

Lettuce Entertain You



Frequent
Diner
Newsletter

The **D** Latest  **S** **H**

Oatmeal Apple
Cookies at foodlife

Fall 2008



Stop Holiday Stress Before It Starts!

Lettuce Entertain You Holiday Gift Card Offer Begins November 1

30 choices for them, free \$25 Holiday Bonus Certificate for you! That's how it will be this holiday season when you purchase Lettuce Entertain You Gift Cards for all the people on your holiday shopping list.

From November 1 through December 30, 2008 you'll be rewarded with a free \$25 Holiday Bonus Certificate for every \$100 in gift cards you buy.*

The holiday season is busy enough, and trying to find the right gifts for a variety of people with unique tastes just adds to that stress. That's why Lettuce Gift Cards are so perfect! With Italian, Thai, Seafood,

Tapas and beyond, our 30 different concepts in the Chicagoland area alone offer a variety of delicious dining experiences for the food lover in everyone.

Plus, Lettuce Gift Cards come packaged with gift-giving in mind. Each card is enclosed in an attractive envelope with plenty of space for a personal message, as well as a complete listing of all the Lettuce Entertain You restaurants. Gift cards never expire, and come in convenient denominations of \$25, \$50 and \$100.

Give the gift of choice to the people on your list this year!

- **Visit leye.com**
- **Call 1-888-884-GIFT (4438)**
- **Stop by any participating Lettuce location today**

***Please Note:** \$25 Holiday Bonus Certificates are valid January 1–April 15, 2009, Sunday–Friday and on Saturday when seated or presented for carry-out before 3:00 p.m. Holiday Bonus Certificates are valid at Joe's Seafood, Prime Steak & Stone Crab, Eiffel Tower, Everest, L20 and Tru Sunday through Tuesday only. Certificates are not valid on Valentine's Day, February 14, or Easter, April 12. Neither certificates nor gift cards are accepted for payment of delivery orders, private parties or catering events. Frequent Diner Club points are not awarded at the time of redemption for amount of gift cards and/or Bonus Certificates used. Holiday Bonus Certificates are not valid with any promotional or Frequent Diner Club certificates.



Opening Bottles with Alpana Singh

FALL IN LOVE WITH SOMETHING NEW

For many of us, Chinese takeout was a weekly family menu mainstay. When I was a young child, I always looked forward to Sundays, when my mother took a night off from cooking our usual Indian fare. On these beloved evenings, without fail, we ordered Kung Pao chicken, wonton soup, and fried rice. After moving to Chicago in my twenties, I still carried out this ritual until one day when I realized I'd spent a lifetime eating the same dishes every week. A fear of the unknown kept me from selecting those exotic-sounding items on the menu, which featured ingredients and preparations I never had the opportunity to sample. What if I made a mistake and ended up with something I didn't like? My desire for the comfortably familiar kept me full, but also kept me from discovering new favorites—and, worse, prevented me from exploring the depth and complexity of Asian cuisine. Ever since my

culinary epiphany, I've made it a rule to try something new each time I sit down in a favorite restaurant, and in doing so, I can now say I have an understanding and appreciation for Chinese food and culture that extends far beyond the basics I first discovered at my childhood dinner table.

But what does wonton soup have to do with wine? Well, perhaps you too stick to your favorites when deciding what to pour in your glass when you visit our restaurants. Just as with cuisines, while it's important to have your go-to favorites in wine, it is equally important to set these bottles aside and try something new if you want to expand and refine the depths of your palate. Our restaurants offer a great opportunity to discover new wines without fear, since we offer many unique selections by the glass, in smaller tasting portions, or, for a real taster's choice, in wine flights, which allow you to sample several themed selections



Alpana Singh

Director of Wine and Spirits for LEYE

side by side. Just let your server know the wine you enjoy, and he or she will happily offer an alternative recommendation. They say without risk there is no reward, and that couldn't be more true when it comes to wine. You can discover new favorite varietals, styles and wine regions of the world with us, one sip at a time. I guarantee before long you'll raise high your glasses to toast all that the world of wine has to offer.



What's New at LEYE

New Openings

Mon Ami Gabi and Community Canteen Now Open in Reston, Virginia!



Mon Ami Gabi is ecstatic to announce the opening of its fifth location at The Reston Town Center, bringing another unique dining experience to the greater D.C. area. This classic French Bistro specializes in fresh seafood, crepes, quiches and variations of traditional Steak Frites.

And new to the Lettuce family is the Community Canteen! Located right next door to Mon Ami Gabi in Reston, the Community Canteen is simplicity at its very best, offering an abundance of homemade, market-inspired, nutritionally minded and indulgent culinary creations. The Community Canteen is open for breakfast, lunch and dinner.

