

BEST DINING EVENTS

DINING PRODUCER LISA ARNETT'S PICKS * = THIS WEEK ONLY



FOOD LUST

Obsessed

I love avocado. And I love lobster. Yet I still wasn't quite prepared for the deliciousness that is the **lobster-stuffed avocado** (\$16), one of the signature small plates at **Prasino** (1846 W. Division St. 312-878-1212), a suburban favorite that just opened a city location in Wicker Park. The generous heap of butter-poached lobster is only made more addictive by a sprinkling of mango salsa and drizzle of chili beurre fondue so tasty a tablemate wasn't ashamed to lick it off the plate. Next time I'll ignore the shared tradition of small plates and order one all to myself. —LISA ARNETT

BIN 36

Wed.-Fri.: \$5 rotating lunch menu. Selections rotate each week and include grilled cheese sandwiches, wood-grilled burgers, cobb salads, steak sandwiches and more; 339 N. Dearborn St. 312-755-9463.

* CAFE DES ARCHITECTES

Noon Sat.: James Beard award-nominated pastry chef Patrick Fahy offers a tour of his kitchen followed by demos and tastings. Includes treats to take home; \$45. RSVP required; Sofitel Chicago 20 E. Chestnut St. 312-324-4000.

* CITY PROVISIONS

1 p.m. Sat.: Farm dinner with Heritage Prairie Market and Metropolitan Brewing. Take a trip to a local farm for a tour and multicourse dinner with beer pairings. Includes snacks and beer on the bus; \$225-\$250. RSVP required; 1818 W. Wilson Ave. 773-293-2489.

DUCHAMP

Sun.: Half-price select bottles of wine; 2118 N. Damen Ave. 773-235-6434.

* ED DEBEVIC'S

Noon Sat.: summertime party. Sample the restaurant's food and milkshakes at an outdoor bash including live music, trivia competitions and other games; \$5 suggested donation; 640 N. Wells St. 312-664-1707.

ELATE

Wed.: \$1 oysters. Sun.: \$20 bottomless mimosas with the purchase of an entree; 111 W. Huron St. Hotel Felix. 312-202-9900.

J BAR

Fri.: David Burke's Primehouse's pop-up ice cream shop. David Burke's Primehouse's executive pastry chef Jove Hubbard sets up shop selling jumbo ice cream cones (\$5) inside J Bar next door; 610 N. Rush St. 312-660-7200.

* MARIGOLD INDIAN RESTAURANT

5 p.m. Fri.: Indian bazaar. The restaurant celebrates its five-year anniversary with street market-style stalls offering food, cocktails, jewelry, henna tattoos and more; prices vary; 4832 N. Broadway. 773-293-4653.

* MERCAT A LA PLANXA

6 p.m. Thu.: Chef de cuisine Cory Morris and The Blackstone Hotel executive chef Eric Liebttag face off in a paella cooking contest as part of a three-course dinner with pairings; \$75. RSVP required; 638 S. Michigan Ave. 312-765-0524.

* THREE ACES

11:30 a.m. Wed.-Sun.: Tomato Fest. Dishes include king crab with tomato consomme, open-faced BLT, maple-peach barbecue chicken breast, zucchini fritters, chunky tomato soup with gin creme fraiche and marinated eggplant pizza with pickled cherry tomato; prices vary; 1321 W. Taylor St. 312-243-1577.

PICK OF THE WEEK

Food Truck Social

Time Out Chicago magazine and the West Town Chamber of Commerce host a Food Truck Social with appearances from Sweet Ride, The Southern Mac, Flirty Cupcakes, Gaztro-Wagon and a pop-up truck with snacks from guest chefs Bill Kim of Belly Shack and Urban Belly (noon-2 p.m.), Michael Carlson of Schwa (2:30-4:30 p.m.), Big Star's Justin Large (5-7 p.m.), and Girl & the Goat's Stephanie Izard (7:30-9:30 p.m.). Includes music booked by Empty Bottle. \$5 suggested donation; proceeds benefit Share our Strength. Noon Saturday; 700 N. Ashland Ave.

* UNCOMMON GROUND ON DEVON

3 p.m. Sun.: Corks and Crayons Benefit. The fundraiser features a mini farmers market, live music, a tour of the restaurant's rooftop garden, a silent auction and a raffle. Also includes appetizers and drinks from Three Floyds Brewing and Candid Wines; \$60-\$65; 1401 W. Devon Ave. 773-991-1920.

* VOSGES

HAUT-CHOCOLAT
6 p.m. Fri.: A French turn-of-the-century-themed soiree features four St. Germain cocktails paired with truffles from the shop's Les Fleurs collection; \$50. RSVP required; 951 W. Armitage Ave. 773-296-9866.

