

BACONFEST CHICAGO™

The 2011 Menu!

694 WINE & SPIRITS

Chris Dunstatter
The Kick Ass BLT: Benton's Bacon on bacon-braised Texas toast with aioli, tomatoes and iceberg

ATWOOD CAFE

Derek Simcik
Cherrywood smoked bacon and black currant fruit roll-ups; bacon "cannoli" filled with maple and bacon marscapone

THE BEDFORD

Mark Steud
Crispy bacon meatballs, English pea mash, pickled mushrooms, blue cheese, bacon fat béarnaise

BIG JONES

Paul Fehrbach
Bacon & foie gras Moon Pie

BLACK DOG GELATO

Jessica Oloroso
Banana and Bacon's Foster

THE BLACK SHEEP

James Toland
Banana panna cotta, cherry wood smoked bacon brittle, and peanut butter froth with a lady finger spoon

BLUE 13

Chris Curren
Honeydew Melon Salad: honeydew melon, honeydew geleé, friséé candied walnut dust, bacon vinaigrette

BOKA

Carl Shelton & Giuseppe Tentori
Braised bacon with bacon spatzel

THE BRISTOL

Chris Pandel
Bacon Banh Mi

CAFÉ DES ARCHITECTES

Greg Biggers
Ziggy Piggy: Bacon Sundae Bar

CAFE SPIAGGIA

Sarah Grueneberg & Aaron Diener
Aleppo pepper cured pancetta with Vandenboom Farm egg, Tuscan kale and warm onion vinaigrette

CHALKBOARD

Gilbert Langlois
Bacon Manhattan Milkshakes with cherry pears

CHIZAKAYA JAPANESE PUB

Harold Jurado
Grilled bacon nigiri with house made kimchi sushi rice and smoky bacon ikura

CUSTOM HOUSE TAVERN

Perry Hendrix
Bacon Manhattan: Templeton Rye Braised Pork Belly. Sweet Vermouth & Onion Marmalade with Tart Cherry Mustard

FOREST GRILL

Brian Polcyn
Roasted bacon bratwurst sausage on caramelized onions

GAMBA RISTORANTE

Troy Graves
Crispy pork belly with a salad of grilled ramps, peas, and farro drizzled with bacon agrodolce

GEMINI BISTRO

Jason Paskewitz
The Elvis: Home-made crunchy peanut butter, fried banana, honey peppered bacon, griddled banana bread

GIRL & THE GOAT

Stephanie Izard
Bacon & Rogue River smokey blue cheese "bread pudding"

HEARTY

Dan Smith
Cinnamon Bacon Sangaree Sucker - bacon infused bourbon lollipop, cinnamon syrup, nutmeg, sage and cherrywood smoked bacon bits

HEAVEN ON SEVEN

Jimmy Bannos, Sr.
Chicken, bacon creole on parmigiano-reggiano cheese grits and jalapeno cheddar bacon cornbread

ING RESTAURANT

Thomas Elliott Bowman
Bacon Dumpling with bacon date consommé and Bacon "Drumstick"

INOVASI

John des Rosiers
Becker Lane Belly: quick cure and confit with Anson Mills grits, blue Mediterranean cheese, and verjus-pickled cauliflower

LA MADIA

Jonathon Fox
Spinach and bacon ravioli with brown butter sauce and parmesan

LILLIE'S Q

Charlie McKenna
Pork belly & grit hash, smoked gulf shrimp, bacon E.N.C. vinegar sauce

LOKaL

Artur Wnorowski & Ruben Torres
Apple cider gastrique glazed pork belly on potato beer bread

LONGMAN & EAGLE

Jared Wentworth
Bacon rilette lollipop with maple bacon cotton candy

MAGNOLIA CAFE

Kas Medhat
Pork'n'beans: Sourdough bread with white bean spread topped with thick cut bacon and greens

MEATYBALLS MOBILE

Phillip Foss
Coq in Balls: chicken and Nueske's bacon in red wine sauce

MIRAMAR BISTRO

Gabriel Viti
Caramelized pork belly with wilted escarole and maple pineapple chutney

