

As you wish

An Event Planning Company

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Swirl Wine Bar

111 West Hubbard Street
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We have to admit... when we thought of Swirl Wine Bar in the past, it was as an off-the-beaten path lounge in River North, serving fine wine and live music. After this last visit, we have to say that Swirl has taken this venue into an entirely new stratosphere and should be a destination of choice for foodies in Chicago!

Many of the menu options change on a nightly basis but the theme remains constant - fresh from the market. We started our meal with tilapia ceviche "cooked" in lime juice and simply dressed with tomatoes, onions, cilantro and paired with a rose sparkling wine from California. The ceviche was light, flavorful and served with freshly baked tortilla chips to make this dish easily shareable.

For our next course, we split a basket of lobster fritters with red and yellow peppers. The peppers were sweet and complimented the succulent lobster meat and the light dough did not overwhelm either. The fritters were paired with two sauces - a tomato-based Sriracha chili marinara sauce that had just the right amount of heat and a mango chutney that begins with real fruit, red onions and spices and is marinated in tequila before it is reduced and pureed. The sweet with the heat was a perfect combo for these tasty morsels and a crisp white wine from Argentina cooled our palate after the Sriracha chili sauce.

We had individually prepared grilled salmon filets served over buttered rice and drizzled with an amazing avocado mousse. The salmon was paired with a Chilean chardonnay that brought a buttery note to round out this course. The espresso-dusted filet mignon was grilled and served on a bed of wild mushroom risotto sprinkled with white truffle oil and surrounded by a moat of its own au jus. The taste of the beef was complex and sinful with the white truffle oil. The wine pairing was a deep red blend from Sonoma.

It was time for dessert but we begged Swirl to add a pizza course to our meal and they obliged. They suggested the wild mushroom pizza with three cheeses including smoked Gouda, drizzled with white truffle oil and a chiffonade of fresh basil. The combination of the crispy thin crust with the oozing cheese and the freshness of the basil made this pizza a standout. Swirl has an extensive list of pizzas including chorizo, Serrano ham, caramelized pears/onions and a unique veggie pizza.

We finished our delicious meal with a trio of cheesecakes - raspberry, pecan turtle and espresso - and a soft velvety triple layered mousse cake with white/milk/bittersweet chocolate. We imbibed on a lovely dessert wine - a late harvest Sauvignon Blanc from France.

The Chef's five course tasting menu is available Tuesday and Wednesday from 5pm until 2am. It is priced at an unbelievable \$23 per person! Swirl also offers wine pairings to complete the experience for an additional \$15 per person. There is a two person minimum and they take reservations for groups of five or more.



During April 2008, bring this flyer to Swirl Wine Bar and your table will receive the Chef's tasting menu for \$23 on Tuesday and Wednesday.



The best thing about going to a wine bar is the wine but make Swirl Wine Bar a place to go for not only great wine but fabulous food and live nightly entertainment!

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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5 Course Tasting Menu \$23

Every Tuesday & Wednesday

Every Tuesday & Wednesday enjoy a new tasting menu created exclusively by our executive chef Luis Sanchez Using the seasons freshest ingredients

2 guests minimum per table, please.



Hours

Tuesday - Friday
Saturday
Monday & Sunday

5:00 p.m. - 2:00 a.m.
7:00 p.m. - 3:00 a.m.
Call Rich for private events

Contact

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312.828.9000

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