loved the creamy elote of sweet corn purée with a hint of parmesan and a drizzle of toasted chile aioli. This was as close as one could get to summer in a bowl - the corn was so sweet it was almost like candy! Another great starter was the hearty slices of heirloom tomatoes on a bed of baby arugula with grilled red onions rings and a balsamic gastrique. It was paired with Black Ledge Bleu which we all really enjoyed as it provided a great flavor without overpowering the rest of the salad.

The heartiness of the seared Wahoo made this fish selection almost feel like a meat course. In a striking juxtaposition of color and texture, the filet rested upon a bed of purple sticky rice with cucumber and mango slivers and a hint of citrus from the sweet lemongrass-orange sauce. The hearty portion of grilled pork chops brought us into autumn with brussel sprouts and rutabaga. Crunchy pomegranate seeds were sprinkled over the pork and everything came together with the hazelnut brown butter. We also enjoyed the perfectly cooked fennel risotto fragrant from a chiffonade of basil. Lightly fried lobster mushrooms and specks of white onion added substance and the cherry tomatoes on top literally burst in our mouths.

We really enjoyed the grilled chicken and steak entrees. Eve is not kidding around on the size of the grilled half chicken - there is plenty for dinner and leftovers! The wheat berry-root vegetable salad was so delicious that we ate around the chicken to make sure we got it all and the caper-tarragon beurre blanc sauce was flavorful yet light. If you like steak, try the dry aged Mize Farm selection which was paired with a mild delectable sauerkraut (even for a non-lover of this cabbage preparation) and horseradish-cheddar croquettes topped with a decadent crab hollandaise.

For dessert, Eve created a very adult s'more that the kid in you will love and the adult will appreciate - both the beautiful construction as well as the quality of the ingredients. The pot de crème of peanut butter in a mini mason jar was unbelievably delicious. The thick rich pudding was topped with sweet whipped cream and - just in case you needed a little crunch - homemade peanut brittle. Yum!



**During October 2009, bring this flyer to Eve
and receive a complimentary specialty cocktail.**



Eve features BYOW on Wednesdays with no corkage fees and they are now serving brunch on the weekend. Eve boasts a beautifully decorated private party room for small events and a separate semi-private room for larger events or rent out the entire restaurant for up to 200 people! Patio is open weather permitting.

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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Hours

Lunch

Tuesday - Friday: 11:00 a.m. - 3:00 p.m.

Brunch

Saturday-Sunday: 10:00 a.m. - 3:00 p.m.

Dinner

Monday - Thursday: 5:00 p.m. - 10:00 p.m.

Friday - Saturday: 5:00 p.m. - 11:00 p.m.

Sunday: 5:00 p.m. - 9:00 p.m.

Contact

Jennifer Sharp

312.266.3383

www.evechicago.com

Private Dining Room

Call for availability/pricing

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