

Lettuce Entertain You



Cheeseburger at R.J. Grunts,
celebrating its 37th anniversary

Frequent
Diner
Newsletter

The  Latest **DISH**

Summer 2008



Especially for Frequent Diners



Your Rewards Card Just Got More Valuable!

As many of you know, the Lettuce Entertain You Frequent Diner Club recently introduced the Rewards Card. For those of you who have received your Rewards Card, we hope you are enjoying its versatility and ease of use.

We are now ready to “kick it up a notch!” Starting with transactions posted on or after July 1, 2008, we will start auto-redeeming your points. When you reach 350 points, your Rewards Card will be

credited with \$25 in dining rewards the next business day. You will not have to call us, go online, or wait for your quarterly statement to receive your dining rewards.* If you have given us your email address, you will be notified each time your account is credited with dining rewards.

Here are just a few things to remember about the Rewards Card:

- Your Rewards Card must be activated before it is ready for use. Simply call 1-866-964-4839 and enter your account number and month and date of the primary cardholder’s birth. (if your account has only six numbers, hit the # sign after you have entered your account number, i.e., 123456#).
- You will have to activate your new card if you replace your Rewards Card because it was lost or stolen.

- Do not dispose of your Rewards Card once you have used up your dining rewards. We will reload your existing Rewards Card every time you redeem a dining reward.
- You may use your Rewards Card to earn points and redeem dining rewards.

Please let us know if you have any questions by calling 773-LETTUCE (538-8823) or by going online at leye.com. Thank you for being a member of the Lettuce Entertain You Frequent Diner Club.

* If you have designated yourself as a “Banker,” your rewards will still only be redeemed on request or at the end of the year.



Opening Bottles with Alpana Singh

The Taming of the Screw Cap

One of the biggest obstacles to enjoying wine is that you need a special gadget—which 70% of all American households do not even own—just to get a bottle open. What’s a wine lover without a wine opener to do? I say we should just screw it. Just as rose is the new white, screw caps, or Stelvin closures, are the new cork. Sure, we all remember the days when screw caps were used mainly for inexpensive supermarket swill. And it’s hard to disagree with people who feel that natural cork closures, with their centuries-long heritage, are far more romantic to pop than cracking open a screw cap.

The problem with natural cork is that it can actually affect the taste of the wine inside the bottle it seals, before you even have a chance to pour a glass. The wine from a “corked” bottle has a musty, moldy smell and taste that stems from TCA (2,4,6-Trichloroanisole), which is a compound that

develops in 5% or more of all corks produced. If a bottle of wine is sealed with a TCA-tainted cork, it will smell like wet cardboard or newspaper, regardless of whether you spent \$2 or \$2,000 for it.

Talk about a good way to kill the romance! One of the main reasons sommeliers offer you a taste of the wine you chose at the table is so you can determine if the wine is corked and request another bottle if it is. Wine bottles finished with a screw cap provide the most reliable seal, because they virtually eliminate the chance of the wine being affected by TCA. Extensive research has determined that wines also taste fresher under twist-offs thanks to the airtight seal that doesn’t allow oxygen, which will accelerate the aging process, into the bottle. Staunching the exchange of oxygen between the bottle and atmosphere may pose a problem for the long-term cellaring of red wines, as a certain amount of air is always needed to help tannic wines mature, but in this country, we drink 90%



Alpana Singh

Director of Wine and Spirits for LEYE

of our wines within seven days of purchase, so aging isn’t often a concern. The other clear advantage of screw caps is convenience. No more complicated gadgets taking up room in your kitchen, no more crying over spilt wine in your refrigerator, and no more worries about forgetting to add a wine opener to your picnic basket—just chill, twist, and go. Taste and convenience in one hassle-free package: what could be more romantic than that?



What's New at Leye

WILDFIRE[®]

STEAKS, CHOPS & SEAFOOD

Wildfire Makes Grocery Shopping a Whole Lot Easier!

Enjoy Wildfire favorites right at home – anytime! Whether you are entertaining family and friends or grilling in the backyard this summer, Wildfire offers complete menu options for your next meal. Wildfire has teamed up with Peapod, Chicago's premier online grocery delivery service, to deliver menu favorites including Filet Mignon, Barbecued Baby Back Ribs, Creamed Spinach and Key Lime Pie—just to name a few—right to your door. Visit www.peapod.com to place your order.

Looking to spice things up? Any meal will come alive with Wildfire's bottled favorites – Wildfire's Citrus Lime Vinaigrette and Garlic Red Wine Vinaigrette. Ideal for grilling, marinating, or dressing up your favorite salad, these items are available for purchase at all Wildfire locations, Food Stuffs, Sunset Food, and Peapod. For more information and updates on new Wildfire products, visit wildfirerestaurant.com.

