

# Made for moms



Rohini Dey, restaurateur (left), and Maneet Chauhan, chef of Vermillion, offer food from an Indian/Latin American fusion menu.

Jim Frost/Red Streak



# She fed you well: It's time to return the favor

BY KATE SCHWARTZ  
CENTERSTAGECHICAGO.COM

**M**om spent years making sure you'd eat your vegetables. It's time for you to make sure that she eats hers (although they should be of the delectable, asparagus-dripping-in-hollandaise-sauce variety). Treat Mom right and take her out. Chicago's restaurants make it a lot easier than choking down that overcooked broccoli was for you.

**VERMILION**  
10 W. Hubbard  
(312) 527-4060

**Best for:** Avant garde mothers

Surprise Mom with something outside her typical dining-out diet of salmon and salad. India-meets-Latin-America great Vermilion gives you your choice of celebrating over brunch or dinner, available from 11 a.m.-10 p.m. Guests can choose a five-course meal for \$50, or order a la carte. The prix-fixe menu include mangosa (an exotic take on the mimosa), a trio of tapas, soup, and entree duo and a molten chocolate cake that (we'll admit it) tops any Duncan Hines version Mom ever made. All mothers will receive an elegant bottle of fragrant herbal oils and an Etro fragrance sample.

**FLUKY'S**  
6821 N. Western  
(773) 274-3652

**Best for:** Starving artists who love Mom

Free breakfast. Stop squinting...it's true. Fluky's on Western will offer free breakfast on Mother's Day (Mom must be in tow) from 6-11 a.m. Choose from eats like eggs, pancakes, french toast, lox and bagels or the Flukito Burrito.

**BISTRO 110**  
110 E. Pearson  
(312) 266-3110

**Best for:** Martini-drinking moms

Bistro 110 will offer a complimentary aperitif for Mom on her day. All mothers will receive a miniature version of Bistro 110's best-selling martini, the "Bellini Martini," featuring Absolut Mandarin, white peach puree and served over champagne tableside. They will also have a non-alcoholic option, the "Bistro 110 Peach Fizz," with French white peach puree, orange juice and a splash of Sprite. Bistro 110 will offer its regular brunch menu.



Melanzane Alla Mozzarella at Harry Caray's.

**HARRY CARAY'S**  
33 W. Kinzie  
(312) 828-0966

**Best for:** Cubs-crazed mothers

Because nothing says "I love you" like a sports-

themed Mother's Day, Harry Caray's is offering mom nothing but the best. From 4-10 p.m., the restaurant will feature a prix-fixe menu (appetizer, salad, salmon or filet entree and chocolate hazelnut cake) in addition to its regular Italian Steakhouse fare. The \$65 version includes wine pairings with each course, while tee-totalers can lay down just \$45. Each mother will receive a complimentary chocolate dipped strawberry following dinner. Reservations recommended.

**ARIA**  
200 N. Columbus  
(312) 444-9494  
Ariachicago.com

**Best for:** Worldly moms

Mother's Day registers at a more global holiday than most, and is celebrated in 40 countries around the world. This Mother's Day, aria celebrates moms everywhere with two culturally inspired menu items: lobster napoleon with mango, avocado and roasted baby beets; and roasted Alaskan halibut with fiddlehead ferns, asparagus, wild mushrooms, spring pea sauce.



Salpicon's Tarta de Pera y Mango: A fresh pear and mango cobbler with almonds topped with cajeta ice cream.

**SALPICON**  
1252 N. Wells  
(312) 988-7811  
Salpicon.com

**Best for:** Moms who deserve spicy specialties

One of Chicago's upscale Mexican greats, Salpicon will offer an a la carte menu from 11 a.m.-7 p.m. A sampling of the goods? How about tostaditas de tinga, crispy small tortillas mounded with shredded pork and chorizo in a roasted tomato-chipotle sauce, for an appetizer? If Mom is more of a seafood lover, start with tortita de jaiba, fresh Maryland jumbo blue crabcake seasoned with serrano chiles and cilantro. Entrees include charcoal-grilled tilapia served with salsa fresca (\$19), huevos rancheros (\$10), garlic-marinated and grilled quail served in a sauce of ancho chiles, garlic, caramelized onions and honey (\$22) and rack of Australian baby lamb encrusted with pumpkinseeds (\$26).

