



the dish: david burke's primehouse

www.davidburke.com Address: 616 N Rush St. Chicago, Ill. 60611-2712 Phone: 312-660-6000 Cuisine: Steak Annual sales: \$7 million

Earl Ishbia, CEO and
of Sherwood Food D

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hungry for more

Chicago's David Burke Primehouse may be famous for its aged meats, but it's the restaurant's focus on unique dishes that keeps diners coming back.

Reviewed by Fernie Tiflis

The economy might have taken a hit, but many people still treat themselves to a great dinner, especially if it's at a restaurant worth splurging on such as David Burke's Primehouse. Not a red meat fan myself, I was a little bit hesitant to go to the Primehouse, which is known for its Prime—a 2,500-pound Angus bull from Creekstone Farms, Ky., that produces all of the restaurant's USDA-quality meat. However, I came with an open mind and I was not disappointed.

Located on the first floor of The James Chicago Hotel just off the Magnificent Mile, Primehouse offers a contemporary steak menu with meats that are dry-aged within the restaurant's in-house Himalayan salt-tiled aging room. Best known for its 55-day aged rib eye steak, the restaurant also serves 20-ounce steaks that are 35-, 40-, and 75-day aged meats.

Primehouse's menu offers ample opportunities to try new items, such as its famous Kobe Beef Sashimi, thin strips of beef laid on a block of 100-percent organic Himalayan salt and served with mushroom chips and truffle mayo. In addition, the restaurant's Caesar salad is served with crab cake croutons, a nice twist from your ordinary greens. Diners at the Primehouse will notice a hint of freshness in all of its menu items. Thanks to the restaurant's commitment to local produce, every seasoning, herb and vegetable come fresh from local farms. In fact, every year from May to September—when local farms are at the peak of their products—Executive Chef Rick Gresh observes Market

Wednesdays, when he goes to the local market and creates a menu out of the available items he finds there to serve at his *al fresco* chef's table, aptly titled the *Al Greshco Feast*.

"I want to be inspired by the products that I see that day and create a menu based on those items, vs. thinking in advance buying what I need," Gresh says.

Inspiration resonates throughout the menu. No wonder Primehouse serves about 200 diners a night, who are always hungry for more. **FD**



Must-Haves

If you go to the Primehouse, try:

- > Lobster bisque – With green apple essence served with a lobster stick
- > Seared Alaskan king salmon – With bok choy, shrimp and pork dumplings and wonton broth
- > 35-day aged Kansas City bone-in sirloin
- > Boneless classic fillet mignon

number of guests served annually: 60,000 (dinner)

DISHING OUT WITH EXECUTIVE CHEF RICK GRESH



Food and Drink:

What do you like best about working at the Primehouse?

Rick Gresh: We really get to redefine the classic way of what people think about steakhouses. For us, the sky is the limit; there are no rules. We always think outside the box. Within the walls of the hotel and restaurant, we do everything from scratch.

FD: Where do you get your inspiration?

RG: Part of it is redefining the classic way of steakhouses. Lots of it are tongue-in-cheek ideas and we play off of that. Six times a year, we change the main menu or portions of it, and every Wednesday, we do market dinners.

FD: What are some of the trends you see in the Chicago dining scene?

RG: For us personally, there is a push for the local market. I think it's great to see chefs really come together to support the local market and sustainability.

FD: Other than Primehouse, where is your go-to place to eat?

RG: I love Urban Belly. I like The Bristol, and Giuseppe's. I think they all do a great job.

FD: What is your can't-live-without ingredient?

RG: Butter.