

Lettuce Entertain You



Esquire Names L20
Restaurant of the Year

Frequent
Diner
Newsletter



Winter 2009



Frequent Diners Update

The Frequent Diner Club has brought back some of your favorite Premium Rewards from last year and added a few exciting new offers. For 2009, the Premium Rewards are:

1,400 points

Wildfire's Filet Mignon with Signature Crusts

Now you can bring the incredible taste of Wildfire steaks to your own backyard grill! Enjoy four 8-oz. filets with both horseradish and blue cheese crusts. These USDA filets are naturally aged from the finest grain-fed beef; custom-cut and completely trimmed by master butchers.

3,000 points

"Alpana Selects" Wine Library

Master Sommelier and Director of Wine and Spirits for Lettuce Entertain You, Alpana Singh, selects her favorite wines for your enjoyment. Reward includes a seasonal selection of 12 bottles of outstanding reds and whites.

4,000 points

Frequent Diner Club Red Door Spa Escape

Relax and unwind with this exclusive Frequent Diner Club

package. Includes an Essential Facial, Classic Massage, Cream and Sugar Scrub and Signature Manicure and Pedicure.

4,200 points

\$250 Travel Certificate from Lake Shore Travel

This travel certificate is valid toward airfare or room accommodations to any destination in the world. All arrangements must be made with Lake Shore Travel.

5,000 points

Kimpton Hotel In-Town Weekend

Spend Friday and Saturday night at the spectacular Hotel Allegro or Hotel Burnham in downtown Chicago. Package includes dinner for two at Patterino's.

15,000 points

Las Vegas Vacation for Two

Get away from it all and fly to the Paris Hotel in exciting Las Vegas. Relax and try your hand with "Lady Luck" for four days and three nights on the incredible Vegas Strip. Enjoy dinner for two at Joe's Seafood, Prime Steak & Stone Crab, have lunch at Cafe Ba-Ba-Reeba and Mon Ami Gabi. Weekends excluded; some blackout dates and restrictions apply. A 90 day advance booking is required.

16,800 points

L20 Private Dining Experience for Four

Chef Laurent Gras invites you to partake in his most intimate dining experience. The experience is all-inclusive for four and is L20's most exclusive offering. Based on availability; some restrictions apply. Visit www.L20restaurant.com.

24,000 points

The Ritz-Carlton Laguna Niguel for Two

Ritz-Carlton Laguna Niguel is the ultimate California beach resort. Voted one of *Condé Nast Traveler's* "721 Best Places to Stay" and *Travel and Leisure's* "World's Best Hotels." Package includes four-night accommodations and resort fees, along with roundtrip airfare for two from Orange County airport.

Please visit leye.com or call 773-LETTUCE for more information about our Premium Rewards.



Opening Bottles with Alpana Singh

One of the great perks of my job is that I get to taste hundreds if not thousands of wines every year. I know – tough job but someone has to do it, right? As each year passes by, it seems the quality of everyday, affordable wines just keeps getting better and better. The bottom line is you don't have to spend a fortune to get a great bottle. The secret is to go outside the box and try unique varietals from unexpected regions. Here are my top 10 value picks to prove just how tasty a great bargain can be. You can find these selections at a wine store such as Sam's Wine and Spirits or Binny's Beverage Depot. I wish you Happy Wine-ing in 2009.

Segura Viudas "Aria Brut" Cava Sparkling Wine \$10

Gabbiano Pinot Grigio, Italy \$8

Catena Chardonnay "Alamos" Mendoza \$10

Hirschbach Piesporter Michelsberg Riesling \$9

Rayun Syrah, Rapel Valley, Chile \$9

Feudi Di San Marzano Rosso IGT, Salento, Italy \$9

Castle Rock Pinot Noir, California \$12

Santa Julia Organica Cabernet Sauvignon \$9

Bodegas Casa Castillo Monastrell Jumilla \$10

Gascon Malbec – Argentina \$12



Alpana Singh

Director of Wine and Spirits for LEYE

For more great wine tips and advice, be sure to visit my wine blog:
www.whatwouldalpanadrink.blogspot.com



Especially For You



Eiffel Tower Cookbook

Just above the Strip on the 11th floor of the Paris Las Vegas' Eiffel Tower replica, acclaimed Chef Joho's Eiffel Tower Restaurant offers the city's premier French cuisine and breathtaking views of the Las Vegas strip, and is regarded as the crown jewel in Paris Las Vegas' collection of restaurants. And now, Chef

Joho presents an inside peek into his kitchen and love of cooking through his new book, "The Eiffel Tower Cookbook – Capturing the Magic of Paris."

