



**Do This**

**By Erica Bethe Levin 06/25/10 at 03:00PM**

## **Summertime Means Al GRESHco is Back**

**71** VERY GOOD

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**David Burke's  
Primehouse**

618 N Rush St  
(312) 880-8000



For the second year in a row, Executive Chef Rick Gresh brings an (almost) weekly culinary event to David Burke's Primehouse that is sure to satisfy even the most insatiable foodie. Naming it al GRESHco (look at that clever play on words!), Gresh hones in on two of Chicagoans' favorite things: al fresco dining and organic, sustainable food.

Here's how it works: Gresh heads to the Green City Market on Wednesday mornings, picks up a few of his favorite ingredients, and then spends the next several hours slaving away to prepare a farm fresh communal meal that will be served to an intimate audience of 20 diners complete with information and fun stories about the day's culinary findings. He really makes it look so effortless.

As the season changes, so do the menu options. Recent dishes have included 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 and 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 7:00 p.m. and costs \$75, which includes wine pairings by Sommelier Rachael Johnson. Always on his Foursquare, leave it to the tech-savvy chef to accept reservations (which are required) via his personal Facebook and Twitter accounts (traditionalists can call the restaurant at 312-660-6000).

The program runs until September when both the farmers markets and AI GRESHco close up shop for the winter.

<http://www.nbcchicago.com/feast/Summertime-Means-AI-GRESHco-is-Back-97169884.html>