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## **DOUBLE THE FUN // Lawry's chef plans dinner for twins**

**Author(s):** Denise I. O'Neal **Date:** May 26, 2004 **Page:** 10; s **Section:** News

Patrons at Lawry's the Prime Rib shouldn't worry if they are seeing double at the restaurant tonight.

Executive Chef Patrick Stewart hosts a whimsical twins dinner at 7.

Joining Stewart for the festivities will be his twin, Michael, who will don chef's garb and mingle with the guests.

"Themed dinners afford me the opportunity to spread my creative wings," Stewart said, "and a dinner such as this one is even more special because of the fact that I am a twin."

The Stewart brothers, known to have switched places on several occasions in their younger days, will share the spotlight this evening as they celebrate the unique and fun experience of being a twin with patrons.

"Being a twin and participating in this event is all about having and sharing fun," said Michael, who spent 12 years in the food industry. He now is the marketing director for Oak Park Regional Housing Center.

The event, although open to anyone who would like to attend, is a way for twins to spend an evening together.

"With our different lives and schedules we don't see one another as often as we like. This dinner is a way for twins with similar situations to spend time together," said Michael, a sentiment his twin shares.

The evening begins with a cocktail reception featuring two shiitake mushrooms on fresh rosemary kebabs; double cream brie and apricot preserves in phyllo dough, and Boursin mousse combined with Belgian endive.

The salad course is salad greens coupled with gemelli "twins" pasta teamed with rock shrimp and bay scallops, basil, and chive vinaigrette dressing.

The main entree is a duo of pan-roasted breast of pheasant and cashew-crusted halibut, paired with a beurre blanc sauce; a doublet of roasted fingerling and Peruvian potatoes, and a combo of seasonal vegetables.

The dessert "twosomes" are chocolate and traditional creme brulee; half petit four (which equals petit two) and Twinings tea and coffee. The cost is \$66. Call for a reservation.

The event also will include twin-related festivities and trivia.

Lawry's is at 100 E. Ontario. For more information, call (312) 787-5000.

New home

The **Jill Prescott** Culinary School, a longtime Wisconsin school for home cooks, has moved to Chicago. The school opened its doors Saturday and will be up and running at full speed by Tuesday. Prescott's mission is to teach professional cooking techniques to the home chef.

One of the many important facts that home chefs are taught is selecting the right ingredients, such as sea salt over kosher salt and unsalted butter.

Executive Chef Mark Weber leads a teaching staff skilled in conducting informative but non-intimidating classes. The school is housed in the Luxe Home Boutique in the Merchandise Mart.

The state-of-the-art facility features three teaching kitchens, reception area and cookware store. Several class programs are available. Participation classes, which are conducted on an hour, weekend or extended basis, meet once a week for a six consecutive weeks or for five successive days.

Participation classes range in price from \$175-\$225, which includes a meal with a complimentary glass of wine. Demonstration classes, which include tastings and recipe sharing, range in price from \$55-\$85.

For more information or to register for classes, call (312) 822-8100 or visit [www.jillprescott.com](http://www.jillprescott.com).

#### Market value

Parisian-born Martial Noguier, executive chef of onesixtyblue, will prepare a selection of bistro-style items to accommodate visitors to the Chicago Antique Market, which opens at 8 a.m. Sunday.

Noguier's "antique market" menu will feature a French ham sandwich with baguette, comte cheese and Dijon mustard, \$8.50; wood-oven roasted turkey baguette with tomme de brebis and country mustard, \$8; Tahitian vanilla ice cream with blueberries, \$3.50; madeleine and macaroon cookies, \$3.50; fresh fruit salad with raspberry coulis and fresh mint, \$4.50; baby beet salad with Bouchon goat cheese and truffle oil, \$8; fingerling potato salad with baby leeks and shallot vinaigrette, \$7; pain au chocolate, \$2; croissant, \$2, and assorted pastries and beverages. The antique market will be open from 8 a.m. to 5 p.m. the last Sunday of each month: June 27, July 25, Aug. 29, Sept. 26, and Oct. 31.

Onesixtyblue is at 1400 W. Randolph. For more information, call (312) 850-0303.

#### Garden club

The Dining Room of the Ritz Carlton Chicago supports the Home Grown Wisconsin Cooperative, a group of 25 sustainable family farms, with its spring market brunch Sunday.

Special guests will be Rink Davee of Shooting Star Farm, who brings seasonal items such as baby beets, various lettuces, baby greens and heirloom tomatoes, and Matthew Smith of Blue Valley Gardens, which is known for its white asparagus.

The cost is \$58; \$15 for children ages 4-12. Seatings begin at 10 a.m.

The Ritz Carlton is at 160 E. Pearson. For more information, call (312) 573-5223.

#### Ready, set, go

Whole Foods is hosting a workshop for this summer's Heart of America Ride for AIDS at 6:30 p.m. Tuesday. Experts will discuss enhancing one's physical performance for the three-day bike ride, which begins July 30.

Whole Foods is at 1000 W. North. For more information, call (312) 587-0648.

If you have news about classes or other food events open to the public, send it at least two weeks in advance to: Food News, Chicago Sun-Times Food Section, 401 N. Wabash, Chicago 60611.

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