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Where to Gobble on Thanksgiving



Photo: Ion Sokhos

For a holiday, Thanksgiving can sure feel like a lot of work. Want to skip the shopping, cooking and cleaning this year? Then make a dinner reservation instead. There's a meal out there to suit every budget, from affordable family-friendly buffets to fine-dining feasts. Read on for a sampling of Thanksgiving offerings.

Bin 36

339 N. Dearborn St.; 312-755-9463

Tuck into this River North spot for a seasonal all-American three-course menu with entrees like turkey and prime rib with truffled hollandaise, family-style sides such as spaghetti squash with vin cotto and sourdough stuffing with wild mushrooms, apples and hazelnuts, and seasonal desserts including pumpkin cake with molasses ice cream, crème fraîche and walnut crisp (3–9 PM; \$42 per adult; \$19 per child under 12; full menu available online [here](#)).

Birch River Grill

75 W. Algonquin Rd., Arlington Heights; 847-427-4242

In the Northwest 'burbs, this American kitchen will be serving a four-course plated meal featuring updated classics like acorn-squash-and-Kentucky-bourbon bisque and maple-glazed free-range turkey breast with kiln-dried cherry dressing (noon–7 PM; \$24.95 per adult; \$13.95 per child 12 and under).

Cocco Pazzo Café

636 N. St. Clair St.; 312-664-2777

While its [older sibling](#) will be closed for the holiday, expect an Italian-tinged four-course meal at this spot a block off the Magnificent Mile. Plans for the menu include butternut squash risotto, roasted sliced turkey breast with cotecchino sausage, and pecan crostata (11:30 AM–9 PM; price is still TBD, but it was \$40 per person last year).

Dine

733 W. Madison St.; 312-602-2100

This retro American restaurant will offer up a four-course prix fixe meal featuring roasted acorn squash soup, sage-rubbed turkey breast with andouille sausage–cornbread dressing, and pumpkin cheesecake with pecan crust and cinnamon ice cream (4–10 PM; \$28.95 per person; \$16.95 per child under 12).

Lockwood

17 E. Monroe St.; 312-917-3404

Get your festive drink on with unlimited champagne and sparkling cider while you feast on Philip Foss' buffet at this New American in the refurbished [Palmer House](#). Dishes to help absorb the alcohol include chestnut soup with wild mushrooms and Armagnac, coq au vin, roasted halibut, tian of autumn squash, truffled hollandaise and, of course, turkey (11 AM–7 PM; \$65 per adult; \$50 per senior; \$25 per child under 12; there's a special Thanksgiving reservation hotline at 312-621-7360).

NoMI

800 N. Michigan Ave.; 312-239-4030

This French restaurant in the [Park Hyatt](#) is offering a bountiful brunch buffet that features specialty tables from the ocean, garden, oven and patisserie, with entree selections including traditional roast turkey (11:30 AM–8 PM; \$125 per adult; \$35 per child ages five–12).

Vermilion

10 W. Hubbard St.; 312-527-4060

Shake up your traditional Turkey Day with a five-course Indian-Latin Thanksgiving feast that includes Indian black cardamom–smoked turkey breast, Brazilian *feijoada* (pork-and-bean stew), Indian *sarson ka saag* greens, cranberry chutney and two dessert courses. Takeout is also available (11:30 AM–10 PM; \$55 per person).

Viand

155 E. Ontario St.; 312-255-8505

This Mag Mile spot will be serving up a three-course extravaganza featuring an antipasto buffet, cinnamon-glazed turkey, fennel-and-almond-stuffed trout and a family-style pie sampler (seatings at 10 AM, noon, 2, 4 and 6 PM; \$24.95 per adult; \$7.95 per child under 12).

Zest

505 N. Michigan Ave.; 312-321-8766

The Michigan Avenue [Hotel InterContinental](#) restaurant serves up a brunch buffet from noon–3 PM featuring classics like butter-basted tom turkey, marshmallowed yams and a full complement of breakfast options including an omelet station, eggs Benedict and bacon. After brunch, a short lunch menu will be available until 5 PM. Then from 5–10 PM, the restaurant will host a special three-course dinner of gourmet Thanksgiving treats like pumpkin-and-goat-cheese salad, cannelloni of butternut squash and orange-marmalade-pumpkin tart (brunch, \$55 per adult; \$22 per child under 12; dinner, \$65 per adult, \$90 with wine pairings, \$23 for children under 12).

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