**ADOBO GRILL**  
1610 N. Wells  
(312) 266-7999  
Adobogrill.com

**Best for:** Flan-tastic moms

A reasonable \$19.95 (\$9.95 for kids under 10) gets you a tasty entree of your choice, plus endless trips around the buffet. What could be better? Running from 11 a.m.-3 p.m., you'll enjoy antojitos (appetizers) and postres (desserts) served buffet style. Load your plate with the famed guacamole, sopes, quesadillas, tamales with braised shredded chicken, salmon curado Veracruzano and more. Entree-wise, you can select from a roster that includes French toast stuffed with plantains; Epazote-flavored crepes stuffed with scrambled eggs, asadero cheese and huitlacoche; Pueblan-style "eggs Benedictine," pan-seared chipotle marinated Ahi tuna; and more. Desserts include exotic fruit salad, tres leche cake,



Bob Black/Red Streak

The Crepa de huitlacoche is complete with a tasty margarita at the Adobo Grill.

flan and chocolate tamal. The Wicker Park location (2005 W. Division) offers the same set-up with slightly different dishes for \$17.95.

**MCCORMICK & SCHMICK'S**  
41 E. Chestnut  
(312) 397-9500  
McCormickandschmicks.com

**Best for:** Moms who brunch

McCormick & Schmick's does its only buffet of the year on Mother's Day, so pile a heap on your plate. Running from 11:30 a.m.-4 p.m. (last seating at 2:30 p.m.) the \$23.95 buffet (\$12.95 for kids 11 and under) includes pastries, a selection of smoked seafood, scrambled eggs, country style ham, homemade waffles with Vermont maple syrup, tropical fruit, imported and domestic cheeses, Caesar salad, fettucine alfredo with fresh Alaskan crab, peel & eat shrimp and more. Since nothing says "I love you" like vodka, lay down another \$5.95 for a hand-shaken bloody Mary from the Scratch Bar.

**MONSOON**  
2813 N. Broadway  
(773) 665-9463  
Monsoonchicago.com

**Best for:** Mamas who like tea and tandoori

Take a journey to India (by way of British colonial days and present-day traditions) with a brunch that features beverages like masala tea, mango lassi and exotic cocktails (lychee martini, anyone?), along with a buffet reflecting Punjabi, Kashmiri and coastal regional cuisine. The buffet will be stacked with Indian-style scrambled eggs served with an assortment of Indian breads; tandoori grilled chicken; saffron-flavored basmati rice with nuts, fruits and spices; goan fish curry; sweet desserts and more. All this for \$19.95, which includes a choice of the aforementioned drinks (\$7.95 per child under 12).

**10PIN BOWLING LOUNGE**  
330 N. State  
(312) 644-0300  
10pinchicago.com

**Best for:** Bowling her over

Who needs roses when you can have...bowling shoes? Show Mom just how much the fam loves to hang with her via a trip to 10pin. Starting at 11 a.m., \$15 per guest is good for up to three hours of unlim-

ited bowling and a shoe rental (after 8 p.m., guests must be 21+). And because she's bound to get hungry while throwing those strikes, you can take your pick of mom-esque tea sandwiches (like cucumber and mint on pumpernickel), scones (with lemon curd, natch) and specialty martinis like the \$9 10pin tea, a lethal blend of vodka, gin, rum, tequila, triple sec, amaretto, sweet & sour and a splash of soda, garnished with a sugared lemon wheel. You may want to let Dad drive after that one.



Chocolate fondue with fruit and poundcake at Tizi Melloul.

**TIZI MELLOUL**  
531 N. Wells  
(312) 670-4338  
Tizimelloul.com

**Best for:** Moms who like to shimmy shimmy

Forget a pinkie-in-the-air, eggs Benedict brunch. Spice things up with a dinner trip to Tizi Melloul, where mom will enjoy a complimentary sparkling toast, belly dancing and tasty fare like a seared scallop and foie gras appetizer (\$12), Ras el Hanout poached Maine lobster (\$28) and roast veal loin stuffed with Prosciutto and Cabrales blue cheese (\$24). From 5-10 p.m.