For more information, please call Mon Ami Gabi in Reston at 703-707-0233 and Community Canteen at 703-707-9442. And if you're not in the greater D.C. area, don't forget the Mon Ami Gabi locations in Chicago, Oak Brook, Las Vegas and Bethesda, MD!

Enjoy the New Little Italy Favorites at Maggiano's

The chefs at Maggiano's Little Italy again bring you some of the best recipes from Little Italy neighborhoods around the country. For a limited time, enjoy authentic classics like the new tasty Chicken Francese, slow-cooked Beef Braciolo or classic Baked Ziti and Sausage. All are made fresh and are available every day.



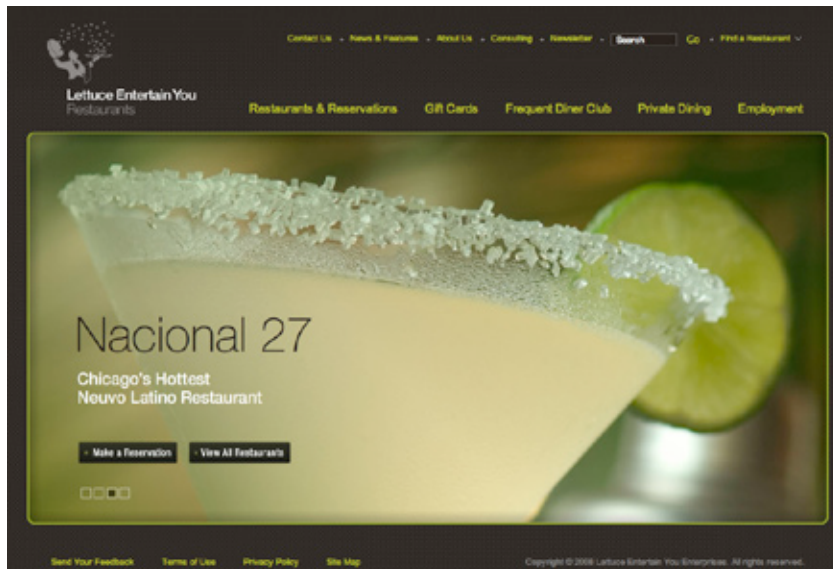
For more information or to make reservations, go to www.maggianos.com.



The New LEYE.com

Lettuce Entertain You is providing its guests with yet another mouth-watering experience... the new LEYE.com. With an enhanced visual focus, the images are bound to tempt your taste buds, and with an improved navigational system, the ideal dining experience is just a click away. Just to name a few, new Lettuce Entertain You Website features include:

- Restaurant Search by ZIP
- A "Lettuce Suggest" Tool
- Website Search Box
- Google Maps
- Simple Online Reservations
- Quick-and-Easy Restaurant Site Access
- Restaurant Quick Find
- Improved Job Search Tool



With all that Lettuce has to offer, from a complimentary party planning service to over 30 truly unique brands, the new LEYE.com brings it all together only to make your experience that much more enjoyable. So pay us a visit, and get a taste of just another ingredient Lettuce has added to its celebrated recipe for customer satisfaction.

For Your Recipe Box...



Joe's Seafood, Prime Steak & Stone Crab Butternut Squash Puree

To Roast the Squash:

- 2 Pounds Butternut Squash, peeled & cut into 3 pieces
- 4 Tablespoons Melted Butter
- 2 Tablespoons Dark Brown Sugar
- 2 Tablespoons Water

Procedure:

1. Dissolve brown sugar in melted butter.
2. Toss squash to coat and place in roasting pan with water.
3. Cook in 350° oven, fan on low, for 25 minutes.
4. Stir and cook 20–25 minutes more, add more water if needed.

To Make the Puree:

- 1 Roasted Butternut Squash
- 1 Baked Sweet Potato (bake whole for 50 minutes at 350°)
- 4 Tablespoons Melted Butter
- 2 Tablespoons Brown Sugar
- 1½ Teaspoons Vanilla
- Pinch Kosher Salt
- ¾–1 Cup Heavy Cream
- ¾–1 Cup Mini-Marshmallows

Procedure:

1. Blend ingredients including roasted squash in mixer, except for the cream and marshmallows.
2. Add the cream and whip for 30 seconds on a medium speed. Make sure not to overmix!
3. Place in sprayed 9 x 9 or 9 x 13 baking pan.
4. Heat for 30 minutes in 350° oven.
5. Change oven to Broil.
6. Spread marshmallows evenly over the top, broil for 30 seconds to 1 minute or until golden brown.





