

TheChicago
Bar
Foundation

Ensuring
access
to justice
for all



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The Chicago Bar Foundation

The Chicago Bar Foundation brings the legal community together to improve access to justice for people in need and make the legal system more fair and efficient for everyone.

Through grants, advocacy, pro bono, and partnerships, the CBF accomplishes this by:

- Increasing access to free and affordable legal assistance for people in need
- Making the courts and legal system more user-friendly, fair and accessible for people without lawyers

As the charitable arm of the Chicago Bar Association, the CBF is the largest voluntarily supported bar foundation in the country. The generous contributions of thousands of dedicated individuals, more than 200 law firms and corporations, and many other committed partners make the CBF's work possible. Thanks to that strong support, the CBF awards more than \$2 million in grants each year and plays a lead role in a number of innovative access to justice initiatives.

To learn more or find out how you can be a part of our work, visit chicagobarfoundation.org.



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Tonight is a competition, and you're the judge!

Members of the Kendall College Competition Club have conceived and prepared unique, exciting dishes representing various Chicago neighborhoods. Each member is competing to be crowned the night's top chef. The winner will receive a \$1,000 scholarship provided by the CBF.

This year, we've tied in some of the great legal aid work being done in each of the communities featured tonight. These highlighted programs are just a taste of the impactful work pro bono and legal aid organizations are doing every day in every Chicago neighborhood. Work that you're supporting tonight by being here.

Vote for tonight's winner

After completing your tour of Chicago neighborhoods, cast your vote by placing a ballot in your top chef's bowl located on the voting table.

Voting ends at 7:30pm. The winner will be announced at 7:45pm.



**Carole-Anne
Dallo**

What about your neighborhood inspired/informed your dish?

My inspiration for this dish came from the hometown of Monseñor Romero, the renowned figure Centro Romero is named after. Oscar Romero was born in Ciudad Barrios San Miguel in El Salvador, and this town is famous for its cheesy quesadillas salvadoreñas and rich atoles de elote. I wanted to create a comforting meal for a country that has been through so much, and ultimately for Centro Romero, an organization that is fighting every day to provide a glorious future to its community.

What professional chef is an inspiration to you?

I am inspired by fantastic chefs on a daily basis, but my main inspiration these past few years has undeniably been Chef Elizabeth Falkner. She has succeeded in achieving my dream, which is to be both a savory and a pastry chef. The fact that she has done it motivates me to keep going whenever things get difficult and uncertain.

Edgewater

Quesadilla Salvadoreña con Atol de Elote

Edgewater is a diverse, eclectic neighborhood with long-term residents, an influx of younger people, and an expanding LGBT community. Edgewater offers a wide range of delicious foods from all around the world, while also being affordable.

Centro Romero serves Edgewater, Rogers Park, and Uptown and provides many community programs, including its legal services program which assists low-income clients in becoming lawful permanent residents and US citizens.



**Bryan
Ferrysienanda**

What about your neighborhood inspired/informed your dish?

Uptown is a neighborhood that is highly influenced by southeast Asian culture, like the Vietnamese, Chinese and Indonesians. I am originally from Indonesia, so this culture has inspired me to make Lumpia, which is an Indonesian egg roll.

What would be the toppings on your signature Chicago deep dish pizza? Mushroom. I love that mushrooms offer an umami, earthy aroma and flavor to pizza. Side note - the texture of a mushroom is amazing!

What would be the title of your first cookbook?

Food Traveling with Ferrysienanda

What is one food you can't live without?

Meat. It would be hard for me not to eat meat. It's just so delicious and satisfying.

Uptown

Lumpia

Indonesian egg roll, sweet peanut sauce,
Asian pickled slaw, chive oil

The Uptown area is a mix of old and new, full of history and ethnic diversity including southeast Asian immigrants. Nightlife is prominent in the community, including the 100 year-old Green Mill jazz bar, salsa concerts, boxing, and many ethnic cuisines from around the world.

The **Uptown People's Law Center** combines grass-roots advocacy with legal representation of poor and working people in Uptown and the surrounding communities. UPLC focuses its work in the areas of Social Security and public benefits, housing and tenant rights, and prisoner civil rights.



