



Farm to Table

Twelve restaurants featuring market fare

By Mike Sula, Martha Bayne, Gary Wiviott, Anne Spiselman, Kate Schmidt, Nicholas Day and David Hammond

David Burke's Primehouse

616 N. Rush | 312-660-6000

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STEAKS/LOBSTER, AMERICAN | BREAKFAST, LUNCH, DINNER: SEVEN DAYS | SATURDAY & SUNDAY BRUNCH | OPEN LATE: FRIDAY & SATURDAY TILL 11

At David Burke's Primehouse there's plenty of sizzle to go with the steak, including an in-house dry-aging room tiled with Himalayan salt and a proprietary sire bull named Prime 207L. But I was impressed despite myself. All meals begin with addictive cheese popovers baked in individual copper pots; fine starters include Kobe beef sashimi drizzled with truffle oil and pristine oysters. For the main course steak is clearly the way to go: my dining companion's filet mignon, a lightly aged bone-in beauty, had a distinctive beefy tang, and my bone-in rib eye, dry aged for 28 days, had me composing a mental thank you note to Prime 207L. There are a number of sauces available, including a bearnaise, a lush truffle sauce, and a house-made steak sauce—all of which gild the lily. On select Wednesdays (7/14, 7/28, 8/11, 8/25, 9/15) the restaurant presents "Al Greshko," an alfresco market-to-table prix fixe dinner of "at least four courses" by chef Rick Gresh; it's \$75 including eco-friendly wine pairings. —Gary Wiviott

<http://www.chicagoreader.com/chicago/chicago-farmers-market-restaurants/Content?oid=2044659>