

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.





tripadvisor

Shine Rominger

Gangsters and Ghosts Tour in Chicago
4pm Tour 10:00 (TG1-10:00)

Sat, Nov 09, 2019
3 Adults

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



China-
town,
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



ACADIA

10 NOVEMBER | 2019
HAPPY BIRTHDAY, SHINE!

BRIOCHE FEUILLETINE, PINE HONEY BUTTER
.....

CHAWANMUSHI, ABALONE, DASHI
ACORN SQUASH, MAPLE LIME
BLACK BASS, GREEN APPLE, POTATO, CHIVE,
BEURRE BLANC, TRUFFLE
CHICKEN ESPUMA, GOLD LEAF, OCUMARE
"SALT AND PEPPER" CALAMARI, ONION
JALAPENO PHO

NEW BEDFORD SCALLOP, COFFEE,
FERMENTED PINEAPPLE, CIDER
SMOKED POTATO, QUAIL EGG, POTATO JUUS,
WHITE TRUFFLE, COTTONBELL CHEESE
MAINE LOBSTER, MUSTARD, CHESTNUTS,
BISQUE

BUTTERMILK BISCUIT, NORMANDY BUTTER
MATCHA AND BUCKWHEAT SOURDOUGH,
MAINE KOMBU BUTTER

A5 WAGYU, 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

MELON RAINDROP CAKE
MOCHI DONUT, FURIKAKE SUGAR
ROASTED PEACH EGG CREAM, ALMOND SALT
FOAM

ACADIA

[Handwritten signature]



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.