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Petterino's[™]

INTRODUCES WEEKLY SUNDAY BRUNCH

Petterino's, located right in the heart of downtown, is delighted to introduce a new weekly Sunday Brunch! Perfect before or after a matinee theatre performance, the brunch menu is available every Sunday from 11 a.m. to 2 p.m. (Petterino's also will feature its regular dinner menu all day.) Complimentary valet parking is available for brunch guests who arrive by 1 p.m. and receive the restaurant validation.

Petterino's delectable Sunday Brunch features an a la carte menu with classic libations such as the Mimosa, Ramos Gin Fizz, and Champagne Framboise, as well as specialty coffee drinks and assorted juices. The restaurant also offers a wide range of creative and delicious entrees including: Homemade Popovers with Scrambled Eggs, Smoked Salmon Platter with Toasted Bagel and Cream Cheese, Fresh Asparagus and Lump Crab Omelette, Lemon Ricotta Pancakes with Fresh Blueberries and Lemon Curd, Classic Eggs Benedict with Roasted Potatoes, Crispy Chicken Hash with Poached Egg, and Open Faced BLT with Fried Egg and Avocado.

For more information and to make reservations for Petterino's Sunday Brunch, please call the restaurant at 312-422-0150.

For Your Recipe Box...



Frankie's

LEMON VINAIGRETTE

5-6 servings

1 tsp	Sugar
4 tsp	Lemon Juice
1 tsp	Champagne Vinegar
½ tsp	Garlic, Chopped
½ tsp	Lemon Zest
½ tsp	Whole-Grain Mustard
To Taste	Salt and Pepper Mix
½ cup	Olive Oil Blend
½ cup	Mustard Vinaigrette

PROCEDURE:

1. Place the sugar, lemon juice, champagne vinegar, garlic, lemon zest, mustard, and salt and pepper in a mixing bowl.
2. With the stick blender going, pour in the olive oil.
3. Stir in the mustard vinaigrette.
4. Label, date, and refrigerate.

Frankie's SCALOPPINE™

900 N. Michigan Ave, 5th Floor, 312-266-2500



At Frankie's Scaloppine, the Lemon Vinaigrette tops the Arugula Fennel Salad, but the dressing can be the perfect accompaniment to any of your favorite summer salads. Please enjoy!



Celebrate the Summer!

“TO MARKET, TO MARKET”FARM DINNERS AT OSTERIA VIA STATO

This June, Osteria Via Stato’s Farm Dinners began fully awake, vibrant, and ready for absolutely everything that the season has to bring to the table—including the farmer.

Wednesday Night Farm Dinners at Osteria have been magical, rustic, family-style feasts encouraging guests to support local farmers and artisanal producers not by just eating local—but by actually meeting the farmer, and dining with him.

These communal experiences have fed the soul and created new friendships with Chef DiGregorio’s familial four-course menu of fresh-from-the-farm and picked-that-very-morning ingredients. Mixologist/Sommelier Adam Seger

is the chef’s co-host, offering gastro-tails such as housemade Italian vermouth as well as bio-dynamic and sustainable wines (and more....the lists offers close to 300 Italian wines).

The dinner series, hosted on every second Wednesday of the month, begins at 6:30 p.m. and goes until the candles and conversations have slowly dimmed. The final farm dinner will be in September with an open-air dinner at Kinnikinnick Farm (date TBD).

As for now, join Chef DiGregorio at the chef’s farm table at Osteria Via Stato. Space is limited (only 20 seats each month). Cost is \$65 per guest excluding beverages, wine, tax and gratuity. Reservations can be made with Allison Gallese at 312-642-8450.

CHICAGOANS GET READY FOR CAFE BA-BA-REEBA!’s SECOND ANNUAL TOMATOFEST

To celebrate the tomato’s rich contribution to Spanish cuisine, Cafe Ba-Ba-Reeba! will host its second annual “Show Me Your Tomatoes!” Festival on Saturday, August 23.

Gardeners can tote their homegrown tomatoes to Cafe Ba-Ba-Reeba! for the “Show Me Your Tomatoes!” Contest with judging from 9 a.m. through 10:30 a.m.

The lucky gardener who cultivates the “best-tasting” summer tomato will win a trip for two to Las Vegas. Dinner for four to Cafe Ba-Ba-Reeba! will be given for the following categories: Largest Tomato, Heaviest Tomato, Ugliest Tomato, and Famous Tomato (celebrity look-alike tomato).