NAHA

Carrie Nahabedian
Slow roasted slab bacon with rhubarb and Burton's sorghum

NANA ORGANIC

Alan Krueger
Life's Little Pleasures Candy Bar: House smoked bacon cake, Koval whiskey, Burton's Maplewood farm syrup, caramel

NONNA SANTI'S BISCOTTI

Jo-Marie Frigo
Bacon Biscotti

OLD TOWN SOCIAL

Jared Vancamp
Tijuana Dog: Triple S Farms smoked bacon wrapped around a Monterey Jack-stuffed housemade hot dog, pickled jalapenos, salsa fresca, lime aioli

one sixtyblue

Michael McDonald
Pastrami cured pork belly Reubens with one sixtyblue sauerkraut

PADDY LONG'S

Patrick Berger & Chris Latchford
Whole Berkshire hog wrapped in a Nueske's bacon weave

PARK GRILL

Bernie Laskowski
Bourbon Bacon Cream Float: maple bourbon ice cream, candied bacon jimmies; Berkshire Pork Maxwell Street Burger: butterkase cheese with crisp belly bacon

PICCOLO SOGNO

Tony Priolo & Miguel Solorio
Paccheri all'Amatriciana: Flat tubular pasta tossed with ragu of house cured pancetta, red onion and tomato ragu

PIECE BREWERY & PIZZERIA

Bill Jacobs & Jonathon Cutler
New Haven Style Pizza & Big Black Maria: American-style porter brewed with a small percentage of smoked malt for a rich, full mouthfeel and flavor

DAVID BURKE'S PRIMEHOUSE

Rick Gresh
Bacon Daddy: whiskey caramel bacon candies

PROVINCE

Randy Zweiban
Smoked & Spice Cured Pork Belly Sandwich with tomatillo-avocado salsa on pretzel bread

quince

Andy Motto
BACON: "Magic of Roses" tea geleé, daikon, bee pollen

RB GRILLE

Christopher McCoy
House Cured Apple Bacon: Cider Braised with jicama, red onion, chile, granny slaw & Nueske's Bacon brewery-cured Mexican-style chorizo

THE RED CANARY

Neal Harper
Bacon cured Steelhead trout on top of Nueske's Cherrywood-Smoked Bacon and a bacon & mushroom salad

redFLAME PIZZERIA

Marty Gallagher
Bite-sized BLT pizza and bacon-inspired bruschetta with garlic goat cheese

SABLE KITCHEN & BAR

Heather Terhune
Applewood Smoked Bourbon bacon jam, crispy polenta cake, St. Andre cheese fondue

SIGNATURE ROOM

Patrick Sheerin Jr.
Bacon-stuffed bacon, maple egg jam, whipped pancakes

SMALL BAR

Justin White
Braised bacon brioche with salted maple butter and crispy egg yolk

SOCCA / REDD HERRING

Roger Herring
All-Bacon Chicago Style Italian Beef...well, Pork

THE SOUTHERN

Cary Taylor
Smoked bacon, blue cheese and roasted apple mac and cheese

SOUTH WATER KITCHEN

Roger Waysok
Bacon cheddar grit waffle

SPACCA NAPOLI

Jonathan Goldsmith
Pastiera Rustica: Savory pasta and cheese pie with guanciale

STANLEY'S KITCHEN & TAP

Jaysen Euler
Bacon & Eggs: house-cured Duroc pork belly, quail egg, aged Wisconsin cheddar grits, smokey bacon broth

TERZO PIANO

Margaret Collieran Sahs
Empanadas with Dreytmiller and Kray cinnamon bacon, dried Seedling strawberry, toasted almond, salsa verde

VEERASWAY

Team Veera
Chocolate Crispy Pork Turtles: Rlch Chocolate cover crispy cardamom pork with cashews and rain chutney

VIE

Nathan Sears
Roasted pork belly with Meyer lemon marmalade, buttermilk biscuit and pinenut allade

WOW BAO

Bacon, egg & cheddar bao and BBQ pork bao