

FOR: LOCKWOOD RESTAURANT
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LOCKWOOD RESTAURANT OPENS THIS FALL INSIDE THE HISTORIC PALMER HOUSE HILTON

CHICAGO (October 4, 2007) – The Windy City’s fabled Palmer House Hilton, the longest continuously operating hotel in America, welcomes a new, upscale dining experience this November: **Lockwood Restaurant** (17 E. Monroe St.). The 200-seat restaurant is one of the newest additions to the revitalized Loop area, offering an elegant and refined dinner experience, as well as business power breakfasts and lunches seven days a week.

Located on the lobby level of the storied Palmer House Hilton, **Executive Chef Phillip Foss** – who previously honed his technique at restaurants such as Lafayette and Le Cirque in New York; Bistro Margot in Chicago; The King David Hotel in Jerusalem; The Four Seasons in Maui; and the AAA five diamond Newport Room in Bermuda – offers contemporary cuisine rooted in French and Italian traditions.

Foss honors time-honed traditions while taking bold, innovative steps on his dinner menu. Highlights include **Faux Gras**, which is a ‘foie grasless’ duck liver terrine rich enough to almost convince one to forget about foie gras. This is served sandwiched in brioche with champagne-leek gelee, seasonal fruit and pepper infused caramel. Other signature dishes include: **Ossobucco** prepared in a ravioli with Jerusalem artichoke puree and a Parmesan-Reggiano foam; **Pan Roasted Georges Bank Codfish** served with wild mushroom risotto, brussel sprouts, quince and prosciutto jus; and **Surf, Turf and Turf** which combines prime beef tenderloin, short ribs braised in a red wine sauce and butter poached Maine lobster with a Perigord Sauce and Bearnaise.

“The menu is diverse to offer something for almost every palate,” says Chef Foss. “Every morsel on every plate should relay to our guests that we have put deep thought and passion into our cuisine, and we strive to source the freshest products possible,” adds Foss.

Lunch offerings include: **Steamed Blue Hill Bay Mussels** served in an herbaceous chardonnay broth; **Buffalo Silver Dollar Sliders** served with a black peppercorn sauce on mini pretzel buns; and the **Cobb Salad** is given a new face with an Amish chicken breast and the traditional accompaniments tossed in a truffle vinaigrette and wrapped in prosciutto.

In addition to a la carte selections, breakfast will include an elaborate buffet featuring **Catsmo Smoked Salmon**, authentic **Belgian-style Waffles**, and will exclusively feature cage free, all natural eggs from Canadian-based Phil’s Farm.

For dessert, alongside Chef Foss, **Pastry Chef Fabrice François Bouet** came up with an array of innovative desserts guaranteed to leave diners’ mouths watering. Dishes include **Italian Style**

Coffee and Doughnuts, which features espresso panna cotta with mini doughnuts that include assorted fillings such as caramel, lemon pastry cream, fruit compote and valrhona chocolate. Chef Bouet has also revisited the classic *Brownie* that was originally invented 120 years ago in Chicago when Bertha Palmer commissioned the Pastry Chef to create a chocolate dessert that could be taken on a picnic. Bouet has updated the traditional brownie by making it with the highest quality chocolate and serving it alongside a ‘glass’ of milk mousse, shiraz-chocolate ice cream and an almond crousitillant.

The intimate main dining room is anchored on one end by a dramatic wine room with library style wine-racking that features a well-edited list of reds, whites and sparkling wines including 1,200 bottles and 20 selections by the glass. **Lockwood Restaurant** will feature regular wine tastings and dinners, and features a full bar.

The interiors are subtle in coloration with a palette derived from embossed white-on-white wall covering and olive green accents, with an emphasis on texture and pattern. Special features like original Tiffany candelabras are fitted with crisp amber resin shades and new ceiling coffers are designed as light-fixtures. The large columns throughout the space are trimmed in white-painted wood paneling to provide an elegant touch. Furnishings and fabrics throughout the restaurant are glamorous yet comfortable – mohair and leather are paired with rich woods to lend an air of sophistication in keeping with the setting.

The restaurant’s name was selected to signal both a commitment to innovation and honor the past. Lockwood was the beloved brother of Potter Palmer's wife Bertha Honoré. He was known for forward-looking ideas that created a lasting legacy for Chicago including work on setting up the city’s street grids and public parks.

“**Lockwood Restaurant** is a destination for Chicagoans and out-of-towners alike,” says **General Manager John Silvia**. “We are very tuned into the city of Chicago and what people here want. The restaurant is perfect for people who work in the Loop, as well as theatre goers.”

Dinner is served at **Lockwood Restaurant** from 5 p.m. to 10 p.m. Sunday through Thursday, and from 5 p.m. to 11 p.m. on Friday and Saturday. Breakfast is served from 6:30 a.m. to 11 a.m. and lunch is served from 11 a.m. to 5 p.m. Sunday through Saturday. All major credit cards are accepted.

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