



## SAVOUR CHICAGO ONE BITE AT A TIME

- *Charlie Trotter's* – “America’s Best Restaurant”
- *The Signature Room at the 95<sup>th</sup>* – delicious dining from the 95<sup>th</sup> floor of the John Hancock Centre
- *Taste of Chicago* – 10-day food festival from 26 June – 5 July 2009 in Grant Park gives foodies the opportunity to revel in the wide-ranging culinary treats of Chicago
- *Pizzeria Uno* – birthplace of the deep-dish pizza
- Sweet stops at chocolatiers such as Vosges Haut-Chocolat and Chicago Chocolate Company make travellers’ visits a little sweeter
- Chicago was recently described as “making gastronomic waves” by *Food and Travel* magazine

**CHICAGO** – *The New York Times*, *GQ* magazine and *Gourmet* aren’t the only ones taking note of Chicago’s culinary scene. With nearly 1.15 million international visitors in 2007, Chicago’s restaurants are serving up heaping platters of what *GQ* magazine says is, “....revelatory and special, a likely new direction for American food.” As a multicultural U.S. city incorporating ethnic neighbourhoods spanning the globe, Chicago’s cultural diversity is reflected in its cuisine, which is as varied as its citizens. A multitude of international delights await international travellers, from the signature deep-dish pizza pie, to southern soul food and fine continental cuisine – and that’s just to whet the palate!

### DINING WITH STYLE

**Tru**, Chicago’s top-rated restaurant according to the Zagat’s survey, offers a lavish setting for serious dining, anchored by French-influenced creations and sweetened by spectacular desserts. Tru’s pastry chef Gale Gand, as seen on “The Oprah Winfrey Show,” hosted her own television show and has authored several cookbooks. (+ 1 312 202 0001)

<http://www.trurestaurant.com/>

**Everest**, situated on the top floor of the Chicago Stock Exchange, serves Alsatian cuisine created by acclaimed chef Jean Joho. The impressive 800-bottle wine list features nearly 300 items from the Alsace region. (+1 312 663 8920)

<http://www.everestrestaurant.com/>

**Charlie Trotter’s** infuses European and Asian flavours into American dishes, and was named “America’s Best Restaurant” by *Wine Spectator* magazine in 2000. In 2008, Charlie Trotter’s celebrated its 21<sup>st</sup> anniversary. (+1 773 248 6228)

<http://www.charlietrotters.com/>



**The Signature Room at the 95<sup>th</sup>**, located on the 95<sup>th</sup> and 96<sup>th</sup> floors of the John Hancock Centre, offers unique dining experiences and views of surrounding states. (+1 312 787 9596) <http://www.signatureroom.com/>

**The Randolph Street corridor** has been reborn into a chic, upscale area housing several of Chicago's trendiest restaurants, art galleries and nightclubs. Randolph Street is home to popular restaurants such as Marché, Red Light, Sushi Wabi, Blackbird and N9NE.

### FAMOUS LOCAL CUISINE

**Pizzeria Uno** offers a genuine taste of Chicago – *Ike Sewell* invented the deep-dish pizza pie here more than 60 years ago. (+1 312 321 1000) <http://www.unos.com/>

**Superdawg Drive-In** gives a flavour of authentic 1950s Chicago and days gone by when waitresses delivered burgers and hot dogs – prepared Chicago-style with an all-beef Vienna hot dog, topped with mustard, relish, onions, hot peppers, tomato, pickle and celery salt, served in a poppyseed bun – directly to the car window. (+1 773 736 0660) <http://www.superdawg.com/>

**Billy Goat Tavern**, an old-style sports bar themed with Cubs baseball memorabilia and Wrigley Field stadium chairs, is a favourite amongst local Chicagoans. (+1 312 222 1525) <http://www.billygoattavern.com/>

**Gibson's Steakhouse and Bar** is a watering hole favoured by Chicago politicians, sports honchos and superstars such as *Jack Nicholson* and *Michael Jordan*. Bigger is better at Gibson's – renowned for its big martinis, big steaks and big desserts. (+1 312 266 8999) <http://www.gibsonssteakhouse.com/>

**Chicago Chop House** is repeatedly rated amongst the top-five steakhouses in America. Its collection of mayoral photos is historical, as not even City Hall has pictures of every single Chicago mayor. (+1 312 787 7100) <http://www.chicagochophouse.com/>

### FOOD FOR THE SOUL

**Buddy Guy's Legends** is one of the most famous blues clubs in the city and has not only a great collection of blues memorabilia but also a tasty menu including shrimp Creole, jambalaya and barbecued ribs. Live music is performed seven nights a week with local acts featured on weekdays and national touring acts on Friday and Saturday nights. Celebrity sightings aren't uncommon – *Mick Jagger* has been known to stop by for an impromptu jam when in Chicago. (+1 312 427 0333) <http://buddyguys.com/>



## AMERICANA

**Lou Mitchell's**, located at the start of Route 66, gives a taste of the genuine article. The perfect pit stop before a drive down the Mother Road, Lou's menu and homey environment has been satisfying customers for over 80 years. (+1 312 939 3111)  
<http://www.loumitchellsrestaurant.com/>



## TOP SPOTS TO DINE

The 'most popular' restaurants in Chicago, Zagat's survey says, with the kind of food featured:

1. Charlie Trotter's (American)
2. Tru (French)
3. Frontera Grill (Mexican)
4. Wildfire (American)
5. Morton's (Steak)
6. Gibson's (Steak)
7. mk (American)
8. Topolobampo (Mexican)
9. Everest (French)
10. Joe's (Seafood/Steak)

Whatever the taste or appetite, Chicago offers a true adventure in dining.

## ENDS

For more information or to obtain a brochure, call the Chicago & Illinois Tourist Office's Freephone Brochure Line on 08700 503410 or visit online [www.gochicago.com](http://www.gochicago.com)

**For further information on the city of Chicago's ongoing initiatives, please contact Jackie Cooper PR:**

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