

# *As you wish*

An Event Planning Company

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## **Pops for Champagne** 601 North State Street 312.266.7677

We have almost forgiven Pops for Champagne for moving from its unique site in Lakeview - which was home for nearly a quarter of a century - to its new space in the Tree Studios at State and Ohio. The benefit of the new location is - yes - location, location, LOCATION, more bubbles and awesome people watching!

Everyone knows that Pops has a vast assortment of bubbles - everything from a lovely Mumm Cuvée 'M' N.V. from Napa for \$39 to a jaw-dropping Krug 1996 Clos du Mesnil for \$1,500. But did you know that Pops has a tempting array of caviars, oysters, small plates, cheeses and a decadent chocolate fondue?

We skipped the raw bar this time because Pops' selection is just right. We loved the olives immersed in an orange, garlic and red pepper olive oil. Our naughty side ordered the pommes frites sprinkled with celery salt and a perfect dipping sauce of garlic aioli. We also tried a "healthy side" of chick peas - okay... maybe not so healthy as they were deep fried. If you ever thought chick peas were boring, you gotta try these!

For our pâté selections, we went totally country, out with the wild and swam with the fishes. Pops served a dense country pâté featuring house-made mustard and pickled quince. For our wild side, we selected a Rabbit Rilette. What is a rilette? We love the definition proposed by *Chicago Social Magazine*: "think meat cooked in a seasonal fat and pounded until it's creamy". Definitely dip the rilette in the vanilla sauce, pair with the shallot marmalade and top with a red grape slice... it totally brings out the flavor of the meat! The Hawaiian Opah Terrine is a light fish option enhanced with a lemon confit, a drizzle of orchid pudding and a sprinkle of fermented black garlic. Unusual - yes, tasty - absolutely!

We continued on our gastronome tour with seared scallops perched on a tomato confit with a base of puréed cauliflower and highlighted with dots of curried cauliflower. The scallops were Susan B. Anthony-sized with a perfect sear and completely sharable. We are huge fans of flatbread and we love that Pops does theirs on a base of puff pastry. We enjoyed the lamb version with a simple garlic purée base and topped with a julienne of green apple. Our most decadent small plate was the BBQ pork belly. It was everything you would want it to be with a fun twist of cranberry accents and crispy fried endive spears.

If small plates are not your thing, definitely come to Pops for their divine cheese selection. The staff will help you pair a beverage to a wide variety of cheeses - a double cream cow's milk from France to a truffle Gouda from Holland to a Menage from Wisconsin to an assortment of cheeses from California.

We admit: (1) we love bubbles in its many forms and (2) we are not surprised very often. But we were introduced to new bubbles and were totally surprised. It is called Hou Hou Shu - sparkling sake. Who knew that sake could sparkle like this! It was light with lots of bubbles, a palate of pear and had a heavier finish like a dessert wine. It is an amazing hostess gift with its gorgeous petite bottle and a festive silver foil!

 **During November 2008, bring this flyer to Pops and receive 2-for-1 entry to the Jazz Club (\$8/guest Tuesday-Thursday and \$15/guest (Friday-Saturday)).** 

Come for the bubbles and stay for the jazz! Pops Jazz Club features live music five nights a week.

**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

### **Pops for Champagne**

Sunday - Thursday 3:00 p.m. - 2:00 a.m.  
Friday - Saturday 1:00 p.m. - 2:00 a.m.

### **Pops Jazz Club**

Tuesday - Saturday 8:00 p.m. - 2:00 a.m.

## Contact

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312.266.7677

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