Award-winning Chef Joho – who also presides over Chicago's acclaimed Everest Restaurant—shares more than 50 of his signature dishes including recipes and spectacular photos in this classic Parisian red hardbound book that captures the food and ambiance of Las Vegas' most romantic restaurant. From signature dishes such as the creative Everest Spoons to the more classic Horseradish-Crusted Wild Salmon and Beef Wellington to an assortment of soufflés, "The Eiffel Tower Cookbook" brings a touch of Parisian magic back into the kitchen.

The Eiffel Tower Cookbook can be purchased at www.eiffeltowerrestaurant.com and other leading bookstores.

Joe's Seafood, Prime Steak & Stone Crab Executive Chef Gary Baca Tracks His Crabs!

Chef Gary Baca spares neither time nor money to track his restaurant's prize catch. He follows his crab shipment closely every step (and crawl!) of the way—from the oceans of Alaska, to the fisherman's boat, to the plane, until it arrives at his back door at Joe's Seafood, Prime Steak & Stone Crab.

The Chef partners with The Crab Broker and Periship to manage and oversee every stage in the delivery chain.

So every time you sink your teeth into succulent crab meat and slurp that last juicy morsel at Joe's Seafood, Prime Steak & Stone Crab, rest assured your crab is fresh from the ocean to your mouth. Chef Gary makes certain of it!

Alaskan Bairdi Snow Crab is in season in February. Catch it at:

Joe's Seafood, Prime Steak & Stone Crab

60 E. Grand Ave., Chicago, IL
312-379-5637



What's New at Lettuce

foodlife Introduces New Custom Salads, Sushi, Wine Bar and Chinese by Big Bowl

Change is in the air this season as foodlife offers four new kitchens!

Custom Salads

With over 36 toppings to choose from, one can create over 20,000 different salad combinations for a truly unique creation. Salads may be prepared tossed, chopped or wrapped.

Fresh Sushi

foodlife is proud to partner with Sushi Chef Naoki Nakashima from Shaw's Crab House to offer the new Sushi kitchen. The menu includes freshly made Maki rolls such as Spicy Tuna, California, Acapulco, Philadelphia and Roasted Vegetable.

A variety of sides including our Seaweed salad and Miso Soup are also available.

Wine Bar

The Wine Bar features wines hand-selected by our Sommelier Robert Lehner. All wines are offered by the half-glass, full glass or bottle. Full description cards, including food pairings, are available for each wine. You can find wines by the glass from only \$4-\$7! Join us the first Friday of every month from 6-8 p.m. for a special wine down.

Chinese by Big Bowl

Replacing the Laser Noodles kiosk is Chinese by Big Bowl—cooked-to-order dishes prepared in small batches for a fresh choice, fast. Big Bowl uses all-natural beef and chicken, sauces made fresh daily, the finest long-grain Thai jasmine rice and peanuts roasted in-house.

iMuy Caliente!

Escape Chicago without ever leaving the city during Nacional 27's South Beach-inspired nightclub, "Miami Nights" every Friday! On this dance floor, expertise is not required, but a willingness to shake it definitely is...

Let Nacional 27 introduce a new weekend experience for those wanting to dine and dance to a Latin beat. The celebration here features cuisine inspired by South and Central America, as well as the Latin Caribbean, and Chicago's most awarded cocktail list. The sounds of live percussion get the night hoppin' on Fridays, then the beat of classic salsa music turns up the heat on Saturdays. When the weather gets cool outside, you'll be sure to stay muy caliente!

A true Lettuce Entertain You Restaurant through and through, Nacional 27 celebrates its 10th year in January. Make Nacional 27 your destination to eat, drink and dance.

Please call 312-664-2727 or visit www.nacional27.net for more information. You can also check out myspace.com/n27miaminights or text 312-213-4878 for bottle service reservations.



A Special Offer

Peapod®

What better way to spend the winter months than to cozy up to your favorite Lettuce Entertain You restaurant specialties in your own home! From the large selection of new products to the convenience of Peapod, an evening at home or gift for a friend is now that easy.

