

As you wish

An Event Planning Company

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The Palm - Chicago

323 East Wacker Drive in the Swissôtel
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Located in the lobby of the mirrored triangular building known as the Swissôtel is the Chicago outpost of the venerable Palm. Opened in New York in 1926, The Palm now boasts 28 locations throughout the U.S. in major metropolitan areas and it is the place to see and be seen. In Chicago, one enters the restaurant through the bar, where the bartenders make terrific cocktails (we overheard one guest compliment the bartender on his margarita making skills) and engage guests in great conversation - a rarity in today's busy bar/restaurant scene. While looking at all the famous (or infamous) caricatures, enjoy a martini, margarita or great wine by the glass.

The history of the caricatures is that when the restaurant first opened in New York, the owners did not have money to decorate so they had the local newspapermen "sing for their supper" by drawing cartoons on the walls. Today, each The Palm location has its own collection of notables gracing the walls.

Our first course was the "Slater Special" - one Shrimp Bruno (butterflied jumbo shrimp francaise, sautéed in a Dijon mustard sauce) and the jumbo lump crabmeat crabcake. This crabcake is 99% crabmeat, broiled and garnished with mango salsa. Fresh and delicious! (The crabcakes are available as an entrée also.)

We chose the signature "Hearts of Palm Salad" next. Hearts of palm, on a bed of crisp romaine, chopped fresh tomatoes, kalamata olives and sliced hard boiled egg with a light vinaigrette dressing. Refreshing and not your "run of the mill" salad. A great selection of bread is also offered - our favorite is the multigrain with sweet raisins.

When dining at The Palm, steak is de rigueur. For over 80 years, The Palm has been renowned for its aged USDA prime steaks. The restaurant frequently has amazing steak and lobster combo specials, but we chose a fine nine ounce filet mignon, broiled to perfection.

Reflecting the Italian heritage of the owners, there are several outstanding veal dishes. Veal Martini is a standout - scallopine of veal, sautéed with shallots, mushrooms, fresh and sundried tomatoes, white wine, marsala and fresh basil. A la carte sides are not to be missed - creamed spinach, three cheese potatoes au gratin and the famous "Half & Half" (half fried onions and half fried potatoes). Sinful but sooo good!

Desserts are huge! The waiter brings a tray overflowing with choices including carrot cake, chocolate fudge cake, key lime pie, crème brulee and - for the diet conscious - a bowl of fresh berries. But who wants to diet when key lime pie awaits!



**During the month of October 2007, mention AS YOU WISH
with your reservation or bring this flyer and each guest will
receive a complimentary dessert with purchase of an entree.**



The service at The Palm is warm, quick and consistent. Many of the servers have been there since the restaurant opened. The Palm welcomes you with open arms and great atmosphere!

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

Dining: 11:30 a.m. - 11:00 p.m. Monday - Saturday
12:00 p.m. - 11:00 p.m. Sunday

Contact

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from the small details... to the big picture