

## Felt Like a Foodie

# Foodie Fun Day #3: CHILL at the Merchandise Mart Chicago

November 13, 2011 by Barb



I went to CHILL and the food was multiplying. I was losing control. 'Cause the delicacies they were supplying were electrifying. (*Okay, anyone who saw the movie Grease knows I just butchered the lyrics to one of the best songs EVER!*)

If my first paragraph made you think of me and my husband running around Merchandise Mart on Thursday night (*like Danny and Sandy in the funhouse*), you would be close! (*I did not have on cool spandex pants but I did wear a neat, flapper shirt!*)

On Thursday, November 10, 2011, I was lucky enough to attend CHILL in Chicago. Simply stated [CHILL](#) showcases 30 of Chicago's top chefs and 150 different types of wines while benefitting three great charities. ([Respiratory Health Association of Metropolitan Chicago](#), [Chicago Youth Symphony Orchestras](#) and [The Lynn Sage Foundation](#)).

The best part is that you got free reign of the first floor of Merchandise Mart that features [LUXEHOME](#) one of the largest collections of premier boutiques for remodeling, design and homebuilding. (*I had some serious kitchen envy going on!*)

What did I eat? *Oh, you are so sweet to ask!* Here is just a small list of what was on the menus:



Me and Chef Subido

-Braised beef short rib with butternut squash puree and shredded cabbage by Chef Kristine Subido @ [WAVE](#). (*Nice to see the familiar faces and eat her wonderful food again.*)

-Maine Lobster Dim Sum with a white Truffle emulsion and a lobster Cream Sauce” by Chef Rhett M. Dukes @ [Roy’s Restaurant](#) (*It should have been called Dim YUM*)



Chef Vilchez and Liz Samples

-Sashimi grade Ahi Tuna, watermelon and chives mixed in spicy rice wine vinaigrette (rice wine vinegar, mirin, *house hot sauce*.) by Chef Francisco “Chico” Vilchez @ [Nacional 27](#) (*This ceviche is a fusion of Brazilian and Asian flavors*)

-Shishito pepper with ponzu and bonito flakes and prime beef tataki with truffle jus and fresh shaved mataki mushroom by Chef CE Bian @ [Roka Akor](#) (*Umami at it’s best!*)

-Cake pops, vanilla panna cotta with a blood orange sauce and salt and pepper cookie and wickedly good pumpkin brownies with cream cheese frosting by [Lillicakes](#) in Naperville (*Some of the prettiest desserts I’ve ever seen.*)



Aren't those desserts by Lillycakes adorable?

-Shrimp and grits, Braised short ribs deep fried with a tempura batter and served with a bourbon bbq sauce and Pork belly on Asian salad by Chef Craig Bell, executive chef for [Sub-Zero Wolf Midwest](#) (*I'm still dreaming about that pork belly!*)

-Fluke Sashimi, Yuzu-espellette aioli, smoked artichoke roe, Green Acres Farm beets by Chef Greg Bitters @ [Sofitel Water Tower Place](#) (*I don't think I had ever "fluked" before it melted in my mouth.*)



Me and Chef Hoyte

-Homemade potato gnocchi w/ Alaskan king crab, butternut squash, hon-shimeji mushrooms, parisienne fall vegetables and topped with bulls blood by Chef Trevor Hoyte @ [IPO](#) (*Yes, **BULLS BLOOD!** It is a type of micro-green. It was a tasty dish!*)

-Butternut squash Cappellacchi in a brown butter sage. (*One of my favorite bites of the night*) Autumn risotto (rice pudding) topped with red wine poached pear and ginger snap crumbs by [Rosebud Restaurants](#)

-Butternut squash soup with cinnamon apples and black walnut crème fraiche in little "chef's hats" by Chef Greg Ellittott @ [Lockwood Restaurant](#) (*I'm a sucker for cute presentation.*)



Shrimp Cocktail at it's best!

-A “shrimp cocktail” with some AMAZING molecular gastronomy by Chef Michael McDonald at [one sixtyblue](#).

For those of you who like your wine, it looked like there were options galore. I don't drink (*unless I don't like the company I'm with and then I down it like I'm on the Titanic.*) I was hearing rave reviews about the options available and would really recommend this type of venue for you connoisseurs of such libations. (*That was really a mouthful that you could swirl around your palette.*)

Now for my regular readers, you are saying, what is our little, small town foodie doing at all these big city events? As much as I read about food and new trends, I KNOW that I have to actually taste these delicacies so I can do my best to replicate the flavors at home. I'm taking one for the team. I know, it is a burden, but I'll do it for you! (*Did you buy that? Nah, I didn't either but it was worth a shot!*)



Look at how worn out I am! : )

If CHILL sounds like something you would like to attend, they've already announced the date for next year as November 15 so mark your calendar (*Yes, I'll remind you since I know you don't have your 2012 calendar yet.*)