This past winter, our Lettuce restaurants have worked hard to bring you more delicious products through Peapod. Osteria Via Stato introduced a decadent Olive Medley and Focaccia Bread. Wildfire heated things up with Mushroom Barley Soup and Chocolate Chip Cookie Dough. And Petterino's dished out its Tomato Bisque Soup with crunchy crouton.

Special for Frequent Diners, receive \$20 off your first Peapod order.

Please enter the promotional code LEYE20 during checkout to receive your discount. Limit one per household. Not valid with any other offer. Minimum order is \$50. Offer expires 3/1/09.

Winter 2009 | Frequent Diner

REEL in the New Year and Receive \$10 OFF Your Meal

Dive into Reel Club's signature bar for a more casual, quick dining experience or for a break from shopping.

The new bar menu features the freshest sushi starting at \$4, great sliders at \$3.95, and delicious tacos for \$8 that are absolutely perfect and delectable for snacks, lunch, light dinner and your pocket!

A host of new beverage options include Master Sommelier Alpana Singh's selection of wines and fruity cocktails. Plus, dry martinis are available for only \$6.

And as a valued guest, the next time you visit Reel Club receive \$10 off your meal when you bring a copy of this Frequent Diner Newsletter.

Offer valid through 1/31/09. Offer cannot be combined with any other offers/promotions/savings. Offer does not include tax or gratuities. Please base your gratuity on the final value of the check before the special offer is applied. Offer is not redeemable for cash. Not valid on previous purchases. Limit one offer per table. Offer not valid toward gift card purchases or on carry-out. No Frequent Diner points on total value.

For Your Recipe Box...



Long Life Noodles at Ben Pao in Honor of Chinese New Year

Long Life Sauce Ingredients:

Chili Paste (Sambal)	2 Tbsp
Soy Sauce	4 Tbsp
Water	4 Tbsp
Sugar	3 Tbsp
Oyster Sauce	2 tsp
Hoisin Sauce	3 Tbsp
Red Wine Vinegar	3 Tbsp
White Pepper	1/8 tsp

Ingredients for Dish:

Duck Breast	2-8 oz. pieces
Hoisin Sauce	1/4 cup
Shanghai Bok Choy	4 pieces, sliced thin
Peanut Oil	1 Tbsp
Minced Garlic	1/2 tsp
Minced Ginger	1/2 tsp
Fresno Peppers	2 pieces, sliced thin
Bean Sprouts	1 cup
Wheat Noodles	1 pound
Long Life Sauce	1 cup

First

Marinate the Duck Breasts in 2 ounces of Hoisin Sauce for 1 hour.

Roast both 8-ounce Duck Breasts in a 350 degree convection oven, for 20 minutes (conventional oven for 30 minutes).

Let the Duck Breasts cool down, then slice them into 1/4" slices and set aside.

Second

Whisk all ingredients for Long Life Sauce together and set aside.

Third

Blanch Shanghai Bok Choy in boiling water for 20 seconds and drain. Heat wok and 1 Tbsp of Peanut Oil.

Add minced Garlic, Ginger and Fresno Peppers to hot oil in wok and saute for 15-20 seconds.

Add blanched Bok Choy and Beans Sprouts and toss.

Add Cooked Fresh Wheat Noodles and sliced Duck Breasts to wok and continue tossing for another 30-45 seconds.

Add Long Life Sauce and toss for 30 seconds or until evenly coated. Serve in Large Bowl.



For All of Your Special Event Needs

L2O Named *Esquire's* 2008 "Restaurant of the Year" and Unveils Private Dining Rooms

Esquire magazine named L2O "Restaurant of the Year" in its annual list of the 20 Best New Restaurants in the country. Now, with the launch of the Tatami Room, Semi-Private Dining Room and Banquet Room, diners have a variety of ways to experience the "Restaurant of the Year." Be it a romantic evening for two or business meal for four, a jovial dinner for 10 or a celebration for 60, L2O offers an environment for every occasion.

Tatami Room

Traditionally appointed with grass-mat floors, sunken tables of yellow cedar and leather-upholstered Zaisu seats, the Tatami Room can accommodate two to eight diners in complete privacy. The Tatami Room's 14-course tasting menu is \$225 per person and is L2O's most exclusive offering.

