

As you wish

An Event Planning Company

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Rockit Wrigleyville
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On a cold winter night, we warmed up at the new Rockit in Wrigleyville! We loved the space - it is brighter and cozier than the River North location but with the same cool, rustic vibe complete with signature horns. Also different from the downtown Rockit, the Wrigleyville location features a pizza oven. Chef James Gottwald selected our menu and generously debuted two dishes from the new, soon-to-be released menu.

We started with the fried calamari, breaded with a little corn meal which provided the perfect amount of crunch. The accompanying sauces were delicious - a warm tomato basil sauce and a cocktail sauce with just the right amount of horseradish. One of our perennial favorites are the Rockit pockets which is like a Philly cheese steak wrapped in a wonton and fried with a crunchy shell. The hearty Texas style chili (sans beans) made with beef brisket had a mild smoky Texas BBQ flavor and was served with a side of tortilla chips. The tender, delicious goulash complete with gnocchi and a dollop of sour cream was Chef James' grandmother's recipe and was recently featured in the Sun Times (see page 3 for the recipe).

We could not resist ordering the world famous Rockit burger which was a highlight of our meal. All of the gourmet flavors melded together perfectly - the Kobe beef with the caramelized onions, the fried shallots with the Medjool date aioli served on a red onion brioche bun. Another signature item is the Southwestern chicken salad which is so big that it takes two people with serious appetites to make a dent in the romaine, BBQ chicken, corn, monterey jack, cheddar, tomato and chili peanuts with a jalapeno ranch dressing.

The almond crusted tilapia with a white balsamic-caper brown butter sauce was delicious. The fish was served over a generous portion of rice pilaf with green beans which were light and bursting with flavor. As mentioned above, Rockit Wrigleyville is turning out some delicious flat bread pizzas. Our two favorites are the wild mushroom topped with a variety of funghi, gruyere cheese, thyme and a truffle crème fraiche and the other being the bacon cheeseburger pizza with a combination of applewood smoked bacon and Black Angus beef topped with cheddar jack cheese. But get wild and go with the chef's selection!

SNEAK PREVIEW #1: mac 'n cheese with lobster chunks and bacon bites. Need we say more?! It was all you could imagine it to be! And bring on the french fries in all their Rockit variations. The truffle fries were decadent with a drizzle of truffle oil and dusting of parsley. The cheese fries dripped with melted brie and shitake mushrooms - so rich it could almost be a dessert. The sweet potato fries sprinkled with brown sugar salt and served with chipotle mayo dipping sauce were the right combo of sweet and heat.

For dessert, we indulged in the hot fudge brownie with sinful scoop of vanilla ice cream in a pool of chocolate fudge and topped with whipped cream and a sprinkle of peanuts. With a cherry on top!

SNEAK PREVIEW #2: a peanut butter, chocolate, marshmallow, banana moon pie with a surprise inside. Think fluffer nutter to the nth degree! To top off the meal, we tried the "Glug It". With our glasses poured to the rim with this smooth and mellow combination of red wine, brandy, cloves, cinnamon sticks, allspice, orange rind, nutmeg and coriander, this after dinner drink warmed us up for the ride home!

 **During February 2010, bring this flyer to Rockit Wrigleyville and receive \$10 off dinner, Sunday through Wednesday, dining room only, one per table.** 

Rockit Wrigleyville features private event space for up to 100 people on the second floor. If you have never been to Rockit (either one) for weekend brunch, go for the build your own gourmet bloody mary bar or the mimosa kits featuring four fresh seasonal juices to go with your choice of bubbly!

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

Claudia, Jane, Amy & Jessica

from the small details... to the big picture

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rockit wrigleyville



Hours

Monday - Wednesday: 5:00 p.m. - midnight
Thursday - Friday: 5:00 p.m. - 2:00 a.m.
Saturday: 10:00 a.m. - 2:00 a.m.
Sunday: 10:00 a.m. - midnight
Weekend Brunch: 10:00 a.m. - 5:00 p.m.

