## Shine's Birthday Weekend in Chicago

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Strings,
Chinatown,
tonkatsu
with roasted
pork, spicy
ramen bowl





Strings, Chinatown





Bakeries, Chinatown



Bakeries, Chinatown – pork bun, sesame balls.





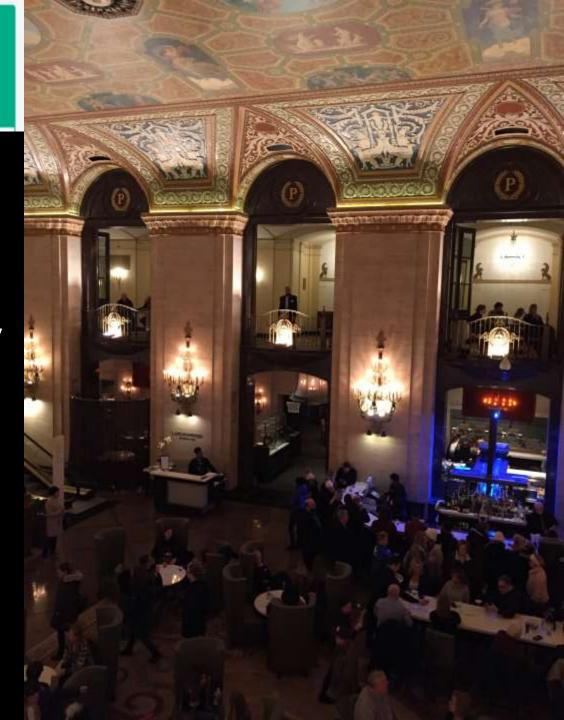
**Otrpadvis** 

Shine Rominger

Gangelers and Ghoets Tour in Chicago 4pm Tour 16:00 (TG1-16:00)

Sie, Nov 06, 2019 3 Arturn

Gangsters and Ghost Tour – fancy old hotel





## Chinatown



Chinatown, Lao Szechuan Restaurant – Mayonnaise Shrimp



Chinatown, Lao Szechuan Restaurant – Dry Szechuan Pepper Chicken



Chinatown,
Dim Sum – Su
Mai



Chinatown, Dim Sum -Congee



Chinatown,
Dim Sum –
Soup
Dumplings





Chinatown, Dim Sum



Chinatown, Dim



China-town,
Dim Sum –
Shrimp thing



China-town,
Bakery to buy
many, many
Pork Buns



All Dressed up for Acadia, Michelin 2 Star Restaurant







We ordered
Acadia's 10
course tasting
menu. The
first item:
Brioche
Feuilletine,
Pine Honey
Butter



Chawanmushi, abalone, dashi



Acorn Squash wrapped in leaf and slowly roasted



That Same
Acorn Squash
served with
Maple Lime

## Black Bass, Green Apple, Potato, Chive, Beurre Blanc, Truffle





Acadia, 2 Star Restaurant, Chicken Espuma, Gold Leaf, Ocumare



Acadia, 2 Star Restaurant – Squid Ink chips, salt and pepper calamari, onion jalapeno pho





Acadia, 2 Star
Restaurant –
New Bedford
Scallop,
Coffee Jelly
Strip,
Fermented
Pineapple,
Cider



Smoked potato, quail egg, potato jus, white truffle, cottonbell cheese



Buttermilk
biscuit,
Normandy
butter,
matcha and
buckwheat
sourdough,
Maine kombu
butter







A5 Wagu beef, Fermented apple, nasturtium, cheddar, mustard seed



Cucumber and green pepper pearls, avocado sorbet, lime granita



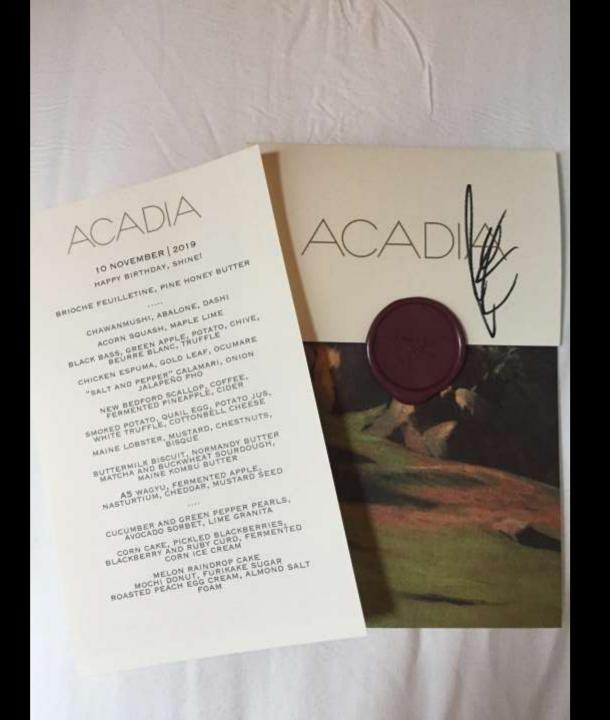
Corn cake,
pickled
blackberries,
blackberry and
ruby curd,
fermented corn
ice cream and a
birthday candle
for Shine



Melon Raindrop
Cake, mochi
donut, furikake
sugar roasted
peach egg
cream, almond
salt foam







Souvenirs!!
(Note that my name is even on the menu!!)



At the end of the meal, we were given a tour of the kitchen and met the chef, the genius behind all these creations.