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deca RESTAURANT + BAR TO OPEN MAY 2010

Located in Ritz-Carlton Chicago

Celebrate Summer with Half-Off Wines

CHICAGO (April 12, 2010) The Magnificent Mile will welcome a vibrant new neighborhood eatery, when **deca RESTAURANT + BAR** opens during the first week of May 2010, at 160 East Pearson St. (The Ritz Carlton-Chicago). The name says it all...a 2010 approachable concept and sure to be a "10" with its brasserie-influenced cuisine, inviting art deco-inspired décor and engaging, sophisticated bar.

Designed by BraytonHuges Design Studios, the restaurant will evoke a casual, comfortable elegance, from its warm earth tones to its glassware, morning to night. Executive Chef Mark Payne and his innovative culinary team will present authentic menus that celebrate classic dishes with creative, inventive twists and feature locally-sourced and fresh ingredients.

Begin with *Steamed Mussels* served with French Fries; or *Leeks Vinaigrette*, with Fourme D'Ambert Blue Cheese and Caramelized Walnuts, to name a handful of appetizers offered. Or, indulge in *Fruits de Mer*, a dramatic Tower of Fresh Seafood and Shellfish with assorted sauces. Salads include: a fresh *Ahi Tuna Confit Salade Nicoise*; *Green Asparagus* with Burrata Cheese, Spring Peas and Basil; and *Maine Lobster Salad*. Sandwiches stand on their own, with such specialties as *Croque Madame*, *Char Grilled Wagyu Burger* and *Wild Mushroom Rosemary Focaccia*. Among other dishes showcased are: *Crispy Boneless Half Chicken* with Fingerling Potatoes; *Flat Iron Steak Frite*; *Mediterranean Roasted Sea Bass*; *Trofie Pasta* with Clams, Parsley, Lemon, Chili and Broccoli Rabe; and *Pizzettas*.

There will be "Plats de Jour" every day of the week, including such delicacies as *Berkshire Pork Chop* with Buttered Spaetzle, *Beef Bourguignon* and *Soft Shell Crab*. Side dishes include *Mac & Cheese*; *Yukon Gold Potato Puree*; and *Truffle French Fries*, to name a few.

Pastry Chef Eric Esrella will present "Deca" dent desserts, including an irresistible *Lemon Tarte* with Sable Crust and Fresh Raspberries; *Pistachio Ice Cream Profiteroles* with Warm Chocolate Sauce; and much more.

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The wine list sweetens the deal at **deca RESTAURANT + BAR** with over 40 wines (50% of the wine list) served by the glass. In celebration of the opening, all bottles (which range from \$40 to \$60) and glasses will be half-price, Sunday through Thursday, from opening day through Labor Day.

The bar is situated behind the famous Ritz sky-lit fountain, with ceiling to floor windows for a captivating view of Chicago's skyscrapers. The chic, yet also engaging **deca** bar area is furnished with sophistication and ease in mind, with stylized wing back leather chairs surrounding the bar and cocktail tables and upholstered ottomans, all resting on handmade area rugs. *Mini Kobe Beef Sliders; Crispy Calamari; Crab Gratin*, Chef Payne's own unique version; and *Artisan Cheeses* served with Preserved Walnuts and Crispy Fruit Bread, are among the very tasty bites on the bar menu.

deca RESTAURANT + BAR is the perfect neighborhood dining spot, day or night. With a versatile menu, friendly setting and attentive staff, dining at **deca** will be an experience worth repeating. Beginning on May 1, for more information and reservations, call **deca RESTAURANT + BAR** at 312-573-5160.

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