



Fame, a Reimagined, Modern Supper Club, Now Open in River North

August 31, 2021



Fame Supper Club offers modern American fare, classic cocktails, and live music. Located at 157 West Ontario Street, the bi-level concept features an elevated dining experience and a nightclub/private event space that is set to open this fall. The first floor boasts a dramatic, yet intimate vibe: dark lacquer floors, textured wallpaper, and plush seating. Chandeliers and thin strips of lighting create an intriguing juxtaposition. A long, contemporary bar featuring gold panels and stone white top occupies the east side of the space, while the remainder of the room is reserved for dining.

Solo & duo musicians and DJs with accompanying instrumentalists, including violinists and trumpetists, are on hand each evening to entertain guests.

A curated collection of local art complements the interior geometric patterns and decor. The exterior mural is a first time collaboration between Miami's Adrian Avila and Chicago's Daniel Dot. The synergy between Avila's music-inspired figurative forms and Dot's linear expression reimagines the spirit of the Art Deco era.

Chef Partner Mark Sparacino (chef/owner of beloved River North restaurant Prosecco) created Fame's dinner menu. While Chef Mark is primarily known for his handmade pastas and Sicilian-style seafood, his culinary expertise reaches far beyond his Italian roots.

The globally inspired menu at Fame gives diners a chance to see a new side of Sparacino's culinary creativity. An avid traveler, Chef Mark's career has included stints in Aspen, Austin, Grand Cayman, St. Thomas, and the British West Indies. The Fame menu, which will change seasonally, is modern American fare and draws on Sparacino's vast and varied experience.

Adding to the excitement is a number of interactive presentations such as Chorizo & Manchego-stuffed Medjool Dates presented under smoked glass, Tomahawk Prime Ribeye sliced tableside, and Cacio e Pepe finished in a Pecorino-Romano Cheese Wheel at guest tables.

Additional highlights from the opening menu include:

Almost Famous Burger

Black Angus Short Rib & Brisket Half Pound Patty | Gruyère cheese Aged 8 Months | Caramelized Onion | Horseradish Aioli | Toasted Brioche Bun | Served with Au Jus

Lamb Chops Scottadito

Grilled New Zealand Lamb Chop | Balsamic and Rosemary Glaze

Piña Colada Baked Alaska

Coconut & Pineapple Gelato | Toasted Italian Meringue Toasted | 151 Caramel Drizzle | Flaméed Tableside

Fame's beverage menu and bottle service program features original recipes for classic cocktails, large format cocktails, and Instagram-worthy presentations. Drinks like *Lady In The Ashes* and *The Real McCoy* pay homage to the 1920s and prohibition culture - the era that inspired much of the first floor restaurant's decor and design. Others, like the *In Our Time* drink, reference Chicago/Illinois natives who found fame throughout their lives (*In Our Time* was Ernest Hemingway's first collection of short stories, published in 1925). The Manhattan, a staple cocktail at a traditional supper club, is smoked tableside with bourbon soaked wood chips.

This fall, Fame's second floor nightclub will open and offers an intimate environment where guests can enjoy world class DJs, bottle service, and dancing until late hours. A rotating lineup of local and national talent will create a high-energy atmosphere. The 3,700 square foot nightclub features three lounge areas, a state-of-the-art Funktion One audio system, and an immersive pixel mapped lighting. The second floor of Fame will be available for private events ranging from birthdays and bachelorette parties to corporate events and charity galas.