



LEFT: Tavern at the Park's Pop Rock Star cocktail. BELOW: Pop Rocks, a favorite of kids (and grown-ups) everywhere.

Rock Stars

Chefs bring back Pop Rocks with surprising (and tasty!) success

BY LISA SHAMES

While we may have long forgotten Pop Rocks, that wonderfully wacky carbonated candy of the late '70s, some creative chefs haven't. The Foielipops (foie gras mousse, set with gelatin, and crusted with Pop Rocks and salt, and served on a stick) aren't on the menu at **GRAHAM ELLIOT** (217 W. Huron St., 312.624.9975), but savvy customers know to ask for it. At **PERENNIAL** (1800 N. Lincoln Ave., 312.981.7070), if you get offered a small after-dessert treat, be warned: That truffle-like candy (chocolate, freeze-dried cherries and spice bread) may look all sweet, but it packs a fizzy punch with the strawberry Pop Rocks chef Ryan Poli adds to them. At **MERCAT A LA PLANXA** (638 S. Michigan Ave., 312.765.0524), chef de cuisine Michael Fiorello adds Pop Rocks to his Pina y Azafran (pineapple upside-down cake with lime ricotta sorbet and cucumber poppy seed salsa). **TAVERN AT THE PARK** (130 E. Randolph St., 312.552.0070) offers the Pop Rock Star cocktail, with Effen Black Cherry vodka, limoncello, lemon-lime soda and a side of Pop Rocks. While the white chocolate truffle stuffed with strawberry Pop Rocks at **BIN 36** (339 N. Dearborn St., 312.755.9463) may only show up occasionally on the chocolate tasting for two, it never fails to bring a smile to those who eat it. ■