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Nunn in the Oven: Chef David Fingerman serves it up at Atwood

BY JERRY NUNN



The classic Atwood restaurant is located at 1 W Washington Street just blocks from the Millennium Park and close to tons of shopping. Part of the Reliance Building, the decor is clean and bright inside. A patio is right in front and just waiting for the Chicago weather to cooperate. The Alise Chicago brings in business from travelers and with a festive bar where there is plenty to quench a thirst.

Start off with the barrelvander with Copper and Kings apple brandy to wash down the beet toast with goat cheese.



For main dishes the halibut is light with an arugula cream.

My favorite was the filet made with coffee and grapefruit. It was truly unique. Served with the spoobread pushed things over the top. It was better than my southern mother's cornbread!



The panna cotta was a creamy dessert to finish things off.

The tasting provided by Chef David Fingerman was unforgettable.

If you are in this bustling area downtown then make a stop at Atwood for a delicious treat.



For hours and more information visit atwoodrestaurant.com.