

[The Chicago Reader](#)

## Friday, April 6, 2012

[Food Chain](#) / [Food & Drink](#) Easter brunches, a mysterious banquet, and other food and drink events

Posted by [Daniel Gerzina](#) on 04.06.12 at 10:18 AM

- [ppacificvancouver](#) via Flickr
- No rabbits were harmed in the making of this sculpture

### Saturday7

Bistro/wine bar/specialty store [Bread & Wine](#) teams up with [D.O.C. Wine Bar](#) for six dessert courses with wine pairings, including cherry-pistachio crumble with 2010 Buglioni Valpolicella Veneto and a goat cheese panna cotta with walnut, lamb's lettuce, and lemon and a 2011 **Vietti** Moscato D'Asti Piedmont. Reservations required. 2-4 PM, [Bread & Wine](#), 3732 W. Irving Park, 773-866-5266, \$25.

### Sunday8

#### Easter brunches

[Due Lire](#) (4520 N. Lincoln, 773-275-7878, 11 AM-8 PM) Italian-style four-course prix-fixe, \$45.

[Davis Street Fishmarket](#) (51 Davis, Evanston, 847-869-3474, 10:30 AM-3 PM) \$34.95 for all-you-can-eat seafood, carving station, and breakfast food. \$9.95 for kids under 10 and free for kids under 5.

[Park Grill](#) (11 N. Michigan, 312-521-7275, 11 AM-4 PM) a la carte menu divided into three sections: cold, sweet, and savory; including green eggs and lamb.

[HB Home Bistro](#) (3404 N. Halsted, 773-661-0299, 10 AM-2 PM) a la carte; selections include matzo brei (scrambled eggs, smoked salmon, dill, sour cream, and matzo;) and deep fried brioche french toast with whiskey sauce.

[Roka Akor](#) (456 N. Clark, 312-477-7652, 11 AM-3 PM) a la carte brunch with a Japanese twist includes robata grilled pork belly omelet and Japanese red bean and mixed berry pancakes.

### Monday9

Last year a group of local chefs started Ground Up, "a community organization dedicated to bridging the gap between the city and the farm." [A fund-raiser tonight](#) features tasting stations from 15 restaurants including [Anteprima](#), [Browntrout](#), and [MK](#); there's also beer, wine, and cocktails, Italian folk music, and a silent auction. Proceeds benefit [Spence Farm Foundation](#), as well as Ground Up's indoor farmers' market at Browntrout, launching May 1. 6-9 PM, *Spacca Napoli*, 1769 W. Sunnyside, \$100.

## Tuesday10

During the first of [Sushisamba Rio](#)'s sushi and sake 101 classes, patrons learn about the history of sake, followed by a sushi-making demonstration with chef Shigeru Kitano highlighting fish cutting, rice cooking, fish buying tips, and more. Includes a sake-paired dinner and an information booklet. Reservations required.

6:30-8:30 PM, [Sushisamba Rio](#), 504 N. Wells, 312-595-2300, \$75.

## Wednesday11

What happens when you combine five Chicago bartenders, five mystery ingredients, and [Henri](#)'s Executive Chef [Dirk Flanagan](#)? You get "Le Mysterieux Festin" (the mysterious banquet,) a cocktail event with food pairings at Henri. Each bartender picks an ingredient from hundreds of options, creates a cocktail, and Flanagan creates dishes with each ingredient to pair with the drinks. Includes two hors d'oeuvres. Reservations recommended. 6:30 PM, [Henri](#), 18 S. Michigan, 312-578-0763, \$100.

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