

TASTING TABLE CHICAGO

Food Culture Daily

food network SOUTH BEACH WINE & FOOD FESTIVAL PRESENTED BY FOOD & WINE FEBRUARY 25-28, 2010

Prelude Dinner with Michael Symon
February 24, 2010 - 7 PM

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Fri. 29 Jan '10

Dining | CHICAGO

TT Leftovers: January Edition

Even the darkest month has its bright points



Jesse Diaz of Star Lounge | Citrus at Double A | The Purple Pig

January, usually the slowest month of the restaurant world's year, held some solid developments on the eating front. Here's what kept us warm, full and happy despite the cold.

- With its devotion to using every part of the pig in creative ways, the new downtown restaurant [The Purple Pig](#) makes an overplayed ingredient (pork) feel exciting and new. Go a pig-ear skeptic; leave a believer.
- Citrus season is in full swing, and the cocktails at [Double A](#) (the subterranean lounge attached to Mercadito) have never been better. Seven varieties of citrus line the bar and find their way into drinks like the A.F. Capone, made with blood orange, lime, mint and gin.
- Tea savant [Rodrick Markus](#) of Rare Tea Cellar is behind the serious tea lists we've seen popping up across the city. Naha, The Publican, and Kith and Kin have all caught on, adding Rare Tea Cellar teas to their menus...and their cocktails.
- The Roscoe Village favorite formerly known as Kaze reemerged in Lincoln Park as [Macku Sushi](#). The menu is nearly the same, with a few

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notable additions: cleverly composed nigiri and sashimi have taken on starring roles.

• Want to warm up from the inside? Head to Star Lounge for [small-batch coffee](#), house-roasted with fanatical care by some of Chicago's most encyclopedic coffee nuts. Or spend an afternoon sipping a Sazerac-inspired [coffee cocktail](#) at Roof (which you can make at home, too).

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As of this morning, this favorite Wicker Park coffee shop is back with a bigger, better and greener space that includes an in-house roaster (at 1373-75 N. Milwaukee Ave.; 773-904-7819).

UPDATE

Branch 27

Chef John Manion's rolling out his new late-night menu (10 p.m. to 1 a.m.) of upscale bar food tonight, including a take on Portland restaurant [Pok Pok's](#) addictive Vietnamese [chicken wings](#).

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