Logan Square

Potato and Chorizo Pierogi, Roasted Beet Salad

Many young professionals are moving into this diverse neighborhood that historically was home to Mexican and Puerto Rican families. There are galleries, bars with craft brews, restaurants, concerts, and street festivals, all of which make this neighborhood an exciting place to explore.

The **Chicago Coalition for the Homeless Law Project** provides free legal services to homeless adults and youth. Ensuring that public school systems do not wrongly bar children experiencing homelessness from enrolling in and attending school is a major focus of the Law Project's work.

What about your neighborhood inspired/informed your dish?

My dish is inspired by my friends from Logan Square, and the stories they have shared with me about their diverse and connected community.

What is your favorite thing to make?

I love to make fresh pasta, especially in the summer when you can get such great produce at the farmer's market. Usually I'll make my dough and while it rests I go to the farmer's market and decide what to cook with it.

What inspired you to become a chef?

I spent most of my childhood helping my dad in the kitchen, so I grew up cooking. What I've always loved about cooking is the act of caring for another person through food. I love being able to give that gift, or to try and balance out some of the coldness of the world, even if it's just for a few moments.



**Jose Garcia
Castro**

What about your neighborhood inspired/informed your dish?

Traditional ingredients from Ukraine inspired me to make this dish.

What is your favorite thing to make?

My favorite thing to make is handmade corn tortillas, because it reminds me of my childhood and great family memories.

What was your favorite dish growing up?

My favorite dish growing up was Gallo Pinto, a Costa Rican traditional dish.

What inspired you to become a chef?

My inspiration comes from my mom, who taught me my first culinary skills and supported my passion since a very young age.

What is one food you can't live without?

I couldn't be able to live without pizza!

Ukrainian Village

Cottage Cheese Doughnuts with Roasted Beets Jam

served with a blackcurrant spotykach, a traditional Ukrainian dessert drink

Ukrainian Village is a tranquil neighborhood that originally housed Chicago's Ukrainian community although now features bars and restaurants with many different roots. Much of the village is landmarked so there is a plethora of gorgeous brick and stone buildings from the 1800s.

CARPLS, the legal aid hotline for Cook County, provides legal advice, information, and referral services over the telephone and through court-based assistance desks to low-income residents of Cook County. Since its founding over 25 years ago, CARPLS has helped over 800,000 people find solutions to their everyday legal problems ranging from adoption to zoning law.



What about your neighborhood inspired/informed your dish?

Little Italy is becoming more about the youngsters from the universities and colleges around the area. The food there is evolving as the target market is changing from only Italians to a very diverse population. I tried to put up a dish that would attract not only the Italians but also the other immigrants by keeping the Italian base but giving it a slightly different flavor profile.

What is the best/most memorable meal you've had in Chicago?

The first time I had ramen in Chicago is the meal that I'd never forget. It had just been a couple days that I came to the United States, it was a chilly evening and the ramen most definitely warmed my soul.

*** What was your favorite dish growing up?**

Methi Mutton which is a Indian lamb dish prepared with some Indian spices and fenugreek leaves.

