

BACONFEST CHICAGO

THE STAN MANSION IN LOGAN SQUARE - APRIL 10, 2010

THE FEATURED MENU SHIFT TWO

- Chef Derek Simcik of Atwood Café**
Bacon-Snickers Bar
- Chef Chris Lateano of Southwater Kitchen**
Bacon Rillettes, Coddled Egg Dressing, Pickled Ramps, and Bacon Fat Griddled Briouche Croutons
- Chef Jason McLeod of Balsan**
Balsan Lyonnais Salad, Bacon Vinaigrette and Crispy Pork Belly
- Chef Gilbert Langlois of Chalkboard**
Vanilla Bacon Ice Cream with Aji Amarillo Caramel Sauce with Bacon Cotton Candy
- Chef Rick Gresh of David Burke's Primehouse**
Bacon Tacos with Fresh Bacon Tortillas, Truffled Cabbage, and Ramp Salsa
- Chef Troy Graves of Eve Restaurant**
Bacon and Cod Sausage with a Bacon-Ramp Vinaigrette
- Chef Jimmy Bannos, Jr. of The Purple Pig**
Spring Pea Bacon and Pecorino Salad
- Chef Jason Hammel of Lula Café**
Texas Millionaire Hominy consisting of Lula's Own House-Made Bacon, Pork Belly from Gunthrop Farms, Hominy from 3 Sisters Garden, Jalapeno Peppers, and Prairie Breeze Cheddar Cheese
- Chef Mark Steuer and Sous Chef Sean Spradlin of Paddy Long's**
Irish Breakfast of Bacon Fat Braised Pork Belly with a Milk Stout Glaze, Rye Blood Sausage Pudding, Pickled Cabbage Leaf, and topped with a Bacon Fat Fried Quail Egg
- Sous Chef Nathan Sears of Vie**
Braised Berkshire Pork Belly, Panisse, English Peas, Braised Onions, and Smoked Paprika
- Chef Patrick Sheerin of The Signature Room**
Bacon in the style of Pastrami, Kimchee Coleslaw, Crispy Rye
- Chef Tony Priolo of Piccolo Sogno**
Malfatti al Amatriciana-Ricotta Gnocchi with a Ragu of House-Cured Pancetta, Red Onion and Tomato Sauce with Fresh Marjoram

