

# Dining treats

## REDISCOVER DELIGHTFUL FRIENDS

### Phil Vettel Restaurant Critic

When I was a kid watching entirely too much television, “summer reruns” meant a dismal stretch in which there was nothing on the air that I hadn’t seen before.

These days, when work and other responsibilities interfere with my TV time (I saw exactly one episode of “Seinfeld” in prime time), “summer reruns” represents an opportunity to catch up on missed experiences, and to savor anew something I’ve enjoyed previously.

So it is with dining. I’m forever chasing newly opened restaurants, but it’s nice to return to old favorites now and then. These previously reviewed restaurants represent my summer reruns, the experiences I hope to repeat in the coming weeks:

Vegetable tart, with onions, oven-dried tomatoes and Gruyere, savored on the outdoor patio at **Perennial**. 1800 N. Lincoln Ave., 312-981-7070.

Frozen-corn custard, with salted toffee and freeze-dried corn niblets, at **Graham Elliot**. 217 W. Huron St., 312-624-9975.

Asiago gnocchi with pieces of butter-poached lobster at **Dan McGee**. 330 W Lincoln Hwy., Frankfort, 815-469-7750.

Antipasto platter of wood-roasted vegetables and meats at **Piccolo Sogno**. 464 N. Halsted St., 312-421-0077.

Spicy lobster deviled eggs at **Talulah**. 4539 N. Lincoln Ave., 773-942-7585.

Champagne-poached peaches with anise-laced angel food cake and lemongrass ice cream at **Maijean**. 30 S. Prospect Ave., Clarendon Hills, 630-794-8900.

The raw bar at **C-House**. Affinia Hotel, 166 E Superior St., 312-523-0923.

