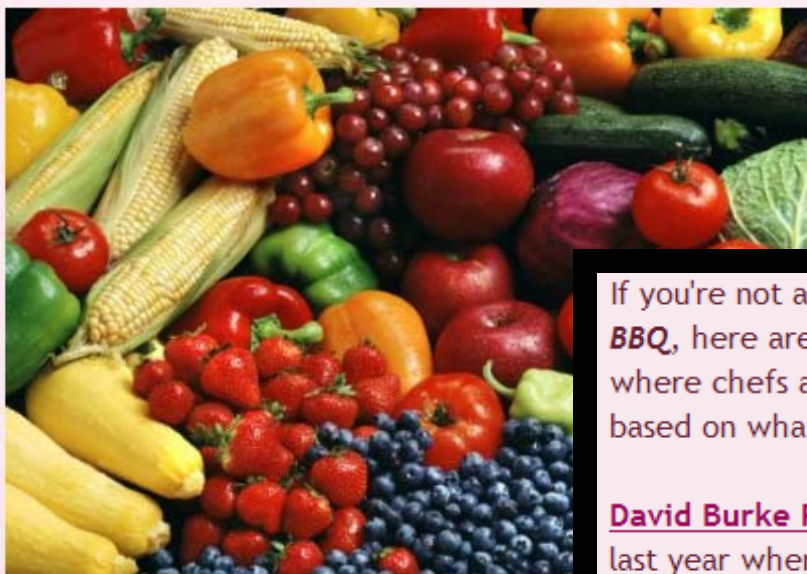


There's never a dull moment in Chicago's restaurants & lounges!



MONDAY, JULY 5, 2010

To The Market . . .



Tix are still available for the [Green City Market Chef's BBQ](#), in its 10th year and going down 6-8pm.

Eighty local chefs will be participating and creating delicious, signature bites from produce sold at the market. What's particularly cool this year is that in addition to many dishes guests will get to sample, some of the most accomplished mixologists will be on hand making market-fresh cocktails.

From [Nacional 27](#) bar czar [Adam Seger](#) to the debonair [Peter Vestinos](#) at [The Exchange](#), the pros will throw down with their favorite ingredients.

Tickets are \$99 and may be purchased [here](#).

If you're not able to make the [Green City Market Chef's BBQ](#), here are some places you can check out all summer where chefs and mixologists are making signature items based on what's available at the market.

David Burke Primehouse: The weather pretty much sucked last year when [Al GRESHco](#) debuted, but hopefully its creator, Executive Chef [Rick Gresh](#), is having a better summer this time around. He's not only incorporating seasonal veggies he's picked from Wednesday's market, but look for him to give his brand-new smoker a serious workout. Four courses paired with an appropriately boozy beverage, plus Gresh serves each plate personally. 7pm on the following dates: July 14, 28; August 11, 25; and Sept. 15 (extremely limited seating; reservations required). \$75 per person.