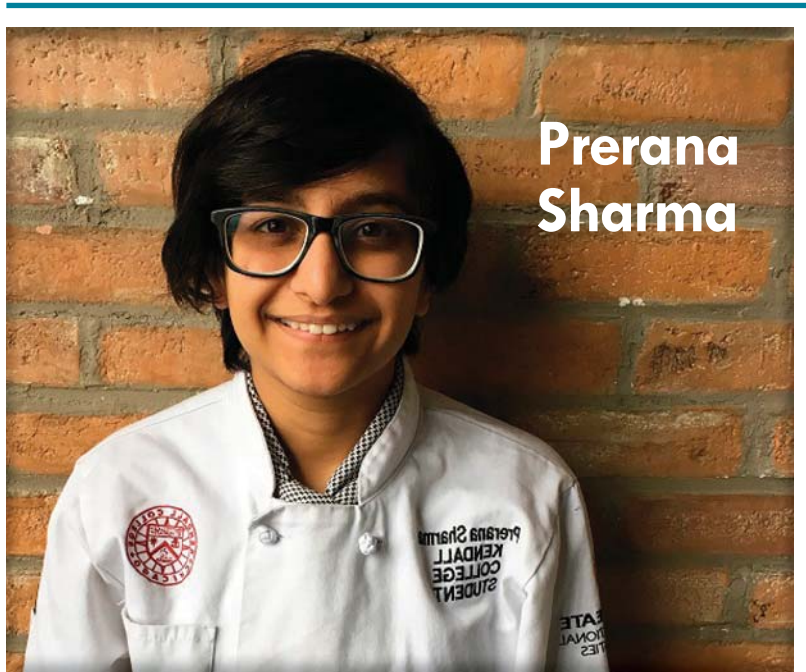
Little Italy

**Spaghetti Ai Pesto, Honey Chili
Shrimp, Garlic Bread**

served with Claris pinot grigio pairing

Little Italy is a vibrant neighborhood full of rich food and history, and reminders of Chicago's European immigrant past. There are numerous Italian restaurants, many of which span multiple generations.

Legal Council for Health Justice uses the power of the law to secure health, dignity, and stability for chronically ill children, individuals facing homelessness, and people with HIV and other disabilities. Its legal services are delivered primarily through medical-legal partnerships with community health clinics and hospitals located around Chicago.



**Prerana
Sharma**

What about your neighborhood inspired/informed your dish?

Traditionally, spring rolls used to be a seasonal savory snack served during the spring season and are first served on Spring Festival or Chinese New Year. Now, traditions have changed, and they are served all year round due to its increase in popularity all over the world. I thought this was appropriate given the season and the fact that the Chinatown neighborhood recently celebrated the Chinese New Year.

What inspired you to become a chef?

Initially, I wanted to become a chef simply because I liked creating dishes and getting feedback from people who were dear to me. This turned into a passion and now I cannot think of doing anything else as a career.

What would be the title of your first cookbook?

Sinful Confections

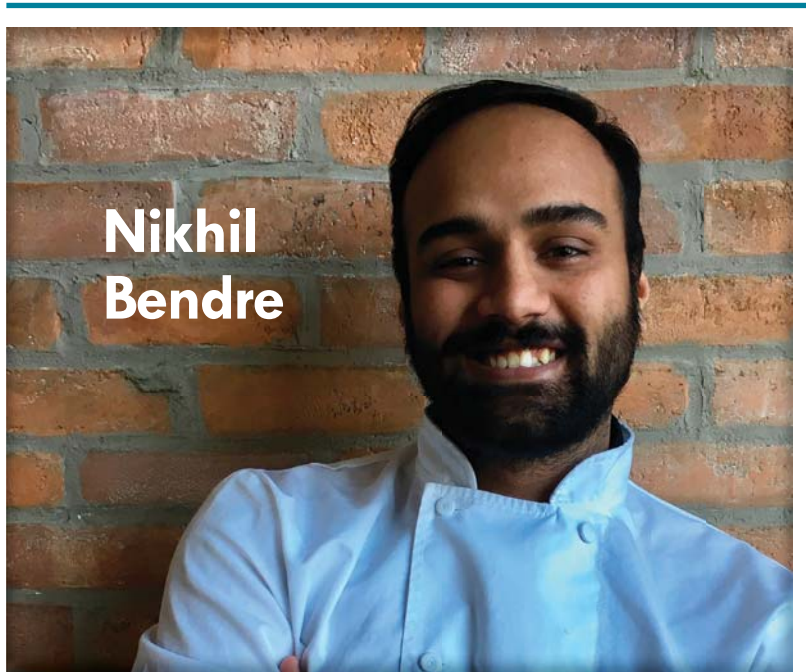
Chinatown

The Rolling Springs

chicken spring rolls served with a choice of sweet and spicy or peanut dipping sauce

Chinatown has over 65,000 Chinese residents, and is full of shops, authentic Chinese cuisine and landmarks. The neighborhood is also full of art and beauty, including an enormous mosaic celebrating the accomplishments of Chinese Americans.

Chicago Legal Clinic provides low cost and free legal services to thousands of Chicagoans each year through its four neighborhood offices, court-based advice desks and partnerships with community organizations. The Clinic represents people with common legal problems, including family law,



What about your neighborhood inspired/informed your dish?

The neighborhood, even though Latino dominated, is a melting pot of many different cultures. I will try to use the vibe of this neighborhood in my bite as it is a Latin inspired dish but has influences from many other immigrant countries.

What is your favorite thing to make? Grilled cheese sandwiches. I find the process to achieve the perfect one quite therapeutic.

