



Prairie Grass Cafe Newsletter February 2010

Prairie Fire Restaurant Is Now Open!

Announcing the opening of Prairie Fire, our sister restaurant in the near West loop of Chicago! Senior Editor of the *Chicago Tribune* food section Carol Mighton Haddix writes about Prairie Fire in *The Stew* blog with the phrases "restrained perfection" and "cooking finesse."

When you are downtown, you can enjoy the same great cooking, service, and value that you enjoy in Northbrook. Chef George Bumbaris and Chef Sarah Stegner will direct both kitchens. Rohit Nambiar will select both wine lists and make guest appearances at Prairie Fire. Dan Sviland will be the creative force behind the bar menu, as he is at Prairie Grass Cafe. If you love Prairie Grass Cafe, please come and try Prairie Fire.

Easy Come, Easy Go

Prairie Fire is easy to get to from popular West Loop attractions and via public transportation. We are:

- An easy walk from the Merchandise Mart, Opera House, or Union Station
- Steps from the Clinton St. El stop on the Pink and Green CTA train lines
- Two blocks North of the Ogilvy Metra terminal, on Clinton
- Pleased to offer reasonable valet parking for all meals served

Address:

Prairie Fire
215 N. Clinton Street
Chicago, IL 60661

Website:

www.prairiefirechicago.com

Phone:

312-382-8300

Hours of operation:

Monday through Thursday 11:00 am until 11:00 pm
Open until 11:30 Friday and Saturday nights
Open 9:30 am Saturday and Sunday for brunch
Dinner on Saturday and Sunday starts at 5:00 pm
We close at 9:00 on Sunday nights

A Place to Relax and Enjoy

Prairie Fire is casual and comfortable. Dark wood tables and trim, and earth toned upholstery and carpet create a warm and welcoming space. There are 20 seats in the bar and 140 seats in the restaurant. We can host your special events in a private space that can accommodate up to 70 seats.

On the wall at Prairie Fire is Bill Kurtis's painting of a prairie fire that used to be on display at Prairie Grass Cafe. This painting was the inspiration for the name of our new restaurant in Chicago.

Food, Glorious Food

Here are a few of the special dishes that we created for Prairie Fire. Thanks to Ron Kaplan for these delicious photographs.



Farmer's Salad with "Three Sister's Garden" Greens, Chopped Romaine, Roasted Root Vegetables, Pomegranate and Pumpkin Seeds, "Pleasant Ridge Reserve" Cheese, and Herb Dressing



Spicy Grilled Goat Sausage Flavored with Winter Leeks, Lemon-Oregano Potatoes, and "Capriole Farm" Goat Cheese



Bill Kurtis's "Tallgrass Beef" Slow Braised BBQ Brisket, Yukon Golden Potato Purée, Mirepoix of Vegetable



Crispy Duck Leg and Tender Duck Confit Cake with Braised Cabbage and Apple, Apple Cider Sauce

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