

The Friday Buffet



Mmm, hot soup sounds good. Especially since we expected 18 inches of snow and ice this morning. Whatever, weatherman! So, we're back to the Friday Buffet. This is because we kept thinkin' it was due up on Fridays and kept missing Thursday. D'oh!

On to the interesting:

- **December 19:** [One SixtyBlue](#) is going to win you over with a hibiscus fizz and some deep fried sauerkraut **on the house**...if you tell them that UrbanDaddy sent you. If you tell them that we did, you might get a lick on the cheek though. You never know. *1400 W Randolph.*
- **December 21:** [Morton's](#) on state street is gonna stuff you with free mini-cheeseburgers at the bar from 5-6 p.m. to

celebrate being in Chicago for 30 years. *1050 N. State.*

- **December 21:** [Mrs. Murphy's Irish Bistro](#) is doing a one night only event: Dinner and a performance of *It's a Wonderful Life* by the American Theater. Three course fixed price menu (\$30) and the show (\$30) combined are a great way to spend your Sunday evening. Call 773.248.3905 for reservations.
- **Fixed Price Features until the end of the year:**
- [Lockwood](#) (at the Palmer House) and Chef Phillip Foss is featuring a three course, fixed price menu for \$38.
- **GREEN ZEBRA:** Chef de Cuisine Molly Harrison developed a four course, \$44 prix fixe menu with \$4 of the proceeds benefiting World Bicycle Relief, a non-profit organization dedicated to providing access to independence and livelihood through "The Power of Bicycles" in impoverished areas worldwide.
- **SUSHISAMBA** rio: In River North, SUSHIsamba is offering guests a three course, \$35 recession prix fixe menu that includes guest's choice of three items for each course with offerings such as: seared Otoro kobe beef with ponzu geleé, warm japanese mushroom & truffled tofu crema; mini moqueca with shrimp, squid, mussel, clam, crayfish with coconut milk, cashews, and dendé oil; and mochi with soft japanese rice cake filled with ice cream.
- **Winter:** Zest, contemporary American restaurant at the InterContinental Chicago (505 N. Michigan Ave.) and Executive Chef Hans Lentz have a new winter menu featuring robust flavors to complement the cooler temperatures: seasonal flavors ranging from venison, pheasant, wild mushrooms and Brussels sprouts to sweet potatoes, Swiss chard, turnips and parsnips.