In addition, Cafe Ba-Ba-Reeba! will bring tasty new tomato-inspired offerings to the menu all week long, including a complimentary mini-gazpacho shot for each diner! For more information, diners and tomato lovers can call 773-935-5000.



Cultural Corner

Frankie's

JERSEY BOYS – EXCLUSIVE PRIORITY SEATING OFFER!

Enjoy great Italian dining at Frankie's Scaloppine and an exclusive offer for Jersey Boys, the story of Frankie Valli and The Four Seasons. This group of blue-collar boys from the wrong side of the tracks became one of the biggest American pop music sensations of all time. They wrote their own songs, invented their own sounds, and sold 175 million records worldwide—all before they were 30.

Access premium seats not available to the general public for performances August 12 through October 5.* Use promo code LETTUCE at BroadwayInChicago.com or call 312-902-1400 to get the best seats now.

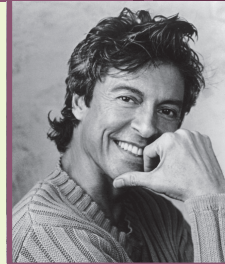
*Offer subject to availability through August 15 for performances August 12-October 5, 2008. Not available with any other offer or on previously purchased tickets. Normal ticketing fees and other restrictions may apply.

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THEATRE GOODMAN

GET THE BEST SEATS FOR *TURN OF THE CENTURY*, THE GOODMAN'S NEW ROMANTIC MUSICAL COMEDY!

World Premiere
September 19—October 26, 2008



Here's a very special offer for Lettuce Entertain You Frequent Diners: Get tickets before they go on sale to the public for *Turn of the Century*, the spectacular new romantic musical comedy from the Tony Award-winning writers of *Jersey Boys*, directed by nine-time Tony Award-winner Tommy Tune!

Dixie Wilson is a singer who can't catch a break—with a gig or a guy. Billy Clark is a piano player who knows all the songs and loves all the ladies. At the stroke of midnight on New Year's Eve 1999, Billy and Dixie receive a fantastical power and set out together to "discover" America's most popular songs. Take a journey through the American song book with this spectacular world premiere musical!

Special priority tickets go on sale Friday, August 8 at www.GoodmanTheatre.org or Monday, August 11 by phone at 312-443-3800.

Tickets for groups of 10 or more are on sale now! Secure your group tickets today by contacting Kim Furganson at 312-443-3820 or kimfurganson@goodmantheatre.org.



Ben Pao Launches New Menu and Salutes the Olympics in China

Ben Pao and Cirque Shanghai are teaming up this summer to bring together great food and wonderful entertainment! On 08/08/08, Ben Pao will kick off the start of the Beijing Olympic Games. The night will begin at 5:30 p.m. with performances by Cirque Shanghai along with two fun-filled food-eating contests.

Cirque Shanghai has once again returned to Navy Pier this summer from June 4–September 1 introducing its all new show, Cirque Shanghai: GOLD! These award-winning acrobats perform an exhilarating display of agility, strength, and balance seen nowhere else in the world!

On Thursday and Friday performances, Frequent Diners have the wonderful opportunity to experience the show for only \$10–\$15. Use the code THURSFRI when purchasing your tickets at the Navy Pier Box Office or when calling 312-902-1500.

And wait, there's more! On August 21, Frequent Diners are invited to "Dinner & a Show." Dinner will take place at Ben Pao followed by a thrilling performance by Cirque Shanghai. Dinner will be a five-course family-style meal with selected beer and wine. The meal will include house specialties such as the Sesame Chicken and the Black Peppered Sea Scallops. Dinner will begin at 5:30 p.m. followed by the performance at 8 p.m. Cost is \$75 including tax and gratuity. A trolley will be provided to and from the show.

If you don't have a chance to join us at the event, come to Ben Pao and enjoy their new menu including specialties such as the slow-roasted barbecued pork shoulder, the crispy tangerine chicken and the delicious Shanghai shrimp seared in ginger sauce.

For more information or to make a reservation for either event, please call 312-222-1888.





Mark Your Calendar!