What would be the toppings on your signature Chicago deep dish pizza? I think the classic Indian Butter Chicken would make a great deep dish topping.

What is the best/most memorable meal you've had in Chicago?

I recently had the chance to experience the tasting menu at the two-time winning Michelin star restaurant, Oriole. The flavor combinations on the menu were a revelation to me.

Little Village

Chicago Style Tostada de Pulpo

octopus ceviche, pickled habanero, salsa verde

Little Village is an authentic slice of home for Chicago's Mexican-American community and a port of entry for many arriving Latinos. Little Village has many small businesses with quinceañera party dresses, bakeries, and restaurants.

Through its Immigrant Legal Services Program based in the heart of Little Village, **Latinos Progresando** serves immigrants from countries all over the world by providing low-cost immigration legal services, including naturalization and citizenship.



Roscoe Village

Chipotle Sweet Potato Tater Tots
topped with a honey butter chicken and
avocado

What about your neighborhood inspired/informed your dish?

As I researched the neighborhood, I realized that the style of the restaurants is a new American cuisine – different cuisines influenced by American favorites. That is what made me do my American favorite with a few twists inspired by my country of origin.

What was your favorite dish growing up?

My grandmother's short noodle soup is a tomato-based soup with a kind of angel hair pasta. It is a fairly simple dish, but with the invaluable love of family that makes it so extraordinary. To this date no one else has made a soup like that for me, not even me.

What inspired you to become a chef?

Definitely my grandmother, she taught me not just to cook, but to do it with a low budget and to please her entire family. I remember that I wanted to make people as happy as she made all of us.

Roscoe Village is a small village within the big city, with charming restaurants and stores. The neighborhood has many relaxed taverns, brunch restaurants, and cafes with lots of diversity among cuisines.

The **Chicago Alliance Against Sexual Exploitation (CAASE)** works to eliminate sexual exploitation and assault through litigation and advocacy, organizing and policy reform, and prevention and resource development. Before expanding its staff and moving downtown, CAASE's office was located in Roscoe Village for many years.



**Charity
McFadden**

What inspired you to become a chef?

Spending time in the kitchen with my mom and grandma growing up.

What is your favorite thing to make?

My favorite thing to make is pasta because it is something my family makes all the time back home.

What is one food you can't live without?

Potatoes because I'm Irish.

What professional chef is an inspiration to you?

Adriano Zumbo because he creates magical desserts.

What would be the title of your first cookbook?

Sweet & Savory Sensations

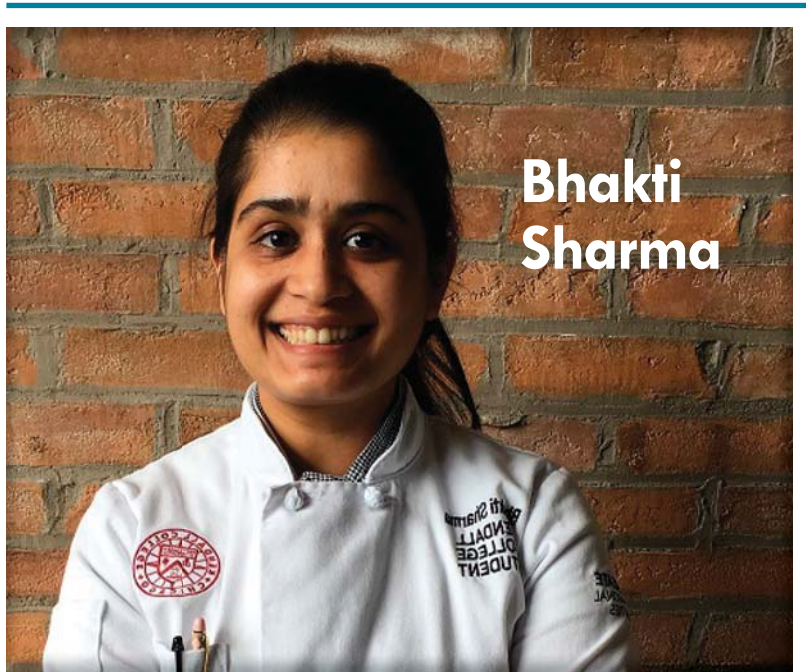
Bronzeville

Soul Food Plate

decadent mac 'n' cheese bites, country fried chops and gravy, sautéed red potatoes and a miniature bite of blueberry pie

From 1910-1920 many African American workers moved to Bronzeville, leaving the oppression in the southern states. Bronzeville had a 20th-century resurgence led by Gwendolyn Brooks, Ida B. Wells and Louis Armstrong who created many social and cultural changes in the neighborhood.

