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New Year's Dinner Round-Up



Image: City of Chicago / Peter J. Schulz

When we were younger and considered dining out on New Year's Eve a rite of passage, we usually waited until the last moment to secure reservations somewhere, and paid through the nose as a result. Then we learned to cook and wound up saving a lot of money. With only a couple days left until the big night, we know that more than a few of you share similar habits of procrastination.

Following is a list of restaurants throughout the area offering dinner packages on New Year's Eve, with price ranges sure to fit every budget.

- **Chef Phillip Foss at Lockwood** in the Palmer House Hilton (17 E. Monroe, 312-621-7360) is planning a special NYE menu of upscale, contemporary American cuisine. With enough caviar and consommé to go around. Maybe, just maybe, Foss will offer up some mussels and skip the parallels to a woman's legs. Cost is \$85, with wine pairings \$55 extra. Reservations are required.
- **N9NE Steakhouse** (440 W. Randolph, 312-575-9900, www.n9ne.com) will offer two seatings, each featuring its a la carte menu of signature steak and seafood dishes. The first seating is from 5:30 p.m. to 7:00 p.m. and requires a pre-paid \$40 per person food and beverage minimum. The second seating kicks off N9NE's grand New Year's Eve bash, with dinner seating available between 8:00 p.m. and 10:00 p.m., plus admission to **ghostbar** after 11:00 p.m. for no additional charge. A pre-paid \$80 per person food and beverage minimum is required. Request a spot at the Champagne and Caviar Bar at either seating, with the added bonus of a Champagne cocktail for the same per person minimums. After dinner, head up to ghostbar. From 9:00 p.m. to 11:00 p.m., the sleek lounge will host its own private celebration priced at \$20.09 (plus tax and gratuity), includes passed hors d'oeuvres and a glass of champagne. DJ and dancing will continue throughout the night as N9NE and ghostbar welcome in 2009! All reservations must be pre-paid by credit card with an authorized signature. To book your table, contact Tricia at tricia@9groupchicago.com or dial 312.575.9900.
- **People Lounge** (1560 N. Milwaukee Ave., 773-227-9339, www.peoplechicago.com) has a \$60 open bar package



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or a \$100 open dinner and bar package, a complimentary champagne toast and party favors and DJs spinning until 2 a.m. Reservations required.

- **Pops for Champagne's** (601 N. State St., 312-266-7677) \$130-per-person event includes an open bar package with Piper-Heidsieck champagne, passed hors d'oeuvres prepared by Executive Chef Andrew Brochu, music from the Ava Logan Quartet and party favors. \$20 guarantees you a seat. If you only want to see the band, Logan will play two sets. Cover is \$30 for the first set (6-9 p.m.) or \$65 for the second set (10 p.m. - 2 a.m.) RSVP to the number above.
- **Spring** (2039 W. North Ave., 773-395-7100) will offer two seatings for New Year's Eve. The first seating will offer a four-course, prix fixe menu; the second seating, a five-course prix fixe menu. For the second seating, guests will enjoy a Champagne toast with Henriot Champagne, which will be poured from large format bottles. In addition, a deejay will spin in Spring's bar area, offering open seating from 6 p.m. until 12 midnight and an à la carte menu will be offered. The first seating is between 6 and 7 p.m.; cost is \$80 per person, \$45 additional for wine pairings. The second seating is between 9 and 10 p.m.; cost is \$120 per person, \$55 additional for wine pairings. All prices are exclusive of tax, gratuity and additional beverages. Reservations are not required.
- **Zest** (505 N. Michigan Ave., 312-321-8844) has a fixed price dinner for \$65 or \$90 with wine pairings; children \$23 (excludes tax, beverage and gratuity).
- **Custom House** (500 S Dearborn St., 312-523-0200) will offer two seatings, each presenting guests a four-course prix fixe menu. For the second seating, live music - featuring the jazz stylings of Rachael Carlson - will take place from 9 p.m. to 1 a.m.; party favors and a Henriot Champagne toast from large format bottles will also be offered. Vegetarian options are available for both seatings with advance notice. In addition, the Custom House Bar will offer open seating and an à la carte menu. Reservations are not required. The first seating is between 5:30 p.m. and 7 p.m.; cost is \$75 per person. The second seating is between 8:30 p.m. and 10 p.m.; cost is \$110 per person. All prices are exclusive of beverages, tax and gratuity.
- Celebrate the New Year with wine, cheese and chocolate at **Eno** at the InterContinental Chicago (505 N. Michigan Ave., 312-944-4100). Tip your glass from 4 p.m. to 1 a.m. Let the bubbles flow while sipping on bubbly flights of rosé and champagne with the Tickled Pink (\$16) and Méthode Champenoise (\$20) flights. Nibble on chocolates from Michigan's The Chocolate Garden (White Chocolate Strawberry) and Kansas City's Christopher Elbow (Rosemary Caramel) while scoping out the celebratory view on the Magnificent Mile.
- **Green Zebra's** NYE dinner (1460 W. Chicago Ave., 312-243-7100) is a vegetarian, five-course tasting menu with an optional wine tasting for guests. Chef de Cuisine Molly Harrison will accommodate vegans and food allergies with advance notice. Seatings will be offered at 6 p.m., 6:30 p.m., 9 p.m. and 9:30 p.m. Cost is \$75 per person; \$45 additional for wine pairings. All prices are exclusive of tax, gratuity and additional beverage.
- **BIN 36** (339 N. Dearborn St., 312-755-9463) is pulling out all the stops, with an over-the-top celebration of incredible wines, sumptuous cuisine and great music. Wine Director Brian Duncan will dig deep into his wine cellar and open the truly exquisite bottles he's had tucked away for a special occasion. Executive Chef John Caputo will offer a bounty of food choices at five distinct culinary stations set throughout the restaurant, each with a corresponding wine station pouring the divine pairings. Live jazz, provided by the Josh Burke Quintet, will entice guests to dance the night away. The evening will also feature an open bar with wine, beer and spirits, a midnight Champagne toast, party favors and a bag of homemade mini donuts with coffee for the trip home. \$225 per person (all inclusive). Reservations: Mandatory. Buy tickets online at www.bin36.com.

By Chuck Sudo in Food on December 29, 2008 2:00 PM 0 [Share +]

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