

fruity Apple Butter Beignets and the “These-Aren’t-Your-Ordinary-Waffles” were both excellent, but it was the Chocolate Cake with a pecan turtle that got my attention. The cake has a beautiful rich dark black color—which is a good indicator of how rich and delicious the cake tastes—and contains chunks of bittersweet chocolate. (It reminds me of a gourmet version of the chocolate-chocolate chip cake my grandma makes.) The free-hand chocolate pecan turtle accompanies the decadent cake perfectly—I recommend making sure that both are in every bite. 1460 WEST CHICAGO AVENUE, 312.243.7100, WWW.GREENZEBRACHICAGO.COM

UNCLE JULIO'S HACIENDA

I know it's a chain, and I know it looks a little cheesy from the outside, but I'm just gonna come out and say it—I love **Uncle Julio's Hacienda!** I can only attest to one drink, one starter and two entrée choices, so beyond that, you're on your own. But my experience at Uncle Julio's goes like this... Two Margarita/Sangria Swirls—a sinful combination of slushy red sangria and margarita, tasting so delicious that it went down dangerously easily. Two baskets of tortilla chips, one while I was waiting to order (and this is the one that if you should resist if you can, because I always end up regretting it), and one with the show-stopping queso dip. One order of Chicken Fajitas, extra cheese, no sour cream which are served with house-made soft tortillas—my favorite in the city. A few bites of my sister, brother and mom's Carne Asada, which is some of the tastiest and juiciest steak I've ever put in my mouth. I passed on the dessert, but headed home completely satisfied. 855 WEST NORTH AVENUE, 312.266.4222, WWW.UNCLEJULIOS.COM

GOSSIP NOTES

The chef from Boka, Giuseppe Scurato, is leaving, only to be replaced by another Guiseppe—Giuseppe Tentori. Tentori is leaving his position as chef de cuisine at Charlie Trotter's to start at Boka.

The winners of the Jean Banchet awards are in!

- Celebrity Chef: **Grant Achatz, Alinea**
- Best Sommelier: **Craig Sindelar, Alinea**
- Best Neighborhood restaurant: **Le Bouchon**
- Best Pastry Chef: **Elissa Narow, Custom House**
- Rising Chef: **Michael Carlson, Schwa**
- Rising Pastry Chef: **Suzanne Imaz, Nomi**
- Best Fine Dining: **Alinea ■**

Sarah Levy is the president and founder of Sarah's Pastries & Candies, 11 East Oak Street, 312.664.6223.



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