



this week's feature

You Say Al Fresco, I Say Al GRESHco

Rick Gresh's Wednesday Night Dinners are Back
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erica speaks

June 29, 2010

Executive Chef Rick Gresh of [David Burke's Primehouse](#) has created – for the second year in a row – an (almost) weekly culinary event sure to satisfy even the most insatiable foodie. Naming it al GRESHco (look at that clever play on words) and honing in on two of Chicagoans' favorite things – al fresco dining and organic, sustainable food – Rick's summertime Wednesday night feasts take dinner to a whole new level.

Here's how it works: Rick heads to the Green City Market Wednesday mornings, picks up ingredients that most inspire him, concocts and prepares the menu all day, then presents his unique, whimsical meal to a communal table of approximately 20 diners, all while sharing information and fun stories about the day's culinary findings.

As the season changes, so do the menu options. Recent dishes include the celebratory Lord Stanley's Sourdough Boule; Fried Cauliflower Salad with pea sprouts, white anchovies, fish sauce and carrots; Grilled Quail with olive oil crushed fava beans, radish and black currant BBQ sauce; Spice & Smoked 40-Day Dry Aged Beef Chuck with caramelized onion pudding and spiggerello pesto; and a Smoky Black Forest Sundae with roasted cherries, smoked vanilla ice cream, chocolate almond biscuit, milk chocolate mousse and almond meringue.

The 'at-minimum' four-course meal begins promptly at 7 pm and costs \$75, which conveniently includes wine pairings by Sommelier Rachael Johnson.

Leave it to tech-savvy Rick to accept reservations (which are required) via his personal Facebook and Twitter accounts (traditionalists can call the restaurant at 312.660.6000).

You have until September to experience this al fresco, sustainable meal Al GRESHco-style before he closes up shop for the winter.

<http://www.cheekychicago.com/you-say-al-fresco-i-say-al-greshco/>