



LINCOLNSHIRE MARRIOTT RESORT TAKES FLIGHT WITH “THE PANAM GRILLE” POP-UP AT THREE EMBERS RESTAURANT

Guests will embark on a globe-trotting culinary journey inspired by the golden age of air travel, where international flavors meet vintage jet-set style in a first-class dining experience

Lincolnshire, IL – [Lincolnshire Marriott Resort](#), Lake County’s most luxurious resort, continues its **50th anniversary** by debuting an all-new pop-up experience at its signature upscale dining destination, [Three Embers Restaurant](#). This initiative coincides with the 50th anniversary season at its award-winning Marriott Theatre. Each pop up throughout the year is an extension of the current stage production at the theatre, transporting guests to another realm while enjoying a themed food and beverage menu led by the culinary team at **Three Embers Restaurant**. The newest experience, **The PanAm Grille**, coincides with the current production at the award-winning Marriott Theatre, *Catch Me If You Can*, running **August 27** through **October 19, 2025**.

“At **Lincolnshire Marriott Resort**, we’re excited to unveil **The PanAm Grille** as our latest pop-up experience,” said **General Manager Brad Lajoie**. “This concept channels the glamour and adventure of mid-century air travel, blending global cuisine with nostalgic design for a dining experience that’s truly transportive.”

Three Embers Restaurant will be transformed into a retro airline-inspired space that channels mid-century modern design and the classic PanAm aesthetic, creating a vibe of retro futurism. The setting will feature vintage blue luggage, chrome-sprayed abstract globe décor, and divider frames with cutout retro shapes to provide privacy while allowing light to pass through. Guests will encounter photo ops with captain’s hats in front of a vintage PanAm world map, retro posters, and vinyl floor stickers, all contributing to the immersive “Pilot’s Lounge” atmosphere. Scenic elements include Boeing airplane blueprints, toned vintage photographs, and canvas-printed posters with cloud motifs, all designed to echo the jet-set glamour of the 1960s.

Led by Director of Food & Beverage **Brent Mulvey** along with the **Three Embers** team, **The PanAm Grille's** prix fixe menu, inspired by first-class PanAm Clippers, begins with either **The Layover Ladle**, a seasonal squash and Pink Lady apple soup, or the **Mile High Market Salad**, featuring shaved Brussels sprouts, apples, olives, cranberries, goat gouda, and apple cider vinaigrette. Entrée choices include **Conman's Cut**, a brochette of beef with Valencia rice and broccolini; **The Captain's Carve**, broiled chicken with chestnut dressing, cranberries, cheesy polenta croquettes, and broccolini; **Catch Me at Sea**, whitefish stuffed with crab meat, croquettes, lemon cream sauce, and bok choy; or **The Green Getaway**, a vibrant plate of French beans, bok choy, and Valencia rice. Dessert is the **Chocolate Cover-Up**, a mint chip cheesecake with Oreo crust and chocolate sauce.

The Full dinner menu has items woven throughout that reflect the settings of the *Catch Me If You Can* story. There's a Nicoise salad from France, Blackened PEI Mussels, and Creole Bronzino from Louisiana. Southern Belle Chicken pays homage to Atlanta, while Mojo Lechon Asado bursts with Miami/Cuban flavors. A nod to Frank's recurring line, "I'd like to take you out for a steak dinner," is captured in a filet with pastrami-rye stuffing, representing New York.

The fourth of five pop-ups this year, **The PanAm Grille** will be open Tuesday through Saturday, from 4pm–9pm, throughout the run of *Catch Me If You Can*. To reserve your table, visit www.threeembersrestaurant.com or call 847-634-0100. Follow **Lincolnshire Marriott Resort** @lshiremarriott on Instagram and @MarriottLincolnshireResort on Facebook for the latest updates and behind-the-scenes looks.

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About Three Embers

Three Embers, the resort's signature restaurant, celebrates proudly Midwest cuisine with simple, locally grown and sourced, farm-fresh ingredients, while integrating influential flavors from various regions throughout southern Europe. Local diners, hotel guests, and theatergoers can anticipate being welcomed by an intimate and innovative dining atmosphere headlined by a dramatic wood-burning grill placed prominently in the lakeside dining space. Outdoor seating is also available seasonally, on the Lakeside Plaza, with tranquil views overlooking the resort's lake. Led by Executive Chef Everardo Fajardo, Three Embers dishes are driven by passion, authenticity, heritage, and creativity, accompanied by local familiarity and lively flavor profiles to intrigue diners' taste buds. And when available, many of Three Embers' ingredients will be sourced from the resort's on-site farm, greenhouse and apiary, as well as from local produce, livestock and dairy farms.

About the Lincolnshire Marriott Resort

Lincolnshire Marriott Resort is a welcoming resort in Illinois' Lake County area for business retreats, family vacations, and romantic weekends. Just a short drive from downtown Chicago and O'Hare International Airport, the hotel features 390 guest rooms and suites as well as two unique restaurants – Three Embers and Wright's Brew and Bistro, along with The Brew Lobby Bar and Starbucks, as well as a luxurious day spa, Life Salon and Spa. In addition to its 40,000 square feet of meeting and event space, the resort is also home to the highly acclaimed Marriott Theatre, which has been performing some of the region's best live musical theatre for 50 years. Guests seeking recreation options have access to the resort's public Ralph-Fazio designed PGA golf course Crane's Landing, tennis center, and two pools. In addition, the Des Plaines River Trail runs

alongside the resort, extending 37 miles to Wisconsin, making it an ideal setting for hiking, biking, and horseback riding.