

ChicaGourmets!

Chalkboard



4343 N. Lincoln Ave., Chicago

Saturday, September 20, 2008

2 – 4 P.M.

Taltarni Brut Tache Rosé Champagne Reception Followed by Tea Time with Eva

Chef-owner Gilbert Langlois says, "The dream was simple: A comfortable, elegant space to dine in, a neighborhood destination. The wall sized Chalkboard allows me to be free with the menu, incorporating the influences of the many cuisines I have worked with over the years; classic French, new American, Asian, Creole, and of course the tricks I learned in my grandmother and mother's Italian kitchens. Most importantly, an ever-changing menu allows me to maintain our commitment to using locally produced and organic product wherever possible. Chalkboard is a place to bring your family, friends, a date. Enjoy delicious, simple food, sip a great glass of wine, and be happy. We hope we see you again and again."



Chef Gilbert Langlois and son

Join *ChicaGourmets!* Membership is \$45 per year per household.

Please reserve online at www.ChicaGourmets.org Discover, MasterCard and Visa accepted.

Prepaid reservations must be received by 9/16/08; no refunds after that date.

Reservations are secured with receipt of payment on a first-come basis. Events often sell out early!

E-mail: DonaldNewcomb@comcast.net Tel: 708-383-7543 Fax: 708-383-4964

For non-internet reservations, mail to: ChicaGourmets! Premier Bank, 1210 Central Ave, Wilmette, IL 60091

**CHALKBOARD
09/20/08**

Reserve _____ at \$39 per Member, _____ at \$49 per Nonmember, inclusive = \$ _____ enclosed.
_____ Membership/Renewal payment (\$45) enclosed. See expiration (exp) date on mailing label.

Name(s) _____

Address _____ Email: _____

City/State _____ Zip _____ Phone # _____

Tea Time with Eva Eliscu!



Eva Eliscu, writer, restaurateur, world traveler and expert on the history of dining customs, will explain how three beverages – tea, coffee and cocoa – drastically changed the history and culture of the Western world. Discover why coffee houses were the World Wide Web of the Age of Reason. Hear how the insurance company Lloyds of London began its history serving coffee and tea to ship captains. Learn the original recipe for hot cocoa (wine, pressed cocoa beans and hot peppers). Discover Coco Chanel's favorite cup of chocolate, and find out where you can still get the creamy, comforting treat today.

Chalkboard Chef Gilbert Langlois will prepare a delicious afternoon tea complete with finger sandwiches, pastries and scones with Devonshire cream and lemon curd. Eliscu will bring her stunning collection of historic coffee, tea and cocoa serving pieces to accent her talk.

ChicaGourmets! Hosts Don Newcomb & Jim Price

CHALKBOARD

4343 N Lincoln, Chicago

773.477.7144

ITLC's Overall Rating: A

Cuisine: A Ambiance: A Service: A

Chef-owner Gilbert Langlois has brought together "upscale food" and "neighborhood sensibility" to this eight-month-old Lincoln Square restaurant. Langlois' former gigs include Rushmore, where American comfort food was the norm. At Chalkboard, the focus is on local, sustainable agricultural products, and preparations that showcase high quality ingredients. No superfluous theatrics on the plate here—it's all about good eats in a chic-casual and homey atmosphere.

As the moniker suggests, nightly specials are listed on a large chalkboard. Knowledgeable wait staff elaborate at table. Their justified enthusiasm for each dish makes choosing no easier. "I'll have one of everything" is the tempting response. Thankfully, however, the number of choices is limited. Starters (\$7-11) include a creditable house made pâté, studded with black truffles and served with traditional *accoutrements*, and a stunning shot of noble rot vinegar. Chef is quoted on the menu: "One of the simple pleasures of my world, is sharing pâté with my wife, Elizabeth." It's worth a trip just for the pâté! Of course the mac-n-cheese ain't what yo mama made; it's over-the-top yummy. And oh yeah, ya gotta try the wild caught lump crab salad too.

Mains (\$15-26; fish at market price) include Indiana farm raised duck breast, Australian hanger steak, a vegetable pie with mushroom-tarragon *duxelles*, and more. The trout with poached egg and watercress salad was primo. The Southern fried chicken is the best ever: half a boned chicken (in one piece), battered and deep-fried—crispy on the outside and juicy on the inside. The chicken is suitably, and deliciously, accompanied by mashed potatoes, collard greens and sausage gravy. It'll make you think you're in Dixie.

Desserts (\$5-7; cheese plate \$12, when available) reflect Chef's devotion to simplicity as the key to desserts. Well, would you call chocolate chip cookie dough egg roll, with chocolate ice cream and caramel sauce, simple? There's always room for the spiced chocolate pot de crème and vanilla ice cream! How about organic berries with lavender yogurt? Or the special bread pudding of the day?

The wine list is carefully chosen by Chef, and it offers affordable choices from wines not typically seen on other, "please the masses" lists. An ample list of *apéritifs* and *digestifs* rounds out the menu.

"Chalkboard" is a fitting name, in keeping with the mission of this fine restaurant: always serve certain categories of dishes (fish, seafood, beef, pork, fowl, vegetarian), but the particular cut or variety, the preparation, the accompaniments, are determined by the freshest, seasonal availability, and the chef's inspired whimsy. It's a destination restaurant, but you can leave the coat and tie at home.

Dinner Wed-Mon 5 – 10 P.M.

Reviewed for In the Loop—Chicago by Jim Price and Don Newcomb, Fall '07