Semi-Private Dining Room

The semi-enclosed dining room is elevated from the dining room, separated by etched glass panels that provide lightly veiled privacy. The centerpiece of the room is a table for 10. Diners may order from the dining room menus or may pre-select a special catering menu.

Banquet Room

Parties have their own entrance with a glimpse of the kitchen and wine closets, and private restrooms. The room seats up to 60 guests or can be divided into two rooms which seat 20 and 30, respectively. Special catering menus range from luxurious cocktails and canapes to three-course meals to complete tasting menus.

For more information, please call 773-868-0002 or visit www.L2Orestaurant.com.

Lettuce Parties and Events

We want you to know that when it is time to plan your next personal party or business event all you need do is make one call. You can count, on our dedicated team of professionals to provide unprecedented options and assistance with finding you the perfect restaurant for your special occasion. To begin your planning, simply call 312-527-9222 or visit us at www.lettuceprivatedining.com.

Special Event Announcement!

To have and to Hub...

Lettuce Entertain You invites you to a Bridal Event. Enjoy cuisine from 20 Lettuce restaurants, and peruse the newest designs in wedding floral, fashion and more.

Sunday, February 15, 12pm-3pm
Hub51, located at 51 W. Hubbard
Free admission and free valet
Please RSVP to 773-907-7332



Mark Your Calendar!

2009

February

1 **Everest**
312-663-8920

New Town Car Service
Town Car travel to or from the restaurant for only \$15 per route! Town Car riders can choose to have their favorite champagne or cocktail waiting for them upon arrival at the restaurant!

1 **Petterino's**
312-422-0150

Weekly Sunday Brunch
Every Sunday from 11 a.m. to 2 p.m., Petterino's brunch is a perfect choice before a matinee performance, shopping or walking around the Loop! Free valet parking until 6 p.m.

1 **Maggiano's**
Maggianos.com

Sweet Drink for the Month of Love
During the month of February, enjoy the month of love with a featured sweet drink and special meals for sharing!

1 **Pizzeria Via Stato**
312-337-6634

Super Bowl or Academy Awards
Enjoy salads, small plates and tavern pizzas and watch the Super Bowl on the 1st or spot your favorite stars on the red carpet while watching the Academy Awards with us on the 22nd.

22

2 **Brasserie Jo**
312-595-0800

Crepe Festival
Celebrate the French holiday of "La Fete de la Chandleur" or "Crepe Day" with a special savory and sweet crepe menu until the 8th.

7 **VTK**
312-644-8664

Soufflé Cooking Class
Learn the art of making soufflés and enjoy our signature Passion Fruit Soufflé. A three-course lunch to follow and recipes to get you started at home!

February cont.

12 **Mon Ami Gabi**
Monamigabi.com

Reinvents the French Kiss
All week long, French kiss and tell with a signature "French Kiss" cocktail in honor of this romantic holiday. Special menu also.

13 **Shaw's Crab House**
Shawscrabhouse.com

Valentine's Day
Special Tastes for Two aphrodisiac menu during its weekend-long Valentine's Day celebration.

14 **Nacional 27**
312-664-2727

Valentine's Day
Sweetheart menu then dancing until 3 a.m. featuring DJ Veritas: London-LA-Chicago.

14 **Osteria Via Stato**
312-642-8450

Valentine's Day
Enjoy a decadent three-course, "Italian Dinner Party" menu for \$36.95 and special Just Bring Me Wine flights featuring wines perfect for a romantic evening for two.

18 **Wildfire**
Wildfirerestaurant.com


Sterling Vineyards Wine Dinners
The 18th in Atlanta, 23rd in Lincolnshire and 24th in Chicago.

23

24

21 **Cafe Ba-Ba-Reeba!**
Cafebabareeba.com

Paella Cooking Class
Learn how to cook that perfect paella! The class includes lunch with wines and sherries and a Paella recipe book for guests to take home. \$40 per person, plus tax.



Sign up for Lettuce Online at
www.leye.com for more event details every month!

March

1 **Wildfire**
Wildfirerestaurant.com

Return of Macadamia Nut Crusted Halibut
The highly anticipated halibut season is back! Starting in mid-March, Wildfire's Macadamia Nut Crusted Halibut is available for both lunch and dinner at all Wildfire locations.