Special Fall News

Thanksgiving with Lettuce

Wildfire Schaumburg and Eden Prairie

Make it a Thanksgiving to remember! Wildfire Schaumburg and Eden Prairie will offer a special family-style menu from 12:00 p.m. till 8:00 p.m., featuring house specialties as well as traditional Thanksgiving dishes priced at \$37.95/adult and \$16.95/child 12 and under.

R.J. Grunts

Stop by Grunts for its delectable Thanksgiving on a Bun, literally your favorite meal in sandwich form with turkey, stuffing, cranberry sauce and gravy. After noshing on the sandwich, order a Pumpkin Pie Milkshake, a creamy rich concoction sure to make your taste buds thankful.

Mity Nice Grill

Stay out of the kitchen this year and join Mity Nice Grill for a Thanksgiving Buffet. Served from 11:00 a.m. till 6:00 p.m., the buffet is priced at \$28.95/adult and \$14.95/child 12 and under, excluding tax and gratuity.

Di Pescara

Let Di Pescara do all the work and you take all the credit when you serve a Traditional Thanksgiving Dinner with all the scrumptious trimmings right in the comforts of your home. \$29.95 per person for carry-out only. Please order by 3:00 p.m., Wednesday.

Shaw's Crab House Schaumburg

Shaw's Crab House Schaumburg hosts a family-style dinner featuring traditional Thanksgiving dishes and some Shaw's favorites. Plus, we'll send you off with "leftovers" of turkey, trimmings and pie to enjoy at home! Dinner is \$39.95/adult, \$16.95/child 12 and under.

Pizzeria Via Stato

Friday, November 28, take a break from the hustle and bustle of the busiest shopping day of the year and head to Pizzeria Via Stato. Dine from 11:00 a.m. till 3:00 p.m. and show any receipt from Magnificent Mile shops or our neighboring Ontario boutiques, and we'll send you home with a gift!

KIMPTON every hotel tells a story

Escape to the City with Chicago's Kimpton Hotels!

Autumn in the Windy City is nothing short of divine... sunny days and cool nights, the hottest theater openings and fewer crowds than the hectic summer months. It's the perfect time for a weekend getaway—and Chicago's boutique Kimpton Hotels are the perfect destination. Plan a celebrity-style retreat at the newly renovated Hotel Allegro, a romantic escape at the historic Hotel Burnham or a chic shopping weekend at the stylish Hotel Monaco. Our hotels are conveniently located near Chicago's finest attractions such as Millennium Park, the Art Institute, the theater district, and of course, the Lettuce Entertain You restaurants you love. Whatever you fancy, Kimpton Hotels can help you make an ordinary weekend extraordinary.

Frequent Diners get 12 percent off at any of our three luxury properties!

Just call 800-KIMPTON and mention code "LEYE" to book your Chicago getaway, or visit our website at kimptonhotels.com.



For All of Your Holiday Planning!

Lettuce Planet Goes Interactive for the Holidays!

For the past 15 years Lettuce Entertain You and the Lettuce Planet division have been creating *Out-of-this-World Events*. This holiday season impress your co-workers, friends and family with Lettuce Planet's new "interactive events," and turn a spectacular lunch or dinner into a creative and energized meeting, special event or party.

First, start with a choice of more than 25 Lettuce Entertain You restaurants. Then, choose from the all-encompassing event options available at each one of these exciting concepts. From a **cooking class at Scoozi!** to **beer making at Brasserie Jo**, these interactive events bring enthusiasm, bonding and a hands-on experience that guests are sure to enjoy.

Other events include **Ben Pao's Passport to Polynesia Event**, where guests are whisked away to learn how to make tropical cocktails and feast on Polynesian fare. **Osteria Via Stato's Art of the Feast** features a guest speaker from the Art Institute of Chicago focusing on the "Evolution of Dining" as seen through the arts as diners feast on an Italian dinner!

The options are endless, and Lettuce Planet can guide you in creating events that focus on your needs. Please visit www.lettuceprivatedining.com or call 312-527-9222 for more information.

Shaw's Crab House Announces Shaw's Alaskan King Crab By Mail



For more than 20 years, Shaw's has been famous for its Alaskan King Crab Legs. Now you can enjoy the same delicious crab from Shaw's in your own home! This succulent delicacy is available shipped to your home fresh from the icy waters of the Bering Sea. Shaw's Red Alaskan King Crab arrives carefully packaged in a thermal cooler and includes easy cooking instructions, mustard sauce, lemons and other goodies like bibs, cooking tongs and lots of napkins!

Orders can be requested in five-pound increments, 5 pounds for \$115 (easily serves 4 people), 10 pounds for \$215 or 20 pounds for \$420, plus tax and shipping. To get your King Crab today, place your order at www.shawscrabhouse.com or call 877-942-CRAB.



