

As you wish

An Event Planning Company

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Park Grill

Millennium Park - 11 North Michigan Avenue
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On previous visits to Millennium Park, we saw the skyline reflecting off of the Bean, the faces spouting water from their mouths and the amazing Gehry sculpture. Time to add Park Grill to the list. The discreet entrance to this lovely restaurant is behind an ice skating rink in the winter and a HUGE outdoor patio in the summer.

There is something for everyone at Park Grill. We started out the meal with an assortment of "Beginnings". The wild mushroom flat bread with oozing Taleggio cheese was a hit and could easily double as a salad course with a generous topping of peppery arugula. Equally delightful were the perfectly seared sea scallops. We were torn... was it the scallop that made this dish or the black truffle shavings or the caramelized cauliflower? (We know - it is hard to believe that we might choose cauliflower over scallops or black truffles but the combination was flawless!) Last but not least, the "bbq'd" lamb ribs on a bed of cous cous added an ethnic flair to our all-American meal.

Even though it was one of those minus zero days in January, we skipped the soups to try the winter salads. The duo of beets were beautifully presented with watercress salad, goat cheese and pecan brittle. Equally delightful was the combination of field greens with a poached pear and crumbled blue cheese. (Previously, we tried the French onion soup and the crab/chorizo chowder. We highly recommend them to warm you up!)

Lucky for us, everyone was in the mood for something different - burger, meat, fish and pasta. The famous Park Grill Kobe burger lived up to its reputation. Kobe beef is a great selection of meat for a burger and it is awesome at any level of doneness (we tried it medium well and it was juicy, full of flavor and perfectly done). This show stopper was served on a pretzel bun with gorgonzola cheese and balsamic grilled onions.

For the true meat lover and connoisseur of comfort food, we recommend the grilled New Zealand venison. On this freezing cold evening, this dish filled us up and stuck to our ribs. The meat was tender, the bread pudding was filling and the port poached cherries added just the right touch of color and zing to the dish.

The steamed sea bass with baby bok choy and mushrooms shimmered in its own broth. It is a healthy and light option for those of us working on our new years' resolution. The handmade cheese ravioli with cubes of winter squash and sage pesto hit the spot. The tang of the ricotta combined with the sweet of the squash and the hint of sage was irresistible. We could not stop ourselves from ordering a side of NY cheddar mac and cheese to round out the meal - the extra sprinkle of bacon took it over the top!

For our sweet tooth, we tried the dense flourless chocolate cake and, to finish the meal, we tried a trio of cheeses from around the world. The wine list has some fun alternatives from the usual suspects and they are priced right, so allow yourself to be adventurous. For a bonus warming option... ask to sit by the fireplace!



**During the month of February 2008, bring this flyer to Park Grill
and your table will receive a 10% discount off your entire bill.**



Come be a tourist in your own city - try the ice skating in the winter and the Segways during the summer - but make Park Grill a destination spot for a quick bite after your adventure or an evening of fine dining.

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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PARK GRILL



Photo: James Steinkamp, Steinkamp Photography



Hours

Sunday - Thursday: 11:00 a.m. - 9:30 p.m.
Friday - Saturday: 11:00 a.m. - 10:30 p.m.

Contact

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