1 **Maggiano's**
Maggianos.com

Chef's Monthly Specials
Every month will bring a new list of Chef-created Italian-American dishes.

1 **Pizzeria Via Stato**
312-337-6634

March Madness
Come in during March Madness and enjoy a tavern pizza along with our featured Goose Island beer on tap available just for game season.

1 **Shaw's Crab House**
Shawscrabhouse.com

Hotel Style Brunch
Now in Chicago and Schaumburg, fill your Sundays with a hot buffet line with classic breakfast fare, plus Shaw's specialties.

5 **Cafe Ba-Ba-Reeba!**
Cafebabareeba.com

3rd Annual Orange Festival
The weeklong festival will feature special orange-inspired menu items, a chance to WIN a private home-cooked meal for two by Executive Chef Tim Cottini, trivia and games.

6 **Nacional 27**
312-664-2727

Miami Nights Fridays
Live Percussion 7 to 11 p.m. and DJ's start spinning at 10 p.m. Dance floor open to 2 a.m.

March cont.

7 **Brasserie Jo**
312-595-0800

Absinthe 101
History lesson and tasting of the famous libation. This \$20 class includes absinthe history, education on serving techniques, samples and passed hors d'oeuvres from 4 to 5 p.m.

7 **VTK**
312-644-8664

Pad Thai Cooking Class
Learn to cook Pad Thai from the chef, and enjoy a three-course lunch following the demonstration. Guests will also take home a goody bag with recipes and Pad Thai kit.


17 **Mon Ami Gabi**
Monamigabi.com

"French Masters" Dinner Series
The evening includes a slide-illustrated presentation by an Art Institute of Chicago lecturer and a multi-course French feast. \$65 per person, plus tax and gratuity.

April

1 **Wildfire**
Peapod.com

Order Wildfire Favorites Through Peapod
Plan a dinner in for the whole family with all your Wildfire favorites. Wildfire has teamed up with Peapod, Chicago's premier online grocery delivery service, to deliver your favorite Wildfire products right to your home.



Sign up for Lettuce Online at
www.leye.com for more event details every month!

April cont.

1 **Maggiano's**
Maggianos.com

Chef's Monthly Specials

Every month will bring a new list of Chef-created Italian-American dishes.

4 **VTK**
312-644-8664

Thai Curry Cooking Class

See and smell the various ingredients that go into our signature curries as well as how to make them from scratch at home! A three-course lunch will follow and each guest will be sent home with a goody bag filled with ingredients and recipes.

12 **Mon Ami Gabi**
Monamigabi.com

Special Easter Brunch

From 10:30 a.m. to 3 p.m., enjoy an elaborate Make-Your-Own Bloody Mary Bar plus Mimosas and mouth-watering Blueberry French Toast, savory crepes, quiches and so much more.

12 **Brasserie Jo**
312-595-0800

Easter Brunch

A traditional brunch selection as well as games and crafts for children in the Salon Prive from 11 a.m. to 2 p.m.

18 **Nacional 27**
312-664-2727

6th Annual Salsa Competitions

Chicago's hottest dance couples compete on our bamboo dance floor for an all-expense paid trip to the Salsa Congress in Puerto Rico.

25

April cont.

18 **Shaw's Crab House**
312-527-2722

Smelt Fest

Sample the fresh and tasty petite fish, fried up in a secret batter at the 59th Annual American Legion Smelt Fry hosted by the American Legion Post #82 in Port Washington, Wisconsin.

19 **Cafe Ba-Ba-Reeba!**
Cafebabareeba.com

Flamenco Dinner Show

Enjoy an exotic evening of Spanish cuisine and flamenco dancing with special seating beginning at 5 p.m. for dinner reservations. Event cost is \$10 cover per person, plus tax (price does not include dinner).

22 **Osteria Via Stato**
312-644-8664

Earth Day

Our all-Italian wine list features noted wines that are organic, biodynamic and/or sustainable. These wines pair perfectly with Chef David DiGregorio's specials featuring local and sustainable farms.

26 **Tru**
312-202-0001

Champagne Dinner

Tru presents the "Taittinger Collection" featuring a luxurious five-course menu paired with exceptional champagnes.

29 **Pizzeria Via Stato**
312-337-6634

Administrative Assistant Day

Chef DiGregorio will have a special treat to honor all administrative assistants dining with us that afternoon.



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