2008

August

- 1 Osteria Via Stato**
312-642-8450
"Movies-in-the-Grant Park" Picnic Boxes.
Order a box of Chef David DiGregorio's favorites to go.
- 1 Don & Charlie's**
480-990-0900
Back-to-School Special
Throughout August, treat a student or yourself to the Prime Rib for \$19.95. Available for dine-in only.
- 1 Petterino's**
312-422-0150
Pack the Perfect Picnic
Make your trip to Millennium Park memorable with Petterino's deli-fresh sandwiches, salads, cupcakes, and add a bottle of Chardonnay.
- 1 Big Bowl**
Bigbowl.com
A New Season at Big Bowl
In August and September, seasonal specials will feature corn, tomatoes, and summer squash.
- 1 Pizzeria Via Stato**
312-337-6634
Pizza and Wine Pairing of the Month
Enjoy a special seasonal pizza paired with an Italian wine.
- 4 Reel Club**
630-368-9400
Unreel Wine-and-Dinner Deal
Every Monday beginning at 3 p.m., enjoy a three-course dinner, paired with wines by the glass, for \$49.95!
- 6 Nacional 27**
312-664-2727
Wine Down Wednesdays
Chef Chico Vilchez' 5-course tasting menu with wines for \$44 every Wednesday.

August cont.

- 13 Mity Nice Grill**
312-335-4745
Summer Beer Dinner
Featuring Two Brothers Brewing Company and a special 4-course dinner. \$40 per person (plus tax and gratuity).
- 14 Mon Ami Gabi**
Monamigabi.com
Corn Festival
Featuring corn-inspired dishes, games, and trivia all week long.
- 15 Scoozi!**
312-943-5900
Annual Weekend Tomato Fest
Friday- Tomato Fest Wine Down
Saturday - Scoozi Market
Sunday - Kids' Tomato Stomp and Make-Your-Own-Pizza.
- 20 Brasserie Jo**
312-595-0800
Van Steenberge Beer Dinner
A delicious pairing of Belgian Beer with Brasserie Jo's cuisine.
- 21 Cafe Ba-Ba-Reeba!**
773-935-5000
Tomato Festival
All week long, enjoy tomato-inspired dishes, trivia, games, and annual Show Me Your Tomatoes Contest.

September

- Osteria Via Stato**
312-642-8450
Farm Dinner at Kinnikinnick Farms
Date to come! Our final farm dinner will be hosted at local farm to celebrate the harvest season.

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

September cont.

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

Monday Night Live

Every Monday, established and emerging singers can showcase their talent with standard show tunes and cabaret.

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

Pizzas to Go!

Entire menu available for carryout orders.

1 **Don & Charlie's**
480-990-0900

Tailgate Package

For those who want to socialize and minimize the work, Don & Charlie's tailgate takeout will keep you cheering all day.

11 **Mon Ami Gabi**
Monamigabi.com

Apple Festival

Apple-inspired dishes and exciting activities are planned including trivia and games all week long.

13 **Vong's Thai Kitchen**
312-644-8664

Thai Fish Cooking Class

Interactive demonstration of VTK's Tamarind Glazed Tilapia and Miso-Glazed Salmon with side dishes. Enjoy lunch and take home a recipe card and jars of both glazes.

17 **Brasserie Jo**
312-595-0800

G'Vine Gin Soiree

Enjoy cocktails created with G'Vine Gin paired with "ginfused" hors d'oeuvres.

27 **Cafe Ba-Ba-Reeba!**
702-258-1211

Paella Cooking Class

Learn how to cook the perfect paella! Enjoy lunch with wines and sherries. Paella recipe book included.

October

1 **Scoozi!**
312-943-5900

National Pizza Month Celebration

Every Wednesday in October each table will receive a complimentary pizza. Dine-in guests only, excludes tax and gratuity.

1 **Brasserie Jo**
312-595-0800

Guess the Pumpkin Weight

Throughout the month, guess the weight of Brasserie Jo's giant pumpkin for a chance to win great prizes!

1 **Don & Charlie's**
480-990-0900

Count Your Chickens

Whole BBQ chicken available this month for only \$11.95!

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

Pizza and Wine Pairing of the Month

Enjoy a special seasonal pizza paired with an Italian wine.

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

Sunday Night Dinners

A four-course, family-style Chef's table will be hosted every First Sunday of the Month beginning October 5th.

14 **Cafe Ba-Ba-Reeba!**
773-935-5000

Bodega Ba-Ba-Reeba!

Taste 30 of Spain's best wines, sherries, and brandies, along with a selection of tapas and paella.

18 **Vong's Thai Kitchen**
312-644-8664

Sweetest Day

Treat your sweetie to VTK's Sweetest-n-Spicy Sweetest Day prix fixe menu available with or without drink pairings.

23 **Mon Ami Gabi**
Monamigabi.com

Pumpkin Festival

Pumpkin-inspired dishes, exciting activities, including trivia and games where one winner will win dinner for four.