Mark Your Calendar!

2008

November

2 Scooz!
312-642-5900

Halloween Make-Your-Own-Pizza Night for Kids

Free pizza-making for kids 12 and younger and Halloween goody bags! If kids come in costume, they receive a \$10 Scooz! gift certificate for their parents.

3 Reel Club
630-368-9400

Unreel Wine and Dinner Deal Mondays

For \$49.95 per person choose from three-course dinner options paired with endless pours of wines by the glass. Available every Monday night beginning at 3 p.m.

6 Big Bowl
Bigbowl.com

College Night Thursdays

Thursday is the new Friday for students and faculty when they receive 20 percent off their check by presenting a college ID.

6 Cafe Ba-Ba-Reeba!
773-935-5000

Rice Festival

All week long, enjoy unique Spanish-inspired, rice-based dishes and rice-themed activities that offer a chance to win a dinner for four.

6 L. Woods
847-677-3350

Wear Your College Gear Every Thursday

Students, faculty and other guests wearing any college gear or present their college ID, receive 20 percent off their check!

November cont.

8 VTK
312-644-8664

National Curry Month Cooking Class

A demonstration of curry spice toasting, grinding, and cooking. Enjoy a curry-themed lunch and take home recipe cards and curry spice packets. Cost is \$49.95 (all-inclusive).

10 Mon Ami Gabi
Monamigabi.com

French Masters Dinner Series

In Oak Brook on the 10th and Chicago on the 11th, enjoy a slide presentation designed by the Art Institute of Chicago and multi-course dinner. \$75 per person.

11

20 Brasserie Jo
312-595-0800

Beaujolais Nouveau

Help us uncork the "New" wine, the year's first. We will feature a menu designed and inspired by the Beaujolais region of France.

December

1 Wildfire
Tastesofchicago.com

Tastes of Chicago for the Holidays

Send your favorite Wildfire steaks, key lime pies and dressing to friends and family through Lou Malnati's Tastes of Chicago!

1 R.J. Grunts
773-929-5363

Grunts and Zoolights

The perfect holiday treat for the whole family! Stop by Grunts to warm up after, or fill up before taking a trip through the lights and animals of the Lincoln Park Zoo.

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

December cont.

- 6 Cafe Ba-Ba-Reeba! Paella Cooking Class**
773-935-5000
Paella cooking class followed by lunch with wines and sherries. Paella recipe book included. \$40 per person, including tax.
- 24 Osteria Via Stato Christmas Eve Celebration**
312-642-8450
Gather with friends and family for a traditional "Italian Dinner Party" and seasonal cocktails, a la carte specials, gelatos and desserts to mark the holiday.
- 31 Brasserie Jo New Year's Eve Brasserie Style**
312-595-0800
This popular event features two seatings, live music from the Manuel Arrington Band, and a champagne toast and party favors at midnight.
- 31 Mon Ami Gabi New Year's Eve**
Monamigabi.com
Come and celebrate the New Year with a Champagne toast and festive French menu.
- 31 Scoozi! Special Kid's New Year's Eve Event**
312-642-5900
Families are invited to Make-Your-Own-Pizza and Make-Your-Own-Sundae (kids under 12 eat free); sparkling grape juice, hats and balloon makers! Adults can enjoy the NYE specials.

January

- 1 Vong's Thai Kitchen National Tea Month**
312-644-8664
All month long enjoy Make Your Own Tea Tuesdays; Thai Afternoon High Tea; and Tea-infused cocktails and Tea-accented dishes.
- 1 Wildfire Super Bowl Party Platters**
Wildfirerestaurant.com
Score with your friends and family with Wildfire specialties available for pickup or delivery.
- 1 Cafe Ba-Ba-Reeba! New Year's Day "Free" Pajama Brunch**
773-935-5000
Guests who dine in their jammies will receive a gift certificate valued for the dollar amount of their meal.
- 4 Brasserie Jo King's Day**
312-595-0800
Delicious cakes provided by the French Pastry School will have one lucky bean hidden inside and that guest will be honored as "King" or "Queen" for the day.
- 20 Tru Buffalo Trace and Old Rip Van Winkle Distillery Bourbon Dinner**
312-202-0001
A number of this legendary distillery's bourbons will be featured as ingredients in dishes and in drink pairings with each course. \$135/guest (exclusive of tax and gratuity).
- 22 Big Bowl Chinese New Year**
Bigbowl.com
Enjoy good fortune and a prosperous New Year with menu specials of lucky foods, giveaways and other fun activities through the 26th.



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