

Next restaurant announces its 2017 menus

Phil Vettel ---- **Contact Reporter**



Jenner Tomaska, executive chef of Next, will tackle ancient Rome and Hollywood as part of his 2017 menus.
(Chris Walker / Chicago Tribune)

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In 2017, the theme-shifting restaurant Next (953 W. Fulton Market) will take its inspiration from ancient Rome, food-related films and some of the

world's top chefs.

Next released its lineup of menu themes for 2017 this afternoon.

The first menu, beginning in January, will be titled Ancient Rome. Inspired by the early-century book "Apicius," a compilation of recipes, the menu likely will be organized around Apicius' 10 chapters, which bear names such as "The Fisherman," "The Meat Mincer," "The Gourmet," "Birds" and "The Sea."

In May, the menu will change to Hollywood. Judging by Next's teaser video, posted on Facebook, it will be inspired by such films as "Willy Wonka and the Chocolate Factory," "GoodFellas," "Ratatouille," "Big Night" and others.

And beginning in September, the theme will be "World's 50 Best," a nod to the annual restaurant-ranking list, and will feature dishes by some of the chefs who have made the list, including **Albert Adria (Spain)**, Daniel Humm (New York), Dan Barber (New York), Massimo Bottura (Italy) and many more.

Season ticket sales will begin at 10 a.m. Dec. 7. at www.next.tocktix.com.

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