CHICAGO, IL

- **ANTICO POSTO®**
Oak Brook: Oakbrook Center
- **BEN PAO®**
52 W. Illinois St.
- **BIG BOWL®**
Chicago: 6 E. Cedar St.
Chicago: 60 E. Ohio St.
Lincolnshire: 215 Parkway Dr.
Schaumburg: 1950 E. Higgins Rd.
- **BRASSERIE JO®**
59 W. Hubbard St.
- **CAFE BA-BA-REEBA!®**
2024 N. Halsted St.
- **CHICAGO FLAT SAMMIES®**
163 E. Pearson
- **DI PESCARA®**
Northbrook: Northbrook Court
- **EVEREST™**
440 S. LaSalle St.
- **FOODLIFE®**
Water Tower Place
- **FRANKIE'S 5TH FLOOR PIZZERIA™**
900 N. Michigan Ave.
- **FRANKIE'S SCALOPPINE®**
900 N. Michigan Ave.
- **HUB 51®**
51 W. Hubbard
- **JOE'S SEAFOOD, PRIME STEAK & STONE CRAB®**
60 E. Grand Ave.
- **L20™**
2300 Lincoln Park West
- **L. WOODS TAP AND PINE LODGE®**
Lincolnwood: 7110 N. Lincoln Ave.
- **MAGGIANO'S LITTLE ITALY®**
Chicago: 516 N. Clark St.
Oak Brook: Oakbrook Center
Schaumburg: 1901 E. Woodfield Rd.
Skokie: Old Orchard Center
Naperville: 1847 Freedom Dr.
- **MAGIC PAN CREPE STAND®**
Northbrook: Northbrook Court
- **MITY NICE GRILL®**
Water Tower Place
- **MON AMI GABI®**
Chicago: 2300 N. Lincoln Park West
Oak Brook: Oakbrook Center
- **NACIONAL 27®**
325 W. Huron St.
- **OSTERIA VIA STATO™**
620 N. State St.
- **PIZZERIA VIA STATO™**
620 N. State St.
- **PETTERINO'S®**
150 N. Dearborn St.
- **REEL CLUB™**
Oak Brook: 272 Oakbrook Center
- **R.J. GRUNTS®**
2056 N. Lincoln Park West
- **SCOZZI!®**
410 W. Huron St.

SHAW'S CRAB HOUSE®

Chicago: 21 E. Hubbard St.
Schaumburg: 1900 E. Higgins Rd.

- **TRU®**
676 N. St. Clair
- **VONG'S THAI KITCHEN™**
6 W. Hubbard St.
- **WILDFIRE®**
Chicago: 159 W. Erie St.
Glenview: 1300 Patriot Blvd.
Lincolnshire: 235 Parkway Dr.
Oak Brook: Oakbrook Center
Schaumburg: 1250 E. Higgins Rd.
- **WOW BAO®**
Water Tower Place
175 W. Jackson
1 W. Wacker Dr.

MINNEAPOLIS, MN

- **BIG BOWL®**
Edina: 3669 Galleria
Minnetonka: 12649 Wayzata Blvd.
Roseville: 1705 Hwy. 36 W.
- **MAGGIANO'S LITTLE ITALY®**
Edina: 2685 Southdale Center
- **MAGIC PAN CREPE STAND®**
Bloomington: Mall of America
- **TUCCI BENUCCH®**
Bloomington: Mall of America
- **TWIN CITY GRILL™**
Bloomington: Mall of America
- **WILDFIRE®**
Eden Prairie: Eden Prairie Center

ATLANTA, GA

- **WILDFIRE®**
Perimeter Mall

LAS VEGAS, NV

- **CAFE BA-BA-REEBA!®**
On The Strip at Fashion Show
- **EIFFEL TOWER®**
Paris Resort and Casino
- **JOE'S SEAFOOD, PRIME STEAK & STONE CRAB®**
The Forum Shops
- **MON AMI GABI®**
Paris Resort and Casino
- **STRIPBURGER™**
On The Strip at Fashion Show

SCOTTSDALE, AZ

- **DON & CHARLIE'S®**
7501 E. Camelback Rd.

WASHINGTON, D.C.

- **BIG BOWL®**
Reston, VA: 11915 Democracy Center
- **MON AMI GABI®**
Bethesda, MD: 7239 Woodmont Ave.
Reston, VA: *Coming Soon*
- **WILDFIRE®**
McLean, VA: Tysons Galleria

MILWAUKEE, WI

- **MAGGIANO'S LITTLE ITALY®**
Wauwatosa: 2500 N. Mayfair Rd.



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