

Allgauer's

Serving much more than a great Sunday brunch

MENTION ALLGAUER'S AT THE HILTON LISLE/NAPERVILLE, and watch for the knowing nods.

During its 25 years in business, the restaurant has become an institution, recognized near and far for its elegant Sunday buffet brunches. Similarly, many a business traveler staying at the hotel has found the restaurant a convenient, thoroughly reliable stopping-off place for a power lunch or post-meeting dinner — a perfect spot to wind down in its comfortable dining room complete with sprawling windows overlooking a picturesque pond.

Local diners also have sworn allegiance to the polished, tantalizing creations that inevitably emanate from Executive Chef Nick Landeweer's kitchen. Chef Nick's early experience was at such culinary hot spots in Chicago as Charlie Trotter's and the Everest Room, and it shows. His dishes follow classic lines and rely on quality ingredients.

At one time hotel restaurants suffered from a bad rep — sometimes deservedly so — but that's a pitfall Allgauer's has managed to avoid. Its service and food reflects attention to detail and a strong customer orientation.

A recent Sunday evening dinner started with sea scallops (\$9) — five large, fresh beauties, perfectly seared and dressed with a palate-pleasing mix of chopped Macadamia nuts, pineapple and mango. A scoop of white rice completed the picture. Still-warm foccacia infused with a topping of Parmesan was a highlight of a well-endowed bread basket, and it took a lot of willpower not to ask for seconds.

Crab cakes with a vegetable slaw and New Orleans-style remoulade sauce; tuna tartar with couscous, pine nuts, capers, roasted peppers and baby arugula; and a grilled vegetable stack with eggplant, zucchini, peppers, asparagus and herbed butter were among other appetizers. Also available: shrimp bisque, French onion soup and various salads.

Entrées come with soup — this night, a heartwarming, flavor-rich tortilla chicken — or a respectable mixed-greens house salad.



Allgauer's offers formal dining in a warm, comfortable ambiance.

Potato-crust halibut (\$26) remains one of Allgauer's signature dishes, and there's no mystery why. This filet, in a butter-thyme sauce, was a winner from the first bite. Asparagus, green beans and baby carrots added color and textural appeal.

Another justifiably popular entrée item, sautéed veal medallions (\$28), had our forks on overdrive. The meat, especially tender, was perfectly complemented by ethereal roasted garlic gnocchi, mushrooms, tomatoes and the aforementioned baby vegetables. And the prosciutto-rosemary cream sauce was outstanding.

Still other main-course choices ranged from sesame-seared ahi tuna (\$26) to roasted pork tenderloin in a sweet and spicy barbecue glaze (\$24) to roasted duck breast in an orange-chipotle sauce (\$25). A handful of prime steaks and chops round out the extensive menu.

When it comes to desserts, Allgauer's also has the bases covered, from a warm chocolate cake to a fresh fruit Napoleon. If pumpkin bread pudding, served with a scoop of vanilla ice cream, re-appears on the menu, order it with confidence. ■



QUICK FACTS

ALLGAUER'S

3003 Corporate West Dr., Lisle
630 245-7650

Recommended Dishes:

Sea scallops, veal medallions,
potato-crust halibut,
pumpkin bread pudding

Cost: Appetizers: \$8 to \$9

Entrées: \$24 to \$36

Desserts: \$6

Hours: Mon-Fri 6:30 a.m. - 10:30 p.m.,

Sat-Sun 7 a.m. - 10:30 p.m.,

Sun champagne brunch 10:30 a.m. - 2:30 p.m.

Extras: Prix fixe menu, no smoking, carry-out,
banquets, piano bar, reservations recommended,
handicapped accessible.