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It's not often you'll catch this fish monger in a suit but the opportunity to roll with Chicago's Culinary Royalty comes only once a year! This year's Jean Banchet Awards For Culinary Excellence was an amazing whirlwind with Chicago's entire restaurant community gathered together to celebrate the biggest trend setters of the year.

Dave Beran & Giuseppe Tentori took home the big wins, with Chef Tentori scoring Chef of the Year & Chef Beran bringing in 3 Banchet Medallions for Best Chef de Cuisine, Best Fine Dining & Best New Restaurant. Congratulations to all the nominees & winners!!



Click the [link](#) for pics posted by Photographer Huge Galdones in this week's Grub Street.

JEAN BANCHET WINNERS

Chef of the Year

Ryan LaRoche, NoMI
Dan Pancake, Autre Monde
[Giuseppe Tentori, GT Fish & Oyster](#)
Andrew Zimmerman, Sepia

Pastry Chef of the Year

Bryce Caron, Blackbird
Meg Galus, NoMI
[Amanda Rockman, The Bristol](#)
Cindy Schuman, Sepia

Chef-de-Cuisine

[Dave Beran, Next](#)
Sean Pharr, NoMI
David Posey, Blackbird
Brian Runge, Graham Elliot

Rising Chef

Chris Curren, Blue 13
Danny Grant, RIA
[Chris Macchia, Coco Pazzo](#)
Paul Dobroski, NoMI

Rising Pastry Chef

Aya Fukai, RIA
[Sarah Jordan, BOKA](#)
Stephanie Mazzone, Coco Pazzo
Kady Yon, Pump Room at Public Chicago

Best Sommelier

Scott Harney, Eno at the Intercontinental
[Michael Muser, The Peninsula Chicago](#)
Dan Pilkey, RIA
Aaron Sherman, NoMI

Best Mixologist

Stephen Cole, Barrelhouse Flat
Lynn House, Blackbird
Debbi Peek, The Bristol
[Josh Pearson, Sepia](#)

Best Neighborhood Restaurant

Autre Monde
[The Bristol](#)
Maude's Liquor Bar
Vera

Best Fine Dining

Blue 13
Coco Pazzo
[Next](#)
Sepia

Best New Restaurant

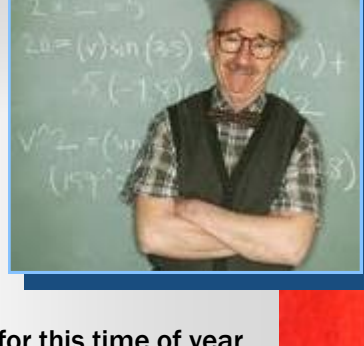
Autre Monde
GT Fish & Oyster
[Next](#)
Vera

Best Catering Company

BOKA Catering
Catering by Michaels
Entertaining Company
[Limelight](#)

The Professor's Report on the State of Local Fisheries

Not hot enough and not cold enough. Our current weather is not good for fishing in general. We will be getting new limited landings of Walleye Pike & Yellow Perch from Lake Winnipeg in today. We also have new drops Vermont Yellow Perch, Pumpkinseed Sunfish, & White Perch from Lake Champlain just east of the Adirondack Mountains. Local Whitefish and Lake Trout are being caught but at reduced inventory levels for this time of year so we highly recommending to get in preorders early.



Killer landings out of Eastern Fisheries, both coastal & European this week has area Chefs shanking each other in the streets to secure some of the absolute sexiest selections that have made Chicago in quite some time. Limited landings of Eastern Winter Halibut, New England Whale Cod, Acadia Buchot Mussels, Trap Net Jumbo Silver Bream, Roe Bearing Massachusetts Scallop, Block Island Marker Sword & Providence Black Sea Bass are all being unladed from northern waters. We're also beginning to see what are normally spring landings start to trickle into the mix! First of the Seasonal Roe Bearing Shad from the Chowan River in North Carolina are due in to-night along with an extremely limited catch of Chesapeake Bay Wild Striped



Rock Bass following them up for Friday runs. These Seasonal Fisheries are truly in their infancy so availability will be extremely limited.

The Pacific, Hauraki Gulf & Southern Ocean seasons continue to produce an amazingly robust selection of some of the highest grade species on Earth! These incredible animals are almost exclusively sold to Japan so Supreme Chicago is extremely lucky to have a direct source. A strict day trip fishery with short 6-24 hour runs, along with careful Iki Jime kills & meticulous care is the reason that these are some the world's most sought after catches.

Tamure Tai Snapper, Deep Water Hapuka, Red Gurnard, Southern Shima Aji, John Dory & the incredibly elusive Golden Nanygai Snapper have all graced Chicago this week with throngs of Chicago Chefs at the ready, eager to hone their skills on these amazing beasts.



Thanks to Captain Eden Axe of the Vessel Seven Seas for this absolutely stunning kill.

Pacific winds are also corraling new catches of Petuna Sea Trout, Fega Island Barramundi, Hawaiian Mebachi Big Eye Tuna, & Black Horn Ocean Prawn along with a new drop of Harpoon Kill Mother of Dragon.

It's been brought baby!! Start locking up your weekend specials before these beauties are 86.



CHICAGO RESTAURANT WEEK 2012

Chefs if you have not yet locked up you menu items for this season's restaurant week then here's your call to arms!! Yes, it's that time of year again when the serenity of post holiday calm is about to be shattered by countless nights (actually 10) of 600-1200 covers with thousands of ravenous Chicagoans taking advantage of the discounted rates this promotion brings. Since it's inception 5 years ago The Chicago Convention & Tourism Bureau's organization of Restaurant Week has done an excellent job of promoting area restaurants. We're grateful for the exposure this brings on the city because it keep this industry humming during what would usually be a down time.

Chicago Restaurant Week 2011 proved to be the most successful Restaurant Week yet. With 207 participating restaurants throughout Chicagoland. The economic impact of the promotion was \$19.68 million, serving 377,000 diners over the course of ten days.

"A spectacle of Chicago's finest culinary talents, Restaurant Week 2012 will remind diners why Saveur Magazine named Chicago "America's new culinary star."

If you're not already a part of this year's promotion contact the Chicago Convention & Tourism Bureau to have your Restaurant & Menu posted on their site.

Supreme Lobster will be running some incredible specials to coincide with Restaurant Week & to accommodate all types of menus. Be sure to keep checking in with your Rep for what's being offered.



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