The **Center for Economic Progress (CEP)** increases economic opportunities for low-income families, children, and individuals by improving access to public, private, and nonprofit programs and services and helping to move families from financial uncertainty to financial security. The CEP Tax Clinic project provides free representation to low-wage taxpayers who are facing an IRS controversy.



**Bhakti
Sharma**

What about your neighborhood inspired/informed your dish?

Woodlawn has a rich African-American history, with an influx in the neighborhood's population sometime in the 1950's. I researched about the food from the 1950's and realized that some of the popular dishes from today were popular even back then. The unique flavors of this neighborhood and some of my personal favorites inspired this dish.

What is the best/most memorable meal you've had in Chicago?

Fish Tacos at Lazo's Tacos and a 12-scoop ice-cream sundae at Margies Candies across the street at 1AM after working an event all day, with a big group of friends!

What is your favorite thing to make? My favorite thing to make would be any of the 10,000 Indian curries!

What would be the title of your first cookbook?

A Convenient Kitchen Guide for the Working Women.

Woodlawn

The Comfort Zone

BBQ short ribs with a flavorful veggie mash and deep-fried okra, with a lemon and mint iced tea

The Woodlawn neighborhood is under revitalization, with a 20-year plan in effect to attract new businesses and investments. Woodlawn will also be the home of the Obama Presidential Center.

LAF has helped tens of thousands of people living in poverty in Chicago for over fifty years. LAF provides comprehensive legal services on a wide range of civil legal problems such as family law, domestic violence, eviction, bankruptcy, and mortgage foreclosure.

Culinary Professional Panel

As representatives of Chicago's culinary community, our guest judges will use their vast knowledge and experience to select one of the evening's top chefs. This panel's winner will be awarded a \$1,000 scholarship, generously provided by **Linder Legal Staffing Inc.**



Aaron Cuschieri

After working under a number of the country's most acclaimed chefs throughout the last decade of his career, Detroit native Aaron Cuschieri launched his own vision of an urban American tavern at The Dearborn in Block 37 almost two years ago.

At 24-years-old, Cuschieri enrolled in culinary school at the Art Institute of Michigan, then working at Assaggi Bistro, where he turned a sous chef job into an Executive Chef position in just one year. Since moving to Chicago, he has also worked at Alinea, Takashi, Slurping Turtle, and Kinmont before venturing into uncharted territory by taking the helm of The Dearborn.

Cuschieri also participated in season 11 of "Top Chef" in 2013 and is especially proud of his ability to draw from the agricultural bounty of the Midwest in a kitchen of his own creativity.

Anthony Martorina

Anthony Martorina is the original "Cheferee" and host of Culinary Fight Club which is a monthly cooking competition that started in Chicago four years ago and is currently in 18 cities. Money raised from events goes to a charity called Fight2Feed, where Anthony serves on the Board of Directors. Anthony has also been the host of the culinary stage for the last two years at the Chicago Travel & Adventure Show.

Anthony is considered a social influencer in the foodie world with 2000 online reviews of restaurants along with over 14,000 photos of food. He recently won the prestigious "Social Media Person of the Year Award 2016" in Chicago for being incredibly active on all fronts of the social media market. You can catch him on Twitter moderating the weekly #FoodTravelChat at 7pm CT on Wednesdays.



Taylor Hammond

Taylor Hammond is the owner/operator of The StopAlong, a neighborhood restaurant and bar serving pizza and burgers in a fun and friendly environment. He opened The StopAlong in August 2016. Taylor is an Army brat and former Army officer who lived all over the country before moving to Chicago in 2007 and making it home. His pizza taste buds were formed during numerous childhood years spent in New York. The StopAlong is his first restaurant, but is the realization of a lifelong desire to open a restaurant reflecting his love of food, friends, and family. Taylor left the lawyer life to commit himself full-time to The StopAlong. Prior to opening The StopAlong, Taylor worked for The Chicago Bar Foundation as the first director of the Justice Entrepreneurs Project.

Tasting Notes

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