

Elegance transcends shopping here with a menu featuring handmade Neapolitan pizzas, lobster

including Mississippi prawns. It's all worth the trip to Pilsen.



## FOOD FOR THOUGHT

WHERE CAN YOU FIND CHEFS STEPHANIE IZARD, DAVID BURKE AND PAUL KAHAN UNDER ONE ROOF? THE ILLINOIS RESTAURANT ASSOCIATION'S 2009 CHICAGO GOURMET.

**GEAR UP TO GRUB.** On September 26 and 27, 50 noted chefs and sommeliers will bring their cutting-edge talents and enticing cuisine to Millennium Park for the state's second annual epicurean festival. Forget foot-long hot dogs and

deep-dish pizza—Chicago is transforming its culinary landscape. "The city has evolved into a world-class restaurant destination, and we wanted to celebrate the creative vision of these remarkable chefs and master sommeliers," says



Sheila O'Grady, president of the Illinois Restaurant Association and founding partner of Chicago Gourmet.

Whether you prefer to indulge at the organic market, sit on the stage of the Pritzker Pavilion for celebrity chef cooking demonstrations or sample cuisine from around the world at the Gourmet Pavilions, there is something for every palate. Wine enthusiasts can even get their fill at grand tastings with master sommeliers. Just make sure to leave room for Laurent Gras' smoked

salmon with Earl Grey and ginger noodles and Rick Bayless' grill-roasted whole-fish adobado. And if two days of culinary delights are just not enough, check out the festival's Dine Around program, where Chicago restaurants offer special food-and-wine-pairing menus during the week leading up to the event.

General admission tickets, including food and wine samples, are \$150. If you feel like splurging, the Grand Cru ticket, \$175, provides exclusive access to special programming and tastings. *For more information, visit [illinoisrestaurants.org](http://illinoisrestaurants.org).*

—JENNIFER WELBEL