Contact

Reservations
773.645.4400
www.rockitbarandgrill.com

Private Dining

Nicole Salerno
312.943.7300 x13

from the small details... to the big picture

Babchi's Hungarian Goulash

This recipe comes from Maria Boicesco, grandmother of Rockit chef James Gottwald. "This is not a dish that can be rushed," Gottwald says. After a day or two (if it lasts that long), it makes a hearty breakfast. As a morning dish, serve it over toasted bread with a fried duck egg on top.

MAKES 4 TO 6 SERVINGS

- 1 pound beef shank, cut into 1-inch cubes
- 1 teaspoon kosher salt
- Black pepper
- 1 heaping tablespoon Hungarian paprika (hot or mild)
- 2 tablespoons vegetable oil
- 1 medium to large onion, julienned
- ¼ teaspoon ground caraway seed
- 1 garlic clove, chopped
- 1 bell pepper, medium dice
- 1 stalk celery, medium dice
- 1 bay leaf
- 2 tomatoes, large dice
- 2 to 3 cups water, beef stock or chicken stock (enough to barely cover)

Season the meat with salt, black pepper and paprika. Set meat aside at room temperature, to allow it to absorb the seasonings.

Heat a heavy-gauge pot on the stove. (Traditionally, Babchi would cook it in a Dutch oven over a wood-burning fire.)

Heat the oil. (Butter or lard may be used, if you prefer.) Add the onions and cook over medium heat until lightly brown, not dark or crispy. Pull the pan off the heat and add the meat. Stir well and let the flavors get happy.

Place back onto medium heat and lightly toast the paprika-laced meat. The paprika can burn fast, so turn down the heat or pull it off the fire and stir constantly. This should take 10 to 15 minutes.

Next, add the caraway and cook for 2 more minutes. (Caraway is not always used and not necessary, but it's a nice spice if you have it.) Add the garlic, bell pepper, celery, bay leaf and tomatoes. Cook for 5 minutes, then add water and bring to a boil.

Reduce heat and slowly simmer for 3 hours, or until the meat is fork tender. You may need to add more water. You also may cover the pot; it's your choice. The collagen in the meat will lend viscosity to the broth.

Serve over buttered noodles or spaetzle.

Note: There are many variations. Parsnips, carrots, potatoes can be added halfway through the cooking process. Boicesco was very fond of using parsley root. Visually similar to parsnip, parsley root is sweeter.

Half of the water can be replaced with beer or white wine. It all depends on what you have on hand.

Nutrition facts per serving: 301 calories, 13 g fat, 3 g saturated fat, 48 mg cholesterol, 16 g carbohydrates, 30 g protein, 745 mg sodium, 3 g fiber

Reprinted from Sun Times:

www.suntimes.com/recipes/soups/1974034,spice-winter-goulash-recipe-010610.article

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WEEKLY CALENDAR **rockit** WINTER 2010
wrigleyville

KARAOKE
KARAOKE FRIDAYS!
Sing your heart out all night long!
(or just be entertained by those that do!)

ROCK DJ-MASH-UP PARTY
ROCK DJ-MASH-UP SATURDAYS!
Owner Billy Dee hosts as DJs ROCK the party mixing & mashing rock with all genres of music!

LIVE MUSIC
LIVE MUSIC SUNDAY NIGHTS!
Live acoustic performers, comfort food & drink specials!

WINE 50% OFF
50% OFF WINE MONDAYS!
80% off wine, featured wine tastings brought right to your table & dinner specials!

SKATE!
ICE SKATE DATE TUESDAYS!
Receive 50% off our Winter Warmup drinks, soup & kids menu items before or after "half price skate" night across the street at The Rink at Wrigley!

LEARN TO COOK
COOKING CLASS WEDNESDAYS!
Learn to cook award-winning Rockit food and serve it after class to your friends & family in the dining room!

CUB-ANOLICS ANONYMOUS
CUBS SUPERFAN THURSDAYS!
Cubs fans, players, media... Share & connect over love for the greatest team in baseball!

The private party room overlooking Wrigley Field is available before and after all Cubs games.
For groups, table reservations and more information, contact: info@rockitwrigley.com
facebook.com/RockitWrigley · twitter.com/RockitWrigley · 3700 N. Clark · 773-645-4